



# APPETIZER & GRAZING STATION MENU

## BANQUET MENU

### HOT HORS D'OEUVRES

#### Mini Reuben Sandwiches

Mini Jewish Rye, braised corned beef, melted swiss, sour kraut.  
3.95 per person

#### Four Cheese Mac in Parmesan Cups

House for cheese blend, heirloom garlic, French cream, slow baked, stuffed in slow baked parmesan cups. 3.00 per person

#### Mini Tomato Soup Shooters

Heirloom tomato soup in shooter cups, mini toasted grilled cheese sandwiches w/ Wisconsin cheddar. 3.50 per person

#### Classic Chicken Wings

Jumbo fried chicken wings w/ choice of the following sauces: BBQ, Classic Buffalo, Medium, Fire, Garlic, Sweet & Spicy.  
3.50 per person

#### Miniature Maryland Crab Cakes

Maryland Crabmeat, panko, heirloom garlic, house spices, flash fried, accompanied w/ traditional condiments. 6.50 per person

#### Classic Chicken Chunks

House-cut white meat chicken chunks, flash fried, choice of the following sauces: BBQ, Classic Buffalo, Medium, Fire, Garlic, Sweet & Spicy. 3.25 per person

#### Stuffed Redskin Potatoes

Flash fried redskin potatoes, stuffed w/ house bacon, Wisconsin cheddar, slow baked to golden topped w/ chives.  
2.75 per person

#### Classic Meatballs

Slow baked Italian-style meatballs w/ your choice of sauce: BBQ, Swedish, Sweet & Sour, Hot. 3.25 per person

#### Sirloin, Bacon, and Gorgonzola cheese Skewer

U.S.D.A. choice steak, house bacon, French gorgonzola cheese, slow baked. (Min 30ppl) 4.50 per person

#### Sea Scallop and Bacon Skewer

Sea Scallops, house bacon, slow baked to golden. (Min 30ppl)  
6.50 per person

#### Micro Sliders

Micro All beef burger, slow baked bun, melted cheese, garnished with a skewered bacon lardon, cherry tomato, & pickle (Min 30ppl) 4.95 per person

#### Coconut Chicken

Free-range chicken, sweet coconut, flash fried to golden.  
3.75 per person

#### Bite Size Mini Quiche

Assorted mini quiches of monterey jack cheese, cheddar & bacon, spinach florentine, classic french & wild mushroom  
3.75 per person

#### Sausage Stuffed Mushroom

Fresh ground sausage, house seasoned, stuffed in wild grown button mushrooms, slow baked to golden. 4.25 per person

#### Coconut Shrimp

Jumbo Shrimp, sweet coconut crusted, flash fried to golden.  
4.75 per person

### GOLD HORS D'OEUVRES

#### Grilled Vegetable Crudités

Fresh Marinated seasonal vegetables, grilled & accompanied w/ dipping sauces of the moment. 3.50 per person

#### Bacon Wrapped Figs with Mascarpone

House cured bacon, fresh figs, sweet mascarpone cheese, slow baked. 3.50 per person

#### Caprese Skewers.

Marinated grape heirloom tomatoes, buffalo mozzarella, fresh basil. 3.50 per person

#### Smoked Chicken Salad in

#### Parmesan Cups

Smoked free-range chicken salad, house seasoned, slow-baked parmesan cups. 3.50 per person

#### Puff Pastry wrapped in Brie Cheese

Traditional Brie Cheese wheel wrapped in puff pastry & slow baked until golden, served with Jams, crackers and mustard's  
3.95 per person

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have any special dietary restrictions.



### Shrimp Cocktail

Jumbo wild caught gulf shrimp, traditional condiments. (Min 30 ppl) 6.00 per person

### Deviled Eggs

Cage-free poached deviled eggs, house blended & seasoned. 2.00 per person

### Mini Assorted Sandwiches

Turkey, Ham, Roast Beef, Chicken Salad & Tuna Salad with fresh toppings on assorted buns 4.95 per person

### Tortilla Pinwheels

Choice of oven roasted turkey, vegetable, or roasted beef supreme, heirloom tomatoes, spring mix, sweet purple onions, mayonnaise or mustard, assorted tortillas. 3.50 per person

## DISPLAY STATIONS

### Fresh Vegetable Crudite

Fresh seasonal vegetables including: carrots, cucumbers, celery, & broccoli, chefs choice sauces for dipping. 2.95 per person

### Seasonal Fruit Display

Sliced cantaloupe, honeydew, pineapple, watermelon, red seedless grapes, fresh seasonal berries, 3.25 per person

### Artisan Cheese Display

Chefs premier specialty selected domestic cheeses, imported cheeses, assorted crackers, grilled bread, assorted olives, whole grain mustard, house-made ranch. 5.50 per person

### Cracked Black Peppercorn Beef Tenderloin

Olive oil, fresh herbs, & heirloom garlic marinated beef tenderloin, peppercorn crusted, baked to medium, mini buns, assorted rolls, horseradish cream sauce, stone-ground & Dijon mustard, assorted aioli's, traditional condiments. (min 30ppl) 8.95 per person

### Virginia Baked Ham

Glazed Virginia Baked Ham, grilled pineapple, mini buttermilk cheddar biscuits, assorted rolls, local jams and jellies, stone ground & Dijon mustards, honeys. 4.50 per person

### Middle Eastern Dip Bar

Roasted garlic hummus, spinach or Roasted Red Pepper hummus, tabouli salad, Fatoosh Salad, fresh pita chips, assorted crackers, spiced olives, vegetable crudité. (Min 30ppl) 4.95 per person

### Warm Spinach & Roasted Garlic Artichoke Dip

Roasted Garlic, French cream cheese, spinach artichoke dip, grilled French bread, assorted crackers, pita chips, diced tomatoes. Upgrade to Dungeness Crab & Artichoke dip for 4.25 per person. (Min 30ppl) 3.50 per person

### Fruit & Domestic Cheese Display

Assorted Fresh Seasonal Fruit, assorted breads and crackers, cubed domestic cheeses 3.50 per person

### Antipasti Display

Chefs choice meats and garnishes including: salami, prosciutto, capicola, Pepperoni, assorted olives, roasted red peppers, marinated artichoke hearts, fresh grilled asparagus. & Crackers 6.50 per person

### Hummus Tray

House made Garlic Hummus, Warm Pita bread, assorted vegetables 3.25 per person

### Tenderloin Bites

Cubed Beef Tenderloin, with Au Jus, Carmelized onions & mushrooms, covered with melted provolone cheese 4.50 per person

## STATIONS

### Mashed Potato Station \$10.95 Per person

Your choice of TWO of the following mashed potatoes:

- Twice baked smashed sweet potatoes
- Buttermilk & roasted garlic smashed potatoes
- Roasted redskin & garlic smashed potatoes
- Buttermilk smashed potatoes
- Tator Tots

Your choice of the following gravies:

- Alfredo cream
- Plain beef

Accompanied with the following toppings:

- Cheddar cheese
- Smoked bacon
- Sour cream
- Butter
- Steamed broccoli
- Red onions

Upgrade with the following premium toppings (1.50 per person):

- Artichoke hearts
- Assorted peppers
- Feta cheese

-Sundried tomatoes & capers

Upgrade with the following meat toppings (3.50 per person/per item)

- Popcorn chicken
- Grilled sirloin steak
- Grilled chicken



## Mac N' Cheese Station \$10.95 per person

Your following choice of TWO pasta:

- Elbow macaroni
- Wagon wheels
- Shells
- Penne pasta

Your choice of sauce:

- Aged cheddar cheese sauce
- White béchamel sauce

Accompanied with the following toppings:

- Pico de Gallo
- Assorted shredded cheeses
- French blue cheese
- Smoked bacon
- Diced ham
- Broccoli

Upgrade to the following premium toppings (4.50 per person/per item)

- Rock Shrimp
- Smoked Sausages
- Warm buttery Crab
- Chicken Chunks

## Pasta Station \$10.95 Per Person

Your choice of the following TWO of the following pastas:

- Penne
- Spaghetti
- Angel Hair
- Elbow
- Fettuccine

Includes:

- Marinara
- Alfredo

Accompanied with the following toppings:

- Shaved Parmesan
- Sliced black olives
- Sun dried tomatoes & capers
- Fresh spinach
- Sliced mushrooms
- Assorted peppers
- Aged cheddar
- Diced tomatoes
- Garlic breadsticks

Upgrade (3.50 per person/per item):

- Char-grilled sliced sirloin steak
- Char-grilled sliced chicken breast
- Meatballs

## Garden Station \$8.95 Per person

Includes the following:

- Wild field green salad
- Fresh baked assorted rolls & butter
- Salad dressings

Your choice of TWO of the following salads:

- Strawberry salad
- Roasted redskin potato salad
- Broccoli salad
- Fresh mozzarella, basil, and heirloom tomato salad

Accompanied with the following toppings:

- Sliced cucumber
- Shredded carrots
- Sliced purple onion
- Smoked crumbled bacon
- Herb croutons
- Sliced mushrooms
- Assorted sliced peppers
- Fresh peas
- Fresh corn

Choice of TWO cheeses:

- Aged cheddar
- House four cheese blend
- Crumbled feta
- Smoked gouda

Upgrade to the following meat options (3.50 per person/per item):

- Char-grilled sliced sirloin steak
- Char-grilled sliced chicken breast
- Smoked diced ham

Upgrade to premium toppings (2.50 per person):

- Marinated assorted olives
- Local sautéed wild mushrooms
- Goat cheese & herb medallions
- Sundried tomatoes & capers
- Marinated artichoke hearts

\* Cup of Soup: \$3.75 per person



## Nacho Station \$7.00 Per person

- Includes the following:
- Assorted flash fried tortilla chips
    - Pico de Gallo
    - Sour Cream
  - Sliced Black & green olives
    - Pickled Jalapenos
    - Diced tomatoes
    - Fresh Scallions
    - Mild & hot salsa
    - Guacamole
  - House four cheese blend

Upgrade to the following meats (3.95 per person/per item)

- Chipotle pulled pork
- Tequila lime shredded chicken
- Seasoned Ground beef

## Coney Island Station \$8.95 Per Person

- Includes the following:
- All beef hotdogs
  - Fresh warm buns
  - House Coney Island chili sauce
    - Chopped onions
    - Dijon & spicy mustard
      - Ketchup
      - Jalapeños
  - Grated aged cheddar
    - Pickle relish

Accompanied with House made Potato Chips.

## All American BBQ Station \$18.95 per person

- Your choice of TWO meats:
- Braised and smoked beef brisket
    - BBQ chicken
  - Slow braised Pork Butt
    - Baby Back Ribs
    - Smoked pit ham

\*Additional meat is 3.95 per person.  
(Min 30ppl)

Includes the following:

- Assorted BBQ Sauces
- Assorted buns
- Traditional condiments
- house made chips

Your Choice of THREE sides:  
\*Additional sides 2.00 per person

### Colorado Coleslaw

- Traditional Coleslaw with a spicy chipotle dressing

### Chopped Salad

- Chopped romaine, diced carrot, scallion, hard boiled egg, red onion, and herbed ranch.

### The Southwestern

- Romaine lettuce, cojita cheese, pickles corn, bacon, polenta, croutons, and guajillo ranch.

### Loaded Potato Salad

- Baby red potatoes with bacon, chive, sour cream, and cheddar cheese.

### Oven Roasted Potatoes

- Local potatoes roasted with bacon and onion.

### Grilled Sweet Corn

- Seasoned with chili, lime, and cojita cheese.

**White Cheddar and Roasted garlic Mashers**  
-Sharp white cheddar accents these buttery mashed potatoes.

### Mac N' Cheese

- With white cheddar and parmesan.

### Ultimate Baked Beans

- Flavored with maple, bacon, and sausage.

### Smoked Cheddar Grits

- Buttery white corn grits, flavored with smoky cheddar.

### Tomato Cucumber Salad

- Fresh roma tomatoes, cucumber, wild dill with lemon basil vinaigrette and sea salt

