

Appetizer/Late Night Platters*

Each platter is approximately 50 appetizer servings/pieces and includes: Service utensils, disposable cocktail napkins & plates

Description	Price	Quantity Requested	Service Time
FRESH FRUIT TOPPED WITH CITRUS MINT SYRUP	\$59.95		
GRILLED VEGETABLE PLATTER WITH LEMON GARLIC AIOLI	\$59.95		
BLACKBERRY SAGE MEATBALLS	\$59.95		
CAPRESE KABOBS	\$59.95		
SPINACH ARTICHOKE DIP	\$59.95		
CHIPOTLE TACO DIP WITH TORTILLA CHIPS	\$59.95		
ANTIPASTO PLATTER: MOZZARELLA CHEESE, SALAMI, ARTICHOKE HEARTS, CROUTONS, TOMATOES & OLIVES	\$59.95		
CHEESE & SAUSAGE WITH CHAMPAGNE GRAPES & CRACKERS	\$59.95		
SHRIMP SHOOTERS: SHOT GLASSES FILLED WITH BLOODY MARY MIX GARNISHED WITH ROASTED SHRIMP	\$64.95		
COCKTAIL SAUSAGES WRAPPED IN PUFF PASTRY SERVED WITH CRANBERRY DIJON MAYO	\$64.95		
PRETZEL BITES WITH BEER CHEESE SAUCE	\$64.95		
SRIRACHA CHICKEN BITES WITH RANCH DRESSING	\$64.95		
BUFFALO CHICKEN DIP WITH TORTILLA CHIPS	\$64.95		
SLIDER PLATTER: YOUR CHOICE OF BABY BURGERS, CHICKEN SALAD, MEATBALL OR BBQ PULLED PORK	\$124.95		

The Schwartz Package

\$20.95/person*



Create your meal with items from this menu only

Includes: China and silverware placed on the buffet line and cake cutting.

Cake pieces are plated and placed next to coffee station.

Buffet selections include an assortment of fresh baked rolls and your choice of 1 soup or salad, 2 entrées and 2 accompaniments. Regular coffee, decaf and milk are also included.

Soup & Salad (select 1)

- Cream of Potato Soup with Chives
- Tomato Basil Harvest Soup with Parmesan Croutons
- Pasta Salad tossed with Fresh Vegetables
- Dinner Salad: Mixed greens with carrot, tomatoes and sliced cucumber topped with crunchy croutons served with ranch and french dressings

Entrées (select 2)

- Beef Tips with Brown Gravy
- Roasted Pork Loin with Mustard Cranberry Sauce
- Baked Tilapia with a Citrus Butter Sauce
- Roasted Chicken with a Basil Cream Sauce
- Rosemary Lemon Chicken
- Roasted Chicken with a Mushroom Marsala Sauce

Accompaniments (select 2)

- Mashed Potatoes with Chives
- Roasted Potatoes with Fresh Herbs
- Wild Rice Blend
- Buttered Corn
- Roasted Vegetable of your choice: Carrots, Broccoli, Cauliflower or Blend

***A Gratuity Charge and 5.6% Sales Tax will be applied to each price level, as well as appetizer platters and desserts.**

Linens are an additional charge.

The Italian Package \$20.95 /person*

*Create your meal with items from this menu only
Includes: China and silverware placed on the buffet line and cake cutting.
Cake pieces are plated and placed next to coffee station.*

*Buffet selections include an assortment of soft baked cheese filled garlic breadsticks and rolls as well as
your choice of 1 soup or salad, 2 entrées and 2 pastas & sauces.
Regular coffee, decaf and milk are also included.*

Soup & Salad (select 1)

- Italian Wedding Soup
- Minestrone Soup with Parmesan Croutons
- Classic Caprese Salad
- Italian Salad: Mixed greens with black olives, cherry tomatoes, pepperoncini, red onion tossed with an Italian dressing
- Caesar Salad: Romaine lettuce tossed with shredded parmesan, red onion, croutons and Caesar dressing

Entrées (select 2)

- Beef Lasagna: Layers of ground beef, marinara and a blend of Italian cheeses
- Veggie Lasagna: Layers of spinach, broccoli and carrots with garlic cream sauce and a blend of Italian cheeses
- Baked Tilapia with Italian Herbs
- Chicken Picatta: Baked chicken breast with a lemon, herb, caper sauce
- Chicken Caicattore: Baked chicken breast with a tomato, onion, garlic and bell pepper ragu

Accompaniments (select 2 pastas & 2 sauces)

- Penne Pasta
- Spaghetti Noodles
- Bowtie Pasta
- Fettuccini Noodles
- Cheese Tortellini

- Mushroom Marsala Sauce
- Bolognese Sauce
- Parmesan Alfredo Sauce
- Pesto Cream Sauce
- Marinara Sauce

THE FIESTA PACKAGE \$20.95/PERSON*

Create your meal with items from this menu only

*Includes: China and silverware placed on the buffet line and cake cutting.
Cake pieces are plated and placed next to coffee station.*

*Buffet selections include your choice of 1 soup or salad,
Taco Bar, and 2 accompaniments. Regular coffee, decaf and milk are also included.*

SOUP & SALAD (SELECT 1)

- Chicken Tortilla Soup
- Creamy Chicken & Poblano Pepper Soup
- Mexican Street Corn Pasta Salad with Veggies, Bacon, and Tortilla Strips
- Southwest Salad: Romaine Lettuce tossed with Black Beans, Corn, shredded Cheddar Cheese, Tortilla Strips tossed with a Cilantro Lime Vinaigrette
- Spicy BLT Salad with Green Onion, Croutons, and Chipotle Ranch Dressing

TACO BAR (SELECT 2)

*Taco Bar includes: Flour Tortillas, Shredded Lettuce, Shredded Cheddar Cheese,
Pico de Gallo, Sour Cream, and Jalapenos*

- Seasoned Ground Beef
- Shredded Chicken with Chimichurri Sauce
- Chipotle Smoked Pulled Pork
- Baja Tilapia with Lime Wedges
- Fajita Steak Strips with Peppers
- Grilled Veggie Medley: Colorful Bell Peppers, Garlic, and Red Onion

ACCOMPANIMENTS (SELECT 2)

- Black Beans garnished with Cilantro
- Refried Beans garnished with Cilantro
- Seasoned Spanish Rice
- Nacho Chips with Cheese Sauce
- Nacho Chips with Guacamole

The Brunch Package *\$22.95/person**

*Create your meal with items from this menu only.
Includes: China and silverware placed on the buffet line and cake cutting.
Cake pieces are plated and placed next to coffee station.*

Buffet selections include an assortment of both sweet and savory rolls as well as your choice of 2 brunch bites, 2 entrees and 2 accompaniments. Regular coffee, decaf and milk are also included.

Brunch Bites (select 2)

- Mixed Greens with Champagne Grapes, Blue Cheese, Candied Pecans and a White Wine Vinaigrette
- Caprese Pasta Salad with Tomatoes, Fresh Mozzarella Cheese, Basil, Penne Pasta & Balsamic Vinaigrette
- Caesar Salad with shredded Parmesan, Red Onion, Crunchy Croutons & Caesar Dressing
- Greek Yogurt layered with Mixed Berries, Honey & Granola
- Fresh Fruit Platter drizzled with Lemon Mint Syrup
- Gourmet Cheese Platter with Champagne Grapes

Entrees (select 2)

- Applewood Smoked Sliced Ham with Orange Marmalade Glaze
- Roasted Chicken with Mango Lime Salsa
- French Toast Bread Pudding with Caramelized Apples
- Scrambled Eggs with a garnish of sautéed Mushrooms, Bell Peppers & Onions
- Cheesy Bacon, Tomato & Spinach Frittata garnished with Chives
- Buttermilk Biscuits & Sausage Patties with Black Pepper Gravy

Accompaniments (select 2)

- Maple Glazed Bacon
- Sausage Links
- Buttermilk Pancakes with Maple Syrup
- Belgian Waffle Wedges with Maple Syrup
- Cheesy Baked Hash Browns
- Roasted Red Potatoes with sautéed Onions & Bell Peppers
- Cinnamon Apple Crisp

The Zivko Package \$25.95/person*



*Includes: China, silverware placed on each table with water goblet and water pitcher.
Salads are preset and a basket of assorted fresh baked rolls & butter are placed at each table.
Cake is cut and pieces are plated and served to each guest.*

*Buffet selections include your choice of 1 soup or 1 salad, 2 entrées and 3 accompaniments
from the Schwartz or Zivko Menus.
Regular coffee, decaf and milk are also included.*

Soup & Salad (select 1)

- Roasted Tomato & Red Bell Pepper Soup with Basil
- Cream of Broccoli Soup with Cheddar Cheese
- Cream of Asparagus Soup with Thyme
- Caesar Salad: Romaine lettuce tossed with shredded parmesan, red onion, croutons and Caesar dressing
- Baby Spinach topped with crumbled Blue Cheese, Red Grapes and Candied Pecans tossed with a Balsamic Vinaigrette
- Mixed Greens topped with Dried Cranberries, Candied Walnuts, Orange Segments and Goat Cheese drizzled with a Cranberry Orange Vinaigrette

Entrées (select 2)

- Roasted Pork Tenderloin with a Mustard Chive Sauce
- Beef Sirloin served with a Mushroom Peppercorn Sauce
- Braised Beef Tips served with a Red Wine Gravy
- Broiled Salmon with a Lemon Dill Sauce
- Deep Fried Panko Parmesan Crusted Cod with Tartar Sauce
- Chicken Breast served with a Roasted Red Pepper Cream Sauce and fresh Basil
- Cheesy Veggie Lasagna
- Roasted Chicken Breast topped with Lemon Thyme Cream Sauce

Accompaniments (select 3)

- Penne Pasta Salad with Cherry Tomatoes, Basil and a Creamy Parmesan Dressing
- Triple Cream Twice Baked Potato
- Loaded Mashed Potatoes (Bacon, Cheddar Cheese, Chives and Sour Cream)
- Macaroni & Cheese topped with Panko Crust
- Roasted Vegetable of your choice: Carrots, Broccoli, Cauliflower or Sugar Snap Peas
- Shrimp Pasta Salad with fresh Herbs
- Mixed Vegetable Medley (Organic Carrots, Zucchini, Squash, Red Onion, Green Beans and Red Peppers)

The Toasting & Tasting Package \$27.95/person*

*Includes: China and silverware placed at each station. Cake is cut, and pieces are plated and placed on dessert table.
Selections include your choice of 3 appetizers, 1 soup & 1 salad, 2 slider sandwiches and 2 build your own stations.
Stations are setup and food is served for a one hour time frame. Regular coffee, decaf and milk are also included along with
12 bottles of complimentary wine or champagne to be served at a toasting table.*

Appetizer Station

Select 3 appetizer platters from the 'Appetizer/Late Night Platters' menu

Soup & Salad Station (select 1 soup & 1 salad)

- Tomato Basil Harvest Soup with Parmesan Croutons
- Cream of Broccoli Soup with Cheddar Cheese
- Italian Wedding Soup
- Shrimp Pasta Salad with fresh Herbs
- Mixed Greens with Carrot, Tomatoes and sliced Cucumber topped with Crunchy Croutons served with Ranch and French Dressings
- Caesar Salad: Romaine lettuce tossed with shredded parmesan, red onion, croutons and Caesar dressing
- Baby Spinach topped with crumbled Blue Cheese, Red Grapes and Candied Pecans tossed with a Balsamic Vinaigrette

Slider Station (select 2)

- BBQ Pork Sliders with Blue Cheese Slaw
- Spicy Buffalo Chicken Sliders
- Deli Style Club Sliders with Turkey, Ham, Bacon, Sliced Cheddar, Lettuce, Onion and Tomato with Mustard and Mayo
- Shredded Beef and Caramelized Onion Sliders
- Lemon Almond Chicken Salad Sliders
- Meatball Sliders
- Baby Burger Sliders with American Cheese & Caramelized Onions

Build Your Own Station (select 2)

- Mashed Potato Bar: Our creamy mashed potatoes displayed with a delicious assortment of toppings including cheddar cheese, green onion, sour cream, bacon and blue cheese
- Macaroni and Cheese Bar: Our homemade macaroni & cheese with an assortment of toppings including jalapenos, hot sauce, bacon, blue cheese and caramelized onions
- French Fry Bar: Crispy French Fries with an assortment of toppings including shredded cheddar cheese, chili, bacon, green onion and Ranch dressing
- Nacho Bar: Fresh tortilla chips with toppings including nacho cheese sauce, sour cream, ground beef, pico de gallo and jalapenos
- Tater Tot Bar: Crispy tater tots with toppings including nacho cheese sauce, green onion, sour cream, blue cheese and bacon

The Legendz Package \$32.95/person*



Includes: China, silverware placed on each table with water goblet and water pitcher. Wine glasses and 2 bottles of red wine, white wine or champagne at each table. Salads are preset and a basket of assorted fresh baked rolls & butter are placed at each table.

Cake is cut and pieces are plated, and served to each guest.

Buffet selections include 1 soup or salad, 3 entrées and 3 accompaniments from the Schwartz, Italian, Zivko or Legendz Menus. Regular coffee, decaf and milk are also included.

Soup & Salad (select 1 soup or salad)

- Mushroom and Brie Soup with Parmesan Croutons
- Butternut Squash Soup
- Spring Salad: Mixed greens tossed with shredded parmesan, sliced strawberries, sliced almonds and a champagne vinaigrette
- Raspberry Brie Salad: Fresh spinach topped with raspberries, candied pecans and sliced brie drizzled with a raspberry vinaigrette
- Hearty Greens served with Sliced Pear, crumbled Blue Cheese and Candied Walnuts drizzled with an Apple Cider Vinaigrette
- Truffle Caesar Salad: Romaine lettuce topped with red onion, croutons, shredded parmesan cheese and drizzled with a truffle oil infused Caesar dressing

Entrées (select 3)

- Bacon Wrapped Pork Loin with an Apple Cider Sauce
- Pecan Crusted Pork Tenderloin with a Red Wine and Caramelized Onion Reduction
- Baked Mahi Mahi with a Mango Lime Chutney
- Almond Crusted Salmon with Lemon Cream Sauce
- Roasted Beef Tenderloin served with Bordelaise Sauce (add \$2.00/person)
- Baked Chicken Breast topped with Smoked Ham and Bechamel Sauce
- Parmesan Crusted Chicken with a Sage Butter Sauce

Accompaniments (select 3)

- Mushroom Risotto Cakes
- Potato Gratin
- Rosemary Parmesan Polenta
- Spring Green Veggie Medley: A blend of roasted brussel sprouts, asparagus spears, peas, mint & shallots
- Couscous with Apples, Mint & Dried Cranberries
- Shrimp & Chorizo Paella with Grilled Lemons
- Herb Roasted Potato Medley ~ A blend of yukon gold, purple peruvian & sweet potatoes tossed with fresh herbs

Sweets Table \$5.95/person*

Includes: 2 pieces per person, plates, display stands, framed menu, set up & tear down

LEMON CREAM TARTLETS WITH FRESH BLUEBERRIES

TURTLE CUPS: CHOCOLATE BROWNIE, CHOCOLATE MOUSSE AND A DRIZZLE OF CHOCOLATE SAUCE & SALTED CARAMEL, TOPPED WITH PECANS

MINI CARROT CAKE WITH GRILLED PINEAPPLE &
BOURBON CREAM CHEESE FROSTING TOPPED WITH CANDIED WALNUTS

BANANA CREAM PIE SHOOTERS

GRASSHOPPER TARTLETS TOPPED WITH CRUSHED MINT CANDIES

FRUIT TARTLETS WITH VANILLA BEAN CREAM & APRICOT GLAZE

RASPBERRY CHEESECAKE CUPS

PEANUT BUTTER MOUSSE SERVED IN EDIBLE CHOCOLATE CUPS GARNISHED
WITH PEANUT BUTTER CUPS & PRETZELS