



In-House Catering Menu

Appetizers - \$6.00 per person

Up to 24 guests – 2 appetizer selections

25 guests or more – 3 appetizer selections

(Additional appetizers can be selected for a fee of \$3.00 per person, per appetizer)

Seasonal Fruit Platter

Fresh seasonal fruit served with house-made fruit dip

Vegetable Platter

Seasonal vegetables served with house-made ranch dressing

Hot Spinach & Artichoke Dip

Served with house-made crostini

Bruschetta Platter

Balsamic vinegar, fresh tomatoes, red onion, basil. Served with house-made crostini

Chicken Wings

Choice of Buffalo, BBQ, or Lemon-Pepper. Served with carrots, celery and ranch -or- bleu cheese dressing

Lighter Fare

Soup & Salad Combo - \$10.00 per person

House -or- Caesar salad served with Tomato-Basil Soup

Soup, Salad, & Sandwich - \$12.00 per person

House -or- Caesar salad, Tomato-Basil soup, and 1 sandwich option

- **Tarragon Chicken Salad** – lettuce, tomato, lemon-tarragon mayonnaise
- **Ham & Turkey Club** – bacon, lettuce, tomato, cheddar, herbed aioli
- **Roast Beef** – horseradish aioli, cheddar, arugula, tomato

Dressing choices: Ranch, Bleu Cheese, Italian, Balsamic, Honey Mustard



Entrees - \$15.00 per person

Served with bread and House -or- Caesar salad
Dressing choices: Ranch, Bleu Cheese, Italian, Balsamic, Honey Mustard

Up to 24 guests – 1 entrée selection, 1 side selection
25 guests or more – 2 entrée selections, 2 side selections

*(Additional entrées can be purchased for a fee of \$7.00 per person, per entrée)
(Additional sides can be purchased for a fee of \$3.00 per person, per side)*

Chicken Marsala

Lightly breaded chicken breast and sliced mushrooms simmered in Marsala wine sauce. Topped with fresh basil & parmesan cheese

Bruschetta Chicken **GF**

Grilled chicken breast topped with basil pesto, mozzarella cheese, sliced tomato, and lemon-caper sauce

Beef Lasagna

House-made marinara, ground beef, basil-ricotta, mozzarella & parmesan cheese

Southern Meatloaf

Ground beef, celery, bell peppers & onions, breadcrumbs. Topped with traditional ketchup glaze

Pork BBQ

Slow roasted pork shoulder. Served with brioche buns and choice of traditional or Carolina sauce

Teriyaki Salmon **GF**

Grilled salmon filet topped with house-made teriyaki glaze

Pasta Primavera **V**

Roasted zucchini, yellow squash, red onion, and cherry tomatoes. Served with linguini and garlic-herb butter sauce

Stuffed Peppers **V, GF**

Bell peppers stuffed with rice, black beans, and Mexican cheese. Topped with house-made tomato sauce



Sides

Garlic Haricot Verts V, GF

Steamed Broccoli, Cauliflower, & Carrots V, GF

Chef's Choice Vegetable

Coleslaw V, GF

Baked Macaroni & Cheese V

Wild Rice Pilaf GF

Mashed Potatoes & Brown Gravy

Potato Salad V, GF

Sweet Potato Casserole V, GF

Desserts - \$5.00 per person

Up to 24 guests – 2 selections

25 guests or more – 3 selections

(Additional desserts can be purchased for a fee of \$2.00 per person, per dessert)

Banana Pudding Parfait

NY Cheesecake with Strawberry Sauce

Key Lime Pie

Pecan Pie

Tripple Chocolate Cake

Carrot Cake

Red Velvet Cupcakes

Assorted Cookies

Beverage Services - Included

Coffee, Water, Sweet Tea



Boxed Lunches - \$12.00 per person

choice of 1 sandwich served with chips -or- salad, 1 apple, and 1 bottle of water

Sandwiches

Classic Club

sourdough bread, turkey, ham, bacon, cheddar cheese, tomato, mixed greens, mayonnaise

Truffled Egg Salad

croissant, white truffle oil, tomato, mixed greens, pickled red onion

Ham & Swiss

wheatberry bread, sliced ham, swiss cheese, dijonnaise, tomato, mixed greens

Turkey Bacon Ranch

spinach wrap, turkey, bacon, house-made ranch, tomato, mixed greens, cheddar cheese

Caprese

ciabatta bread, sliced tomato, fresh mozzarella, basil pesto, balsamic reduction

Salads

House Salad

mixed greens, tomato, cucumber, red onion, shredded cheese, house-made croutons

Caesar Salad

romaine, shredded parmesan, crispy fried onions, house-made croutons, Caesar dressing

House-made dressings

Ranch, Blue Cheese, Italian, Balsamic, 1000 Island, Honey Mustard