



# SAVOR...

## CATERING MENU

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Pinnacle Bank Arena



# Continental Breakfasts

Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

## **The Classic American** **\$10**

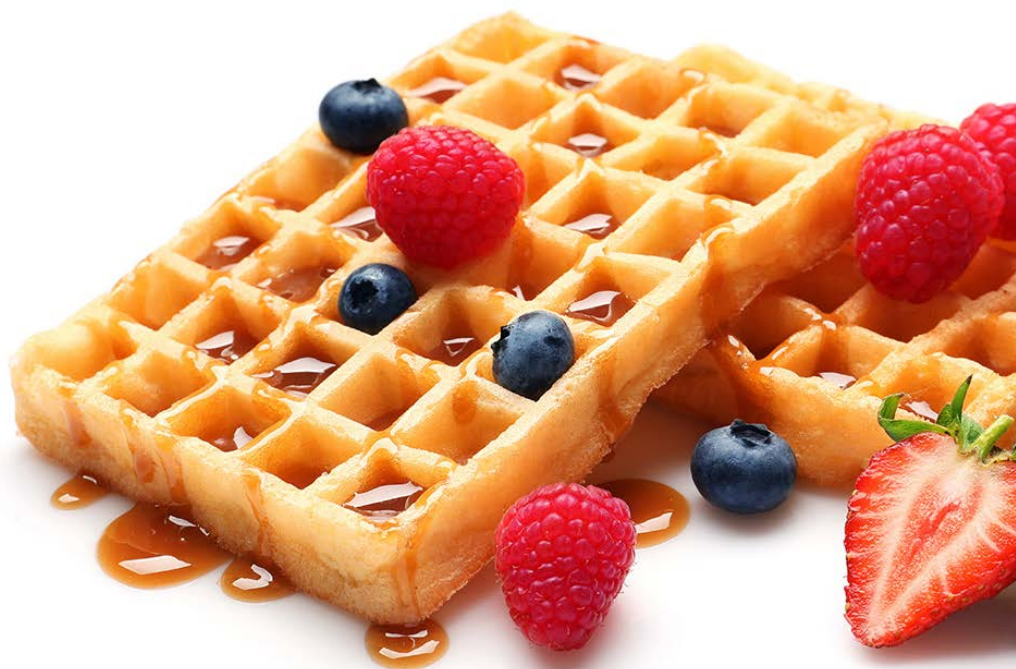
Basket of Whole Fruits  
*Apples, Bananas, Oranges and Grapes*  
Buttery Croissants, Assorted Danishes and Muffins  
*Served with Butter, Jams and Jellies*  
Freshly Brewed Coffee

## **Heart Health** **\$15**

Fresh Fruit Salad  
Granola with Dried Fruits  
Assorted Yogurt  
Assorted Cereals with Skim Milk  
Bran Muffins and Whole Wheat Bagels  
*Served with Cream Cheese, Jams and Jellies*  
Freshly Brewed Coffee

## **The Husker** **\$17**

Assorted Breakfast Danishes, Coffee Cakes, Muffins, Bagels and Buttery Croissants  
*Served with Butter, Cream Cheese, Jams and Jellies*  
Seasonal Fresh Fruit and Berry Display  
*Served with Brown Sugar Yogurt Dip*  
Yogurt  
*Served with Granola and Assorted Dry Fruits*  
Oatmeal Bar  
*Served with Brown Sugar, Raisins, Butter and Cinnamon*  
Assorted Breakfast Fruit Juices  
Freshly Brewed Coffee



# Breakfast Buffets

All breakfast buffets include assorted fruit juices and fresh coffee service stations. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

## Grab-N-Go Breakfast

**\$18**

Seasonal Whole Fruit  
Assorted Breakfast Danish and Muffins  
Southwest Sausage Breakfast Burrito  
OR  
Ham & Cheese Croissant

## All American Breakfast

**\$20**

Fluffy Scrambled Eggs  
Golden Brown Hash Brown Patty  
Crisp Bacon Strips  
Griddled Pork Sausage  
Buttermilk Biscuits and Country Gravy  
Seasonal Fresh Fruit and Berry Display  
Assorted Breakfast Danish and Muffins

## Southwestern Breakfast

**\$22**

Scrambled Eggs with Chorizo and Pico de Gallo  
Seasoned Potatoes with Peppers and Onions  
Build-Your-Own Breakfast Burrito Station  
*Accompanied with House-made Salsa, 10" Flour Tortilla, Guacamole and Cheese*  
Vegetarian Black Beans  
Seasonal Fresh Fruit Salad

## Country-Style Breakfast

**\$24**

Fluffy Scrambled Eggs with Country Sausage and Cheese  
Chicken Fried Steak with Country Gravy  
Breakfast Potato Casserole  
Crisp Bacon Strips  
Buttermilk Biscuits  
Seasonal Fresh Fruit and Berry Display  
Assorted Danish and Muffins

## Made-to-Order Omelets & Eggs

**\$6.50\***

Fresh Eggs, Egg Whites & Whole Liquid Eggs  
*Fillings: Cheddar Cheese, Onions, Mixed Peppers, Mushrooms, Black Olives, Tomatoes, Spinach, Bacon, Sausage and Ham*

## Made-to-Order Waffle Bar

**\$6\***

Waffle Batter, Assortment of Mixed Berries, Whipped Cream, Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Warm Syrup and Powdered Sugar  
*Additional Toppings available for \$2 each: Chocolate Chips, Coconut, Honey Butter, Rainbow Sprinkles, M&M's, and Toasted Coconut*

**\*An attendant fee of \$75 will be added for every 25 guests.**





# Breakfast Enhancements

Add any of these items to your breakfast buffet or continental menu. Pricing may vary for these items if they are not ordered with intention of serving à la carte. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

## Fruit, Yogurt & Cereal

Assorted Plain and Fruit Yogurts	\$3.50
Individual Cereals with Whole and 2% Milk	\$4.00
Fresh Seasonal Fruit and Berries	\$4.75
Creamy Oatmeal with Assorted Toppings	\$2.00

## Breakfast Breads

Sliced Breads or English Muffins with Toaster	\$2.00
Buttery French Croissants	\$4.00
Assorted Fruit Danishes	\$2.50
Assorted Danishes, Pastries and Muffins	\$4.00
Assorted Donuts	\$5.00
Assorted Flavored Bagels with Cream Cheese, Jams and Jellies	\$5.50
Smoked Salmon Display with Bagels	\$12.00
Warm Old Fashioned Cinnamon Rolls with Cream Cheese Icing	\$6.00
Cinnamon French Toast with Hot Syrup & Butter	\$3.00
Bananas Foster French Toast with Bananas Foster Syrup	\$4.00

## Hot Breakfast Sandwiches

Griddled Smokehouse Bacon and Pork Sausage	\$5.00
Southwest Scrambled Egg Burrito with Cheddar and Monterey Jack	\$6.00
Warm Croissants Filled with Tavern Ham	\$6.00
Biscuits with Bacon or Sausage, Egg & Cheese	\$4.00



# Break Packages

Mid-day break options for meals between meals. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

## Sweet & Salty

**\$15**

Chocolate Chip Cookies

Chocolate Brownies

SAVOR...Kettle Chips

*Served with Ranch & French Onion Dip*

Assorted Candy Bars

Colby Ridge Popcorn

*Choice of Traditional, Kettle, Cheese or Caramel*

Freshly Brewed Coffee and Decaf Coffee

Bottled Water and Soft Drinks

## Mid-Day Refresher

**\$16**

Assorted Flavored Yogurt

*Served with Granola, Toasted Almonds and Raisins*

Market Fresh Vegetable Display

Basket of Apples, Oranges, Bananas and Pears

Freshly Brewed Coffee and Decaf Coffee

Orange, Grapefruit and Cranberry Juices

Bottled Water

## Donut Break

**\$13**

Assorted Donuts

Donut Holes

Seasonal Whole Fruit

Freshly Brewed Coffee and Decaf Coffee

## Arena Break

**\$14**

Warm Jumbo Soft Pretzels

Tortilla Chips

*Served with Queso & House-made Salsa*

Mini Corndog Bites

*Served with Ketchup & Yellow Mustard*

Honey Roasted Peanuts

Freshly Brewed Coffee and Decaf Coffee

Bottled Water and Soft drinks



## À la Carte Enhancements for Breaks & Lunches

Add any of these items to your lunch and snack menu. Pricing may vary for these items if they are not ordered with intention of serving à la carte. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

<b>Traditional Snack Mix</b>	<b>\$1.50</b>
<i>Chex Mix</i>	
<b>Chips</b>	<b>\$2.00</b>
<i>Assortment of Individual Bags of Chips</i>	
<b>Colby Ridge Popcorn</b>	<b>\$2.50</b>
<i>Choice of Traditional, Kettle, Cheese or Caramel</i>	
<b>SAVOR... Kettle Chips &amp; Dip</b>	<b>\$3.00</b>
<i>With French Onion and Ranch Dip</i>	
<b>Granola Bar</b>	<b>\$3.50</b>
<i>Assortment of Individual Granola Bars</i>	
<b>Candy Trail Mix</b>	<b>\$4.00</b>
<i>Blend of Chex Mix, Mixed Nuts, Dried Fruit and M&amp;M's</i>	
<b>Large One-Topping Pizza</b>	<b>\$26.00</b>
<i>Cheese, Pepperoni, Beef or Sausage. Price is per pizza.</i>	
<b>SAVOR... Fresh Baked Cookies</b>	<b>\$2.50</b>
<b>SAVOR... Chocolate Fudge Brownies</b>	<b>\$2.50</b>
<b>Rice Krispie Treats</b>	<b>\$4.00</b>



# Lunch & Dinner Buffets



All buffets include iced tea and fresh coffee service stations.  
Minimum order of 25. Price does not include administrative  
fee or tax. Prices are per person.

## Pizza Buffet

**\$18**

Fresh Garden Greens

*Served with Ranch and Italian Dressing*

SAVOR... Kettle Chips & Dips

*Served with French Onion and Ranch Dip*

Assorted Pizza

*Herbie Husker, Haymarket, Cheese and Pepperoni*

Garlic Breadsticks

Cookies and Brownies

## Deli Buffet

**\$24**

Fresh Garden Greens

*Served with Ranch and Italian Dressings*

Assorted Sliced Cold Cut Display

*Includes Smoked Ham, Roast Beef, Smoked Turkey Breast  
and Salami*

*Accompanied by Sliced Cheese Tray and Relish Tray*

Assorted Sliced Breads and Buns

*Mayonnaise and Yellow Mustard*

SAVOR... Kettle Chips & Dips

*Served with French Onion and Ranch Dip*

Creamy Pasta Salad

Sweet & Tangy Coleslaw

Cookies and Brownies

Add-On Salads: Tuna or Chicken for \$4 per person

## Soup, Salad & Spuds Buffet

**\$25**

Fire Roasted Tomato-Basil Soup *V & GF*

Old-Fashioned Broccoli and Cheddar Soup

Full Salad Bar with Assorted Condiments

*Includes Grape Tomatoes, Carrots, Cucumbers, Olives,  
Banana Peppers, Shredded Parmesan and Croutons*

Baked Potato Bar

*Includes House-made Chili, Sour Cream, Bacon Bits,  
Cheddar Cheese, Chives and Sautéed Mushrooms*

Italian Pasta Salad

Assorted Dinner Rolls

Cookies and Brownies

## Tex-Mex Buffet

**\$28**

Southwest Garden Salad

*Served with Chipotle Ranch and Cilantro Lime Vinaigrette*

Black Bean & Roasted Corn Pasta Salad

Southwest Chicken and Cheese Enchilada Casserole

Build-Your-Own Taco Bar

*Served with Crispy and Soft Taco Shells, Seasoned Taco  
Meat, Cilantro Lime Chicken, Shredded Lettuce, Shredded  
Cheese, Green Onions, Jalapeños, Sour Cream, Roasted  
Black Bean and Corn Salsa and House-made Salsa*

Cilantro Lime Rice

Vegetarian Black Beans

Crispy Cinnamon-Sugared Apple Filled Churros

[MORE LUNCH & DINNER BUFFETS ►](#)

## The Smokehouse

\$32

Fresh Garden Greens

*Served with Ranch and Italian Dressing*

Mustard Potato Salad

Sweet & Tangy Coleslaw

Applewood Smoked Brisket Served with Peppers and Onions

Maplewood Smoked Pulled Pork

Sweet & Smokey Baked Beans Smokehouse Mac & Cheese

Sautéed Green Beans

Housemade Cornbread

Old-fashioned Banana Pudding

## From the South

\$28

Fresh Garden Greens

*Served with Ranch and Italian Dressing*

Deviled Egg Potato Salad

Marinated Cucumber & Red Onion Salad

Southern Fried Chicken

Smothered Pork Chops

*Served with Mushroom Gravy*

Buttermilk Mashed Potatoes

Southern Fried Okra

Buttermilk Biscuits

Pecan Pie and Apple Pie

*Served with Fresh Whipped Cream*

Fire Roasted Cut Corn

SAVOR...Kettle Chips

*Served with French Onion and Ranch Dip*

Cookies and Brownies

## Classic Tailgate

\$34

Fresh Garden Greens

*Served with Ranch and Italian Dressing*

Fresh Dill Potato Salad

Macaroni Salad

Grilled Steakburgers Served with Brioche Buns,

Assorted Sliced Cheeses and Relish Tray

Red Dogs served with Diced Onions, Relish and Buns

Sweet & Smokey Baked Beans

## From the Heartland

\$40

Harvest Salad

*Served with Hothouse Cucumbers, Grape Tomatoes, Carrots, Feta Cheese, and Dorothy Lynch Salad Dressing*

Petit Tender Filet Mignon

*Served with Caramelized Shallot Demi-Glace*

Rosemary Pan Roasted Chicken Breast

*Served with an Apricot Glaze*

Au Gratin Potatoes

Oven Roasted Brussels Sprouts

Assorted Dinner Rolls

Mixed Berry Crisp with Fresh Whipped Cream

## Bravo Italiano

\$32

Classic Caesar Salad

*Served with Croutons, Parmesan Cheese and Creamy Caesar Dressing*

Caprese Orzo Salad

Served with Fresh Basil and Balsamic Reduction

Italian Pasta Salad

Classic Meat Lasagna

Chicken Piccata

Served with Roasted Garlic Mashed Potatoes

Charred Zucchini

Herbed Focaccia Bread

Tiramisu and Cannoli







# Box Lunches

Includes chips, whole fruit, cookie and bottled water.  
Minimum order of 25. Price does not include administrative  
fee or tax. Prices are per person.

## Arena Boxed Lunch \$12

Choice of Ham or Turkey Breast and American Cheese  
on a Hoagie

## Grilled Vegetable Wrap \$13

Mixed Greens, Roasted Zucchini, Squash, Red Bell  
Pepper, Asparagus, Red Onion, Portobello Mushrooms,  
Parmesan Cheese and Hummus Spread on a Spinach  
Tortilla

## Grilled Chicken Caesar Salad Wrap \$13

Herb Rubbed Grilled Chicken, Crispy Hearts of  
Romaine Lettuce, Parmesan Cheese, Garlic Herb  
Croutons and Creamy Caesar Dressing on a Garlic  
Herb Tortilla

## Southwest Chicken Wrap \$14

Southwest Grilled Chicken Breast, Jalapeno Cheese  
Tortilla, Shredded Lettuce, Pico De Gallo, Cheddar and  
Monterey Jack Cheese with Chipotle Ranch Dressing

## Italian Sub \$14

Ham, Genoa Salami, Provolone Cheese, Lettuce,  
Tomato with a Tapenade Mayo Spread

## Chicken Salad Croissant \$14

House-Made Chicken Salad with Herb Aioli on a  
Buttery Croissant

## Roast Beef Sandwich \$15

Roast Beef and Swiss Cheese served on Onion Kaiser  
with Horseradish Aioli

## Grilled Chicken Sandwich \$15

Focaccia with Sun-dried Tomato-Basil Pesto, Lettuce,  
Provolone Cheese and Caramelized Onions

# Specialty Box Lunch Salads

Includes a roll, whole fruit, cookie and bottled water.  
Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

## **Grilled Vegetable Salad** **\$13**

Baby Greens, Roasted Zucchini, Squash, Red Bell Pepper, Asparagus, Red Onion, Portobello Mushrooms and Asiago Cheese on Baby Greens

## **SAVOR... Salad** **\$13**

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots, French Fried Onions, Shredded Parmesan with Balsamic Vinaigrette  
Add Chicken for \$3 per person

## **Grilled Chicken Caesar Salad** **\$16**

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Garlic Herb Croutons, Grape Tomatoes and Creamy Caesar Dressing

## **House Dressings**

Balsamic Vinaigrette  
Italian Vinaigrette  
Raspberry Vinaigrette  
Creamy Ranch  
Dorothy Lynch  
Thousand Island



# Appetizers

All appetizers can be artfully displayed on tables or served butler style for an attendant fee (ask premium services manager for further information). Minimum order of 25 and each order is priced for 2 pieces per person. Price does not include administrative fee or tax. Prices are per person.



## HOT APPETIZERS

### Mac & Cheese Bites \$4.00

Signature Craft Beer Batter surrounding a Blend of Spicy Pepper Cheese, Bacon and Tender Macaroni Noodles served with Buffalo Sauce

### Breaded Chicken Wings \$6.50

Large Breaded Chicken Wings served with Choice of BBQ, Buffalo, or Sweet Chili Sauce. Served with Carrot and Celery Tray with Bleu Cheese and Ranch Dipping Sauces

### Santa Fe Chicken Egg Roll \$5.50

Southwest Chicken, Corn, Black Beans and Chopped Peppers served with Avocado Cream Dip

### Homestyle Chicken Strip \$4.00

Homestyle Breaded Chicken Tenderloin served with BBQ, Honey Mustard and Ranch

### Brisket Roll-Up \$5.50

Applewood Smoked Brisket, Smoked Cheddar and Caramelized Onion wrapped in Flour Tortilla served with Cilantro Sour Cream

### Smoked Brisket Tart \$7.50

Applewood Smoked Shredded Brisket served in a Pastry Shell and topped with Jalapeño Jam and Micro Greens

### Chicken Empanadas \$6.50

Spicy Blend of Cheeses, Jalapeños, and Mexican Spices folded in a Corn Masa Pastry topped with Chipotle Crema

### Chicken Quesadilla \$4.00

Mesquite Chicken with a Blend of Southwest Spices and Cheeses served with Chipotle Ranch Dip

### Smoked Pork On Orange Muffin \$4.00

Maplewood Smoked Pulled Pork served in an Orange Blossom Muffin and topped with Candied Jalapeños and Micro Greens

### Shrimp & Grits Canapé \$8.50

A Whole Shrimp seasoned with Blackening Spices placed on a Savory Grit Cake with Green Onions

MORE APPETIZERS ►



► APPETIZERS CONTINUED

**Shepherds Pie Tart** **\$6.00**

An Herbed Mini Tart Shell filled with Seasoned Beef, Thyme, Chives, Onions and a Dash of Port Wine. Topped with Creamy Mashed Potatoes with Cheese

**Candied Bacon Jam Tart** **\$7.50**

Hardwood Smoked Bacon Simmered with Balsamic Vinegar, Port Wine, Brown Sugar, Onions, Heavy Cream, a Hint of Bleu Cheese and placed in a Quinoa Tart Shell

**Mini Crab Cake** **\$8.00**

Rich Blend of Surimi and Real Crabmeat, Peppers and Spices Hand Formed and Lightly Breaded served with Remoulade Sauce and Micro Greens

**Szechuan Beef Satay** **\$7.50**

Flank Steak Tenderized and placed on 6" Skewer that is Marinated Overnight in a Sweet Teriyaki Sauce. Grilled to Perfection and Finished with Sesame Seeds

**Coconut Shrimp** **\$5.50**

Large Butterflied Shrimp dipped in a Mild Coconut Batter and rolled in a Mixture of Coconut and Bread Crumbs served with a Sweet Chili Dipping Sauce

**Santa Fe Chicken** **\$7.50**

Blend of Yellow Rice, Diced Chicken and Andouille Sausage infused with a Blend of Fresh Herbs, coated in Shredded Phyllo and Crushed Spices

**Mini Beef Wellington** **\$10.00**

Savory Piece of Beef Tenderloin with Mushroom Duxelles wrapped in French Style Puff Pastry

**Sausage Mushrooms** **\$7.50**

Blend of Italian Cheeses and Sausage stuffed in Mushroom Cap and served with Basil Pesto Sauce

**VEGETARIAN APPETIZERS**

**Curry Vegetable Samosas** **\$7.00**

A Blend of Potatoes, Peas, Onions, Carrots, Squash, Peppers and Spices in a Triangle Spring Roll Wrap

**Mediterranean Skewer** **\$3.50**

Basil, Artichokes, Grape Tomato, Ciliegine Mozzarella, & Kalamata Olive

**Stuffed Mushrooms** **\$7.00**

Whipped Chevre Cheese with Chopped Fresh Herbs Stuffed in a Mushroom Cap topped with Sweet Balsamic Drizzle

**Spring Rolls** **\$2.50**

Mixture of Chinese Vegetables Tossed with Soy Sauce, Sesame Oil and Ginger served with Sweet Chili Sauce

**Fig & Mascarpone Beggar's Purse** **\$7.50**

Sweet and Savory pairings of Figs and Mascarpone wrapped in a Light Buttery Phyllo Beggar's Purse

MORE APPETIZERS ►



► APPETIZERS CONTINUED

**Sage Corncake** **\$3.00**

Homemade Sweet Corncake with a Hint of Fresh Sage topped with a Boursin Cream Cheese and Cranberry Chutney

**Guava Cayenne Empanada** **\$5.00**

Guava and Apples paired with Cayenne Pepper, Fresh Cream Cheese, Queso Fresco and wrapped in a Maseca Corn Pastry

**Tomato Bruschetta** **\$2.50**

Fresh Tomatoes and Herbs on top of a Garlic Crostini Drizzled with Sweet Balsamic Glaze

**Stuffed Cucumber Cups** **\$2.50**

English Cucumber Stuffed with Hummus, Feta and Red Pepper

**Apricot Canapé** **\$3.50**

Creamy Boursin Cheese Topped with an Apricot Marmalade on a Toasted Baguette

**Stuffed Endive** **\$5.00**

Stuffed with Goat cheese and toasted walnuts and drizzled with Honey

**Roasted Vegetable Tart** **\$6.00**

A Delicious Blend of Onion, Zucchini, Yellow Squash, Carrots, Peppers, Sun-Dried Tomato, Corn, Monterey Jack cheese and cheddar cheese in a Sun-Dried tomato tart shell

**Breaded Pickle Spears** **\$3.75**

Breaded Dill Pickle Spear served with Ranch



## COLD APPETIZERS

**Classic Shrimp Cocktail** **\$5.00**

Jumbo Shrimp served with Cocktail Sauce

**Smoked Salmon Mousse** **\$3.50**

Cold Smoked Norwegian Salmon blended with Herbs and Cream Cheese. Served on top of a Crostini

**Gourmet Dessert Bars** **\$2.75**

Pecan Bar with Chocolate Chunks, Seven Layer Bar, Lemon Bar and Black Forest Bar

**Mini Cheesecakes** **\$7.00**

Chocolate Cappuccino, Silk Tuxedo, Vanilla, Chocolate Chip, Lemon, Raspberry and Amaretto Almond

**Assorted Petit Fours** **\$5.00**

Chocolate Tartlets, Choux Praline, Pistachio Squares, Tangerine Tartlets, Chocolate Eclairs, Coffee Eclairs, Raspberry Tartlets, Opera Squares and Lemon Tartlets

**Chocolate Dipped Strawberries** **\$3.50**

Fresh Strawberries dipped in Milk Chocolate and Drizzled with White Chocolate

MORE APPETIZERS ►

► APPETIZERS CONTINUED



## BUFFET APPETIZERS

### Kettle Chips & Dip \$2.50

With French Onion and Ranch

### Salsa Sampler \$3.50

House-made Salsa, Salsa Verde and Pico de Gallo

### Tortilla Chips & Queso \$3.75

House-made Salsa and Queso served with Tortilla Chips

### Spinach Artichoke Dip \$6.00

Served with Pita Chips and Tortilla Chips

### Traditional Hummus \$4.25

Served with Warm Pita Chips

### Loaded Potato Skins \$4.00

Sour Cream, Smokey Bacon, Cheddar and Scallions

### Pulled Pork Sliders \$6.00

Toasted Pretzel Buns, Bread & Butter Pickles, and Sweet & Tangy Coleslaw served with BBQ sauce

### Breaded Ravioli With Italian Sausage \$4.00

Italian Sausage and Cheese wrapped in Fresh Pasta and Coated in Seasoned Breadcrumbs. Served with Marinara

### Mini Corndog Bites \$3.50

Carnival Classic of Mini Frank dipped in a Honey Cornmeal Batter. Served with Mustard and Ketchup

### Buffalo Chicken Sliders \$7.50

Breaded Chicken Tender tossed in Buffalo Sauce topped with Bleu Cheese Coleslaw and served on Toasted Slider Bun

### Cheeseburger Sliders \$6.50

Grilled Beef Slider served on Toasted Pretzel Bun and topped with American Cheese and Red Onion Marmalade

### Mini Hot Dog Sliders \$6.00

Mini All Beef Frank with Hot Dog Slider Bun and served with Relish, Diced Onions, Ketchup and Mustard

### Corn And Jalapeno Nuggets \$4.00

Sweet and Spicy Blend of Sweet Corn and Diced Jalapeños breaded in Cornmeal Batter served with Ranch

### Flatbread Pizzas (Choice of 2) \$9.50

**Barbecue Chicken** Caramelized Onions, Cilantro and Mozzarella

**Cheeseburger Pizza** Ground Beef, Tomato, Pickle, Red Onion, Blended Cheeses, Ketchup and Mustard

**Italian Pepperoni and Sausage** Blended Italian Cheeses with Pepperoni and Sausage

**The Greek Pizza** Chicken, Tomatoes, Greek Olives, Artichokes, Red Onion and Feta Cheese

**The Vegetarian** Peppers, Onions, Mushrooms, Ripe Olives, Tomatoes, Spicy Marinara and Blended Cheeses

**Traditional Margherita Style** Tomatoes, Pesto, Mozzarella, Chili Peppers and Parmesan

MORE APPETIZERS ►



► APPETIZERS CONTINUED

**Italian Style Meatballs \$3.75**

Italian Baked Meatballs in Marinara Sauce and Fresh Grated Parmesan

**Stroganoff Meatballs \$3.75**

Baked Meatballs in a Red Wine Demi-Glace with Sour Cream and Scallions

**Seasonal Fresh Fruit \$4.75**

Market Fresh Sliced Pineapple, Honeydew, Cantaloupe, Grapes and Fresh Berries and served with a Brown Sugar Yogurt Dip

**Fresh Seasonal Vegetable Crudités \$4.25**

Market Fresh Seasonal Garden Vegetables Artfully Displayed and served with Hummus and Creamy Ranch Dip

**International Cheese Display \$7.50**

Assortment of Domestic and Imported Cheeses with Grapes and Berries Served with an Assortment of Crackers and Flatbreads

**Charcuterie & Cheese \$9.50**

Variety of Cured Meats and Cheeses Artfully Displayed with Fresh Herbs, Nuts, Fresh Fruit and Marinated Olives

**Antipasto & Grilled Vegetables Display \$11.50**

Variety of Cured meats Presented with Fresh Mozzarella, Grilled Peppers, Marinated Artichoke Hearts, Assorted Mediterranean Olives, Grilled Asparagus and Grilled Mushrooms

**Pasta Station \$13.00**

**Station includes:** Penne Pasta, Spaghetti and Cheese Filled Tortellini

**Sauces include:** Hearty Marinara, Alfredo and Basil Pesto

**Toppings include:** Italian Sausage, Grilled Chicken, Spinach, Mixed Peppers, Mushrooms, Tomatoes, Roasted Garlic and Parmesan Cheese

**Carving Station**

**Hickory Smoked Pit Ham \$6.00**

*Choose one Sauce: Brown Sugar Glaze, Root beer Glaze or Honey Pineapple Glaze*

**Oven Roasted Turkey Breast \$8.00**

*Choose one Sauce: Turkey Gravy, Cranberry Chutney or Apricot Glaze*

**Herb Crusted Top Sirloin Round \$13.00**

*Choose one Sauce: Red Wine Demi-Glace, Creamy Peppercorn Sauce or Chimichurri*

**Slow Roasted Ribeye \$15.00**

*Served with Au Jus and Creamy Horseradish*





# Main Course Salads

Includes dinner rolls, choice of dessert, coffee and water service. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

## Grilled Chicken Caesar Salad \$19

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Garlic Herb Croutons and Creamy Caesar Dressing

## Greek Salad \$20

Tomatoes, Cucumbers, Olives, Feta, and Marinated Greek Chicken Breast with Creamy Lemon Dill Dressing and Grilled Pita

## Spring Chicken Salad in a Bib Cup \$23

Topped with Roasted Sweet Potatoes, Blueberries, Strawberries, Crumbled Feta and Toasted Almonds with Raspberry Vinaigrette

## Southwest Chicken Salad \$24

Mixed Greens with Southwest Grilled Chicken Breast, Flame Roasted Corn and Peppers, Black Beans, Diced Roma Tomatoes, Tortilla Strips and a House-made Cilantro Avocado Lime Dressing

## Smoked Salmon Blackberry Salad \$26

Mixed Baby Greens, Fresh Herbs, Roasted Corn, Blackberries, Toasted Almonds, Feta Cheese and Apricot Vinaigrette

## Red Wine Marinated Steak Salad \$26

Mixed Baby Greens and Arugula, Red Wine Marinated Grilled Steak, Red and Yellow Cherry Tomatoes, Fried Onion Strings, Gorgonzola Cheese and Citrus Balsamic Vinaigrette



# Plated Three Course Dinner

All entrees include your choice of salad, dessert, chef's selection of seasonal vegetables, and assorted dinner rolls with butter, regular and decaffeinated coffee, iced tea, and water. Price does not include administrative fee or tax. Prices are per person.

## SALAD SELECTIONS *choice of one*

### The Wedge

Iceberg Wedge topped with Smoky Bacon, Diced Roma Tomato, Gorgonzola Bleu Cheese and Basil Balsamic Vinaigrette

### Classic Caesar Salad

Crisp Romaine with Croutons, Shaved Parmesan and Caesar Dressing

### Greek Salad

Crisp Romaine with Artichokes, Tomatoes, Kalamata Olives, Pita Croutons, Feta and Classic Athenian Dressing

### The Italian Chopped Salad

Crisp Romaine with Chopped Tomatoes, Banana Peppers, Ripe Olives, Feta, Croutons with Creamy Italian Herb Dressing

### SAVOR... Salad

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots, French Fried Onions, Shredded Parmesan with Balsamic Vinaigrette

### Autumn Harvest Salad

Mixed Greens and Radicchio, Candied Pecans, Dried Cranberries, Gorgonzola Cheese and Raspberry Vinaigrette

### Southwest Garden Salad

Mixed Greens, Roasted Black Beans and Corn, Cheddar and Monterey Jack Cheese Blend, Diced Roma Tomato, Seasoned Tortilla Strips and Chipotle Ranch Dressing

[MORE PLATED DINNERS ►](#)



## PLATED ENTRÉE SELECTIONS

### Beef Entrées

#### 10oz Char-Grilled Ribeye \$42

Served on Horseradish and Chive Mashed Potatoes with Three Peppercorn Sauce

#### 12oz Char-Grilled Seared New York Strip \$45

Served with Twice Baked Potato and Gorgonzola Cream Sauce

#### Slow Braised Short Ribs \$46

Served on Roasted Garlic Mashed Potatoes

#### 8oz Char-Grilled Filet Mignon \$48

Served with Dauphinois Potatoes and Garlic Herb Compound Butter

### Poultry Entrées

#### Pan Seared Italian Chicken Breast \$30

Served on a Bed of Wild Rice Pilaf with a Pan Sauce

#### Chicken Piccata With Capers \$32

Served on Roasted Garlic Mashed Potatoes

#### Chicken Marsala \$34

Served on Roasted Garlic Mashed Potatoes

#### French Cut Chicken Breast \$36

Served on White Cheddar Mashed Potatoes with Cherry Demi

#### Maplewood Smoked Chicken Breast \$38

Served on Whipped Sweet Potatoes with Maple Glaze



### Pork Entrées

#### Brown Sugar Cinnamon Rubbed Pork Loin \$34

Served with Roasted Butternut Squash and Frangelico Glaze

#### Pan Seared Pork Chop \$35

Served with Au Gratin Potatoes and Port Wine Demi-Glace

#### Maplewood Smoked Center Cut Pork Chop \$36

Served with White Cheddar Mac and Cheese and Blackberry Chipotle Sauce

### Seafood Entrées

#### Parmesan Crusted Tilapia \$30

Served on Lemon Butter Rice with a Tomato Basil Cream Sauce

#### Garlic Butter Baked Cod \$32

Served on Israeli Couscous with Dried Apricots and Figs

#### Cedar Smoked Salmon \$35

Lemon and Dill Rice with Toasted Almonds with Burnt Orange Wasabi Glaze

MORE PLATED DINNERS ►



## Duo Entrées

**Applewood Smoked Brisket & Maplewood Pulled Pork** **\$40**

Served with Smokehouse Mac & Cheese

**Smoked Chicken Breast & Applewood Smoked Brisket** **\$42**

Served with Cheddar Au Gratin Potatoes

**5oz Beef Filet & Pan Seared Chicken Breast** **\$42**

Served with Wild Rice Pilaf

**5oz Beef Filet & Smoked French Cut Chicken** **\$45**

Served with Cheese Mashed Potatoes

**5oz Beef Filet & Garlic Butter Shrimp** **\$45**

Served with Creamy Lemon Herb Capellini Pasta

**5oz Beef Filet & Maryland Lump Crab Cake** **\$50**

Served with Garlic Roasted Potatoes

## Vegetarian Entrées

**Basil Pesto Pasta With Roasted Vegetables** **\$22**

Whole Wheat Penne Pasta tossed in a Basil Pesto and served with Mélange of Grilled Zucchini, Squash, Red Pepper and Red Onion topped with Shredded Parmesan

**Smoked Shaved Portobello Mushroom** **\$22**

Served on Toasted Pretzel Hoagie topped with Cilantro and Feta Cheese Accompanied by Garlic Parmesan Zucchini Fries

**Polenta Veggie Tier** **\$24**

Rosemary Polenta layered with Grilled Zucchini, Squash, Red Pepper and Portobello Mushroom served with a Puttanesca Sauce

**Vegetable Lasagna** **\$24**

Roasted Zucchini, Yellow Squash, Asparagus, Red Bell Pepper, Mushrooms and Italian Cheeses. Accompanied with Marinara and Fresh Parmesan

MORE PLATED DINNERS ▶

## DESSERT SELECTIONS *choice of one*

### Chocolate Overload Cake

Layers of Rich Dark Chocolate Mousse, Layers of Cake and topped with a Layer of Milk Chocolate Mousse

### Caramel Vanilla Crunch Salted Cake

Light, Buttery Vanilla Cake with Caramel Cake, layered with Salted Caramel Crunch and a Creamy Custard Layer

### Strawberry Shortcake

Moist White Cake layered with Whipped Cream and Tart Strawberry Preserves

### Lemon Cream Shortcake

Moist White Cake layered with Whipped Cream and Tangy Lemon Preserves

### Tiger Triple Chocolate Cake

Layers of Moist White and Chocolate Cake with White and Rich Dark Chocolate Buttercream

### Traditional Cheesecake

Served with Raspberry Sauce, Whipped Cream and Fresh Strawberry

### Old Fashioned Carrot Cake

Lightly Spiced Cake with Juicy Pineapple Pieces, Freshly Shredded Carrots and Cranberries Sprinkled with Toasted California Walnuts and Finished with a Rich Cream Cheese Icing. Served with Cinnamon Whipped Cream.

### Crème Brûlée

Served with Fresh Whipped Cream and Strawberries

### Southern Pecan Pie

Served with Fresh Whipped Cream

### Tiramisu

An Espresso Soaked Sponge Cake layered with Coffee Flavored Mascarpone Cheese Filling, surrounded by Lady Fingers and topped with Whipped Cream and Cocoa Powder





# Beverages

Assorted Sodas	\$3/each
Bottled Water	\$3/each
Assorted Bottled Juices	\$3/each
Lemonade	\$32/gallon
Unsweetened Iced Tea	\$32/gallon
Freshly Brewed Coffee Or Decaf	\$32/gallon



**ADMINISTRATIVE FEE:** All food and beverage charges are subject to an 18 percent (18%) Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

# Bar Services

Price does not include administrative fee or tax.  
Prices are per person.



## Full Hosted Premium Bar

Premium Brands of Liquor, Wines, Craft & Domestic Beers, Bottled Water, Assorted Sodas and Mixers

<b>First Hour</b>	<b>\$20</b>
<b>Second Hour</b>	<b>\$14</b>
<b>Each Additional Hour</b>	<b>\$8</b>

### PREMIUM BRANDS

Tito's  
Grey Goose  
Tanqueray  
Bacardi  
Captain Morgan  
Casamigos  
Crown Royal  
Makers Mark  
Johnny Walker Black  
Premium Wine: Clos du Bois: Cabernet, Pinot Noir, Chardonnay and Ruffino Pinot Grigio

## Hosted Bar with House Brands

House Brands of Liquor, Wines, Domestic Beers, Bottled Water, Assorted Sodas and Mixers

<b>First Hour</b>	<b>\$17</b>
<b>Second Hour</b>	<b>\$11</b>
<b>Each Additional Hour</b>	<b>\$6</b>

### HOUSE BRANDS

Svedka  
Beefeater  
Bacardi  
Captain Morgan  
Patron Silver  
Seagram 7  
Jack Daniels  
Dewars  
House Wine: Woodbridge by Robert Mondavi: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, And Moscato

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