



# Entrées

No matter what the occasion, our delicious cuisine and exceptional service can create an outstanding event.

Browse our menu and let us know how we can help you.

- .....
- All entrees are served with 2 side items (unless stated otherwise), and rolls.
  - Salads can be added – a mixed green or Caesar salad is \$2 per person and a specialty salad is \$4 per person. Specialty salads can be found at the end of this menu.
  - All pastas are served with 1 side item.
  - Disposable plates, napkins and flatware can be purchased for \$1 per person. Upscale disposables are available for \$2 per person. Bio-degradable and rental options available upon request.
  - Minimum order of 10.



**CHICKEN PICATTA**

Lemon | Capers | White Wine  
Fresh Herbs  
16

**ENCRUSTED PECAN CHICKEN (F)**

Port Wine Pear Sauce  
16.5

**NAPA VALLEY CHICKEN (F)**

Artichoke | Spinach | Cream  
Sun Dried Tomato  
16.5

**ROSEMARY BALSAMIC CHICKEN (F) (GF)**

Balsamic | Prosciutto | Rosemary  
16

**HERB ROASTED CHICKEN (F) (GF)**

Roasted Tomatoes | Onions | Green Olives  
Fresh Herbs | Spices  
15.5

**BACON CIDER CHICKEN (F)**

Bacon | Apples | Cider Reduction  
16.5

**BBQ KICKIN' CHICKEN (GF)**

Bourbon BBQ Sauce  
15.5

**JAMAICAN JERK CHICKEN (F)**

Pineapple Pico | Scratch Jerk Sauce  
16.25

**CHICKEN ALFREDO**

Linguini | Garlic | Parmesan  
15

**BLACKBERRY PORK TENDERLOIN (F) (GF)**

Blackberry Reduction | Charred Corn Pico  
16.5

**SPICED PEACH PORK TENDERLOIN (F)**

Cinnamon | Nutmeg | Peach Sauce  
16

**PULLED PORK (GF)**

Bourbon BBQ Sauce  
16

**CAMPFIRE GRILLED SALMON (F)**

Cajun Barbeque Glaze  
MARKET PRICE

**PAN SEARED SALMON (GF)**

White Wine | Lemon Butter  
Parsley | Capers  
MARKET PRICE

**CREOLE SHRIMP & GRITS (F)**

BBQ Butter | Goat Cheese & Thyme Grits  
19 (with 1 side)

**KABOBS (F)**

Choose 1:  
Teriyaki | Hawaiian | Jerk  
Chicken | Combination | Shrimp  
16.5                      17.5                      19

**THE HAWAIIAN GRILLE (F)**

Choose 1:  
Charred Pineapple | Sweet Peppers  
Chicken | Flank Steak | Salmon  
16                      MARKET PRICE

**(VN) VEGAN (V) VEGETARIAN (F) FAVORITE (GF) GLUTEN FREE**

All ingredients are subject to change due to availability

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**GOURMET LASAGNA**

Choose 1:

Three Meat | Chicken & Spinach  
16 (with 1 side)

**HOMESTYLE MEATLOAF (F)**

Brown Sugar | Apple Cider  
16

**TRADITIONAL POT ROAST (F)**

Root Vegetables | House Gravy  
16.5

**BOURBON BRAISED SHORT RIBS**

72-hour Notice  
MARKET PRICE

**SLOW ROASTED BEEF TENDERLOIN**

Mushroom | Green Onion | Demi Glaze  
MARKET PRICE

**FLANK STEAK (F) (GF)**

Chimichurri  
MARKET PRICE

**ADDITIONAL ENTREES**

Chicken & Pork – 10  
Seafood – MARKET PRICE  
Beef – MARKET PRICE

**VEGETARIAN OPTIONS:**

**PASTA PRIMAVERA (V)**

Linguini | Garden Veggies | Olive Oil  
Basil Pesto | Parmesan  
14

**STUFFED PORTABELLO MUSHROOMS (V)**

Roasted Tomatoes | Onions | Green Olives  
Mozzarella | Fresh Herbs | Spices  
16

**NAPA VALLEY PORTABELLO (V)**

Artichoke | Spinach | Cream  
Sun Dried Tomato  
15.5

**VEGETABLE LASAGNA (V)**

16

**VEGAN OPTIONS:**

**VEGETABLE KABOBS (VN)**

Choose 1:  
Teriyaki | Hawaiian | Jerk  
15.5

**VEGAN RATATOUILLE & QUINOA (VN)**

Squash | Zucchini | Eggplant | Tomatoes  
Onions  
15.5 (comes with 1 side)

**RED LENTIL CAKES (VN)**

Coconut Curry  
16

**VEGAN LASAGNA (VN)**

16

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# Bar Buffets

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## **TEX-MEX FAJITA BAR**

Beef | Chicken | Grilled Onion  
Red & Green Bell Pepper  
Guacamole | Pico de Gallo  
Sour Cream | Cheddar | Tortillas  
Mexican Rice  
16

## **BALLPARK BAR**

Hamburger | Beef Hot Dog  
Fixin's | Crave Chilled Salad  
Rosemary Kettle Chips  
15

## **TACO BAR**

Hard & Soft Shells | Ground Beef  
Lettuce | Tomato | Cheddar  
Onion | Sour Cream | Black Beans  
Corn | Salsa  
Mexican Rice  
15  
Southwestern Chicken + 4

## **PULLED BBQ BAR**

Pork | Baked Beans | Cole Slaw  
Rosemary Kettle Chip | Buns  
House BBQ Sauce  
16  
Pulled Chicken + 4  
Gourmet Sauces Available:  
Alabama White | Carolina Gold  
Jamaican Jerk  
7 per pint

## **POTATO BAR**

Bacon | Cheddar | Green Onion  
Sour Cream | Broccoli | Whipped Butter  
Mixed Green Salad  
14  
Additional Toppers  
Pulled Pork | Mesquite Chicken | Chili  
6

## **PASTA BAR**

Marinara | Alfredo  
Choose two:  
Linguine | Penne | Bowtie | Rotini  
Choose two:  
Diced Chicken | Italian Sausage  
Mini Meatball  
Diced Italian Meat | Diced Bacon  
Choose six:  
Diced Pepper | Onions | Spinach  
Sun-dried Tomato | Cannellini Bean  
Sliced Olives | Diced Tomato | Pesto  
Squash & Zucchini | Parmesan & Cheddar  
Mushrooms | Spices | Fresh Herbs  
Garlic Bread or Rolls  
15                    +Meat: 5    +Toppings: 3

## **SALAD BAR**

Romaine | Spinach | Spring Mix | Carrot  
Grape Tomato | Cucumber | Artichoke Heart  
Squash/Zucchini | Red Pepper | Crouton  
Asparagus | Bacon | Sunflower Seeds | Egg  
White Cheddar | Parmesan  
Ranch | Caesar | House Vinaigrette  
Chicken | Salmon  
15.5

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# Carving Stations

House roasted meats and sauces, expertly carved on site.  
Must have an attendant.

**ROSEMARY & MUSTARD CRUSTED HAM**

**BEEF TENDERLOIN WITH COGNAC PEPPERCORN SAUCE**

**TUSCAN ROASTED TURKEY WITH SAGE GRAVY**

**GARLIC PARMESAN PORK TENDERLOIN**

**HERB CRUSTED PRIME RIB**

PLEASE CONTACT US FOR PRICING

# Petite Plates

Perfect portions for a light meal or appetizer. Must have an attendant.

**SHRIMP & GOAT CHEESE THYME GRITS**

**LAMB CHOPS & SWEET POTATO MASH**

**PAN SEARED SALMON & GRILLED ASPARAGUS**

**FLANK STEAK & PAN BRAISED BRUSSELS SPROUTS WITH BALSAMIC REDUCTION**

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# Signature Sides

- .....
- |   |  |
|---|--|
| Potato Au Gratin                          | Spiced Candied Carrots (V) (GF)            |
| Roasted Garlic Whipped Potatoes (V) (GF)  | Cream of Spinach                           |
| Smoked Gouda Mac (V)                      | Harvest Vegetable Medley (VN) (GF)         |
| Potato Lyonnaise (GF)                     | Grilled Asparagus (VN) (GF)                |
| Jalapeño Corn Pudding (V)                 | Root Vegetable Medley (VN) (GF)            |
| Basmati Lemon Rice (VN)                   | Sweet & Spicy Cauliflower (VN)             |
| Wild Rice Pilaf w/ Sautéed Mushrooms (GF) | Steamed Broccoli with Parmesan (V)         |
| Roasted Corn & Black Bean Rice (GF)       | Pan Seared Green Beans (GF)                |
| Herbed Trio Orzo (V)                      | Pan Braised Brussels Sprouts with Balsamic |
| Red Pepper Quinoa (VN) (GF)               | Reduction (VN) (GF)                        |
| Chipotle Sweet Potato Mash (V) (GF)       |  |
| Black Bean & Sweet Potato (VN) (GF)       |  |
| Goat Cheese & Thyme Grits                 | <b>Additional side items – 4.50</b>        |
| Herbed Roasted Potatoes (VN)              |  |

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## Specialty Salads

Minimum order of 10

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### **TUSCAN (V) (GF)**

Romaine | Roma Tomato | Cucumber | Feta | Kalamata Olive | Pepperoncini  
Mediterranean Vinaigrette

### **PROVINCIAL (F) (V) (GF)**

Romaine | Spinach | Asparagus | Artichoke Heart | Roma Tomato | Cucumber  
Sun Dried Cranberries | Asiago | Champagne Vinaigrette

### **FARMHOUSE (F) (GF)**

Greens | Grape Tomato | Succotash | Bacon | Egg | Carrots | Cheddar | Buttermilk Ranch

### **STRAWBERRY & ROMAINE (F) (V)**

Goat Cheese | Jicama | Candied Pecan | Poppy Seed Dressing

### **GARDEN SALAD (V) (GF)**

Greens | Carrots | Cucumbers | Grape Tomato | Radish | White Cheddar | Tomato Basil Vinaigrette  
or Buttermilk Ranch

### **MANDARIN SPINACH (F) (V)**

Goat Cheese | Jicama | Candied Pecans | Mango Chardonnay Vinaigrette

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