



APPETIZER PLATTERS

Each platter is approximately 50 pieces and includes:
Service utensils, disposable cocktail napkins and plates.
A 20% service charge and 5.5% sales tax is added to all food items.

\$74.95/PLATTER

- FRESH FRUIT TOPPED WITH CITRUS MINT SYRUP
- GRILLED VEGETABLE PLATTER WITH LEMON GARLIC AIOLI
- BLACKBERRY SAGE MEATBALLS
- CAPRESE KABOBS
- SPINACH ARTICHOKE DIP
- CHIPOTLE TACO DIP WITH TORTILLA CHIPS
- ANTIPASTO PLATTER
- CHEESE & SAUSAGE WITH CHAMPAGNE GRAPES
- MEDITERRANEAN PLATTER
- BUFFALO CHICKEN DIP
- PRETZEL BITES WITH BEER CHEESE

\$99.95/PLATTER

- GRILLED CHICKEN SKEWERS WITH RANCH & BBQ

\$165.95/PLATTER

- SLIDER PLATTER
 - BABY BURGERS, CHICKEN SALAD, ITALIAN BEEF, MEATBALL OR BBQ PULLED PORK



THE SCHWARTZ PACKAGE

\$26.95/person disposable - \$31.95/person china

Includes dinnerware & silverware placed on the buffet line, fresh baked rolls, cake cutting and coffee & decaf.

Cake pieces are plated and placed next to coffee station.



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 & 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



THE ITALIAN PACKAGE

\$26.95/person disposable - \$31.95/person china

Includes dinnerware & silverware placed on the buffet line, fresh baked rolls and cheesy breadsticks, cake cutting and coffee & decaf.

Cake pieces are plated and placed next to coffee station.



SOUP & SALAD (select 1)

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

ENTRÉES (select 2)

- Beef Lasagna: Layers of ground beef, marinara & 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 & bell pepper ragu



ACCOMPANIMENTS (select 2 pastas & 2 sauces)

- **PASTAS:** Penne Pasta, Cavatappi Pasta, Butternut Squash Ravioli, Fettuccini Noodles, Cheese Tortellini
- **SAUCES:** Mushroom Marsala Sauce, Bolognese Sauce, Parmesan Alfredo Sauce, Pesto Cream Sauce, Marinara Sauce



THE FIESTA PACKAGE

\$26.95/person disposable - \$31.95/person china

Includes dinnerware & silverware placed on the buffet line,
cake cutting and coffee & decaf.

Cake pieces are plated and placed next to coffee station.



SOUP & SALAD (select 1)

- Chicken Tortilla Soup
- Creamy Chicken & Poblano Pepper Soup
- Southwest Salad: Romaine lettuce tossed with black beans, corn, cheddar cheese, tortilla strips & a cilantro lime vinaigrette
- Spicy BLT Salad: Romaine lettuce tossed with bacon, cherry tomatoes, croutons & a chipotle ranch dressing

TACO BAR (select 2)

Includes flour tortillas, shredded lettuce, 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 of Bell Peppers, Garlic & Red Onion



ACCOMPANIMENTS (select 2)

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



THE BRUNCH PACKAGE

\$27.95/person disposable - \$32.95/person china

Includes dinnerware & silverware placed on the buffet line, sweet & savory rolls and muffins, cake cutting and coffee & decaf.
Cake pieces are plated and placed next to coffee station.

BRUNCH BITES (select 2)

- Mixed Greens with sliced Strawberries, Goat Cheese, Candied Walnuts & a Mango Vinaigrette
- Caesar Salad with Parmesan, Red Onion, Croutons & Caesar Dressing
- Greek Yogurt with Mixed Berries, Honey & Granola
- Fresh Fruit Platter with Lemon Mint Syrup
- Gourmet Cheese Platter with Champagne Grapes

ENTRÉES (select 2)

- Applewood Smoked sliced Ham with Orange Marmalade Glaze
- Chicken with Mango Lime Salsa
- French Toast Bread Pudding with Caramelized Apples
- Scrambled Eggs with sautéed Mushrooms, Bell Peppers & Onions
- 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 Hashbrowns
- Roasted Red Potatoes with sautéed Onions & Peppers
- Cinnamon Apple Crisp



THE ZIVKO PACKAGE

\$29.95/person disposable - \$34.95/person china

Includes dinnerware & silverware placed on each table with water service, preset salads, rolls & butter, cake cutting and coffee & decaf.

Cake pieces are plated and served to each guest.



SOUP & SALAD (select menu items from Zivko, Italian or Schwartz Packages)

- Cream of Broccoli Soup with Cheddar Cheese
- Cream of Asparagus Soup with Thyme
- Baby Spinach with Blue Cheese, Red Grapes & Candied Pecans tossed with a Balsamic Vinaigrette
- Mixed Greens with dried Cranberries, Goat Cheese, Candied Walnuts, Orange Segments & a Cranberry Orange Vinaigrette

ENTRÉES (select 2)

- Roasted Pork Tenderloin with Mustard Chive Sauce
- Beef Sirloin with Mushroom Peppercorn Sauce
- Braised Beef Tips with Red Wine Gravy
- Broiled Salmon with Lemon Dill Sauce
- Chicken Breast with Roasted Red Pepper Basil Cream Sauce
- Chicken Breast with Lemon Thyme Cream Sauce



ACCOMPANIMENTS (select 3)

- Penne Pasta Salad with Tomatoes, Basil & a creamy Parmesan Dressing
- Triple Cream Double Baked Potato
- Loaded Mashed Potatoes
- Macaroni & Cheese with Panko Crust
- Shrimp Pasta Salad
- Mixed Veggie Medley (Carrots, Zucchini, Squash, Onion, Green Beans & Red Peppers)



SLIDERS & STATIONS PACKAGE

\$29.95/person disposable - \$34.95/person china

Includes dinnerware & silverware placed on each table along with
3 appetizer platters, cake cutting and coffee & decaf.

Cake pieces are plated and placed next to coffee station.

SOUP & SALAD (select 1 soup & 1 salad from the Schwartz, Italian, Fiesta, Brunch or Zivko Packages)



SLIDER STATION (select 2)

- BBQ Pork with Blue Cheese Slaw
- Spicy Buffalo Chicken
- Ham & Swiss, Turkey & Cheddar Deli Style Sliders with Lettuce, Onion, Tomato, Mustard & Mayo
- Italian Beef
- Lemon Almond Chicken Salad
- Meatball & Mozzarella
- Baby Burgers

BUILD YOUR OWN STATION (select 2)

- Mashed Potato Bar with Toppings: Cheddar Cheese, Green Onion, Sour Cream, Bacon & Blue Cheese
- Macaroni & Cheese Bar with Toppings: Jalapenos, Hot Sauce, Bacon, Blue Cheese & Caramelized Onions
- French Fry Bar with Toppings: Cheddar Cheese, Chili, Bacon, Green Onion, Ketchup & Ranch Dressing
- Nacho Bar with Toppings: Nacho Cheese, Sour Cream, Ground Beef, Salsa & Jalapenos
- Pasta Bar: Tortellini & Penne Pasta with Marinara, Alfredo & Mushroom Marsala Sauces





\$36.95/person disposable - \$41.95/person china

Includes dinnerware & silverware placed on each table with water service, preset salads, rolls & butter, cake cutting and coffee & decaf.

Cake pieces are plated and served to each guest.

SOUP & SALAD (select 1 soup or salad)

- Cream of Mushroom Brie Soup
- Butternut Squash Soup
- Raspberry Brie Salad: Spinach with Raspberries, Candied Pecans & Brie with a Raspberry Vinaigrette
- Truffle Caesar Salad: Romaine with Red Onion, Croutons, Shredded Parmesan & a Truffle Oil infused Caesar Dressing

ENTRÉES (select 3 from any of our menus)

- Bacon Wrapped Pork Loin with Apple Cider Sauce
- Pecan Crusted Pork Tenderloin with Red Wine Reduction
- Pork Schnitzel with Gravy & Spaetzle
- Almond Crusted Salmon with Lemon Cream Sauce
- Chicken Breast with Smoked Ham & Bechamel Sauce
- Parmesan Crusted Chicken with Sage Butter Sauce
- Chicken Saltimbocca with Prosciutto

ACCOMPANIMENTS (select 3 from any of our menus)

- Mushroom Risotto Cakes
- Potato Gratin
- Rosemary Parmesan Polenta
- Spring Green Veggie Medley
- Couscous with Apples, Mint & Dried Cranberries
- Shrimp & Chorizo Paella with Grilled Lemons
- Tri Color Herb Roasted Potato Medley





SWEETS TABLE

\$6.95/person disposable

Includes 1.5 pieces per person, plates, display stands & framed menu.
Guest counts of 100 or less select 2 options. Guest counts of more than
100 receive an assortment of all items.

**LEMON CREAM CHEESE TARTLETS
WITH FRESH BLUEBERRIES**

TIRAMISU CAKE

SALTED CARAMEL BROWNIES

COOKIES & CREAM TARTS

STRAWBERRY SHORTCAKE

**VANILLA CHEESECAKE
WITH RASPBERRY COULIS & FRESH BERRIES**

PEANUT BUTTER MONSTER COOKIES

**MINTY GRASSHOPPER TARTS
WITH ANDES CANDIES**

