

# Appetizer/Late Night Platters\*

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

Description	Price	Quantity Requested	Service Time
FRESH FRUIT TOPPED WITH CITRUS MINT SYRUP	\$64.95		
GRILLED VEGETABLE PLATTER WITH LEMON GARLIC AIOLI	\$64.95		
BLACKBERRY SAGE MEATBALLS	\$64.95		
CAPRESE KABOBS	\$64.95		
SPINACH ARTICHOKE DIP	\$64.95		
CHIPOTLE TACO DIP WITH TORTILLA CHIPS	\$64.95		
ANTIPASTO PLATTER: MOZZARELLA CHEESE, SALAMI, ARTICHOKE HEARTS, CROUTONS, TOMATOES & OLIVES	\$64.95		
CHEESE & SAUSAGE WITH CHAMPAGNE GRAPES & CRACKERS	\$64.95		
SHRIMP SHOOTERS: SHOT GLASSES FILLED WITH BLOODY MARY MIX GARNISHED WITH ROASTED SHRIMP	\$69.95		
APPETIZER TRIO PLATTER: COCKTAIL SAUSAGES WRAPPED IN PUFF PASTRY, RASPBERRY BRIE BITES & CRAB RANGOON	\$69.95		
PRETZEL BITES WITH BEER CHEESE SAUCE	\$69.95		
GRILLED CHICKEN SKEWERS WITH THAI PEANUT SAUCE, MANGO VINAIGRETTE & SRIRACHA RANCH	\$69.95		
BUFFALO CHICKEN DIP WITH TORTILLA CHIPS	\$69.95		
SLIDER PLATTER: YOUR CHOICE OF BABY BURGERS, CHICKEN SALAD, MEATBALL OR BBQ PULLED PORK	\$145.95		

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# The Schwartz Package

\$23.95/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 5.5% Sales Tax will be applied to each price level, as well as appetizer platters and desserts.**

**Linens are an additional charge.**

# *The Italian Package* \$23.95 /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 Cacciatore: Baked chicken breast with a tomato, onion, garlic and bell pepper ragu

## *Accompaniments (select 2 pastas & 2 sauces)*

- Penne Pasta
- Spaghetti Noodles
- Butternut Squash Ravioli
- Fettuccini Noodles
- Cheese Tortellini
  
- Mushroom Marsala Sauce
- Bolognese Sauce
- Parmesan Alfredo Sauce
- Pesto Cream Sauce
- Marinara Sauce

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# THE FIESTA PACKAGE *\$23.95/person\**

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*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 *\$24.95/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 sliced Strawberries, Goat Cheese, Candied Walnuts and a Mango 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

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# *The Zivko Package* \$26.95/person\*

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*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 \$26.95/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, Champagne Grapes and Candied Pecans tossed with a White Wine 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
- Pasta Bar: Penne Pasta & Cheese Tortellini served with Marinara, Parmesan Alfredo & Mushroom Marsala Sauces

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# *The Legendz Package* \$32.95/person\*

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*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



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# Sweets Table \$6.95/person\*

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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