



Appetizer Menu

Trays:

Meat, Cheese, Crackers (for 50 people) \$100

Veggie and Dip Tray (for 50 people) \$80

Fresh Fruit with Yogurt Dip (for 50 people) \$85

Cocktail Sandwiches (50 pieces) \$75

Roll Ups (per 100 pieces) \$60

Shrimp Cocktail (per 50 shrimp) \$75

Hot Appetizers:

Wings (for 50 pieces) \$75

Cheese Curds (for 50 people) \$125

Mini Tacos with Salsa and Cheese Sauce (for 50 people) \$80

Artichoke Parmesan Puffs (for 50 pieces) \$65

Cold Appetizers:

Shrimp Canapes (for 50 pieces) \$100

Bruschetta (for 50 pieces) \$65

Prosciutto Wrapped Asparagus (per 50 pieces) \$95

Caprisi Skewers (tomato, fresh basil, fresh mozzarella, balsamic glaze) (for 50 pieces) \$75

Starch Choices

- Yukon gold garlic mashed potatoes
- cheesy hash brown casserole
- roasted baby red potatoes
- wild rice pilaf
- garlic and olive oil pasta (sauces available)

Vegetable Choices

- corn (battered, fiesta with onions and peppers, creamed style, on the cob)
- green beans (battered, with bacon and onions, almandine)
- peas (battered, with pearl onions, creamed style)
- carrots (battered, brown sugar glazed, honey and dill glazed)

-vegetable medley (green beans, red onion, yellow squash, zucchini)

Salad Choices

House salad (mixed greens, tomatoes, red onion, croutons) with choice of 2 dressings

Classic Caesar

Creamy Garlic (iceberg lettuce, melba toast, shredded parmesan, and creamy garlic dressing)

Select Banquet Menu \$31.95 per person: includes 1 meat choice from traditional menu group, and 1 meat choice from select menu group; choice of starch from either group; choice of vegetable from either group; choice of salad from either group.

Select Meats

Salmon:

-with creamy lemon dill sauce

-maple miso glazed

-with horseradish beurre blanc

Steak*:

-with sautéed mushrooms and onions

-with red wine demiglace

-with garlic parsley compound butter

*based on market price

Shrimp:

- Pineapple Shrimp: mixture of red onion, green peppers, pineapple chunks, fresh garlic and ginger in a tangy orange sauce
- Shrimp Risotto: creamy Italian risotto mixed with sautéed shrimp, asparagus, and parmesan cheese.
- Shrimp and Vegetables: garlic sautéed shrimp with yellow squash, zucchini, red onion, asparagus, carrot, and snow peas.
- Shrimp Scampi: cavatappi pasta with sautéed shrimp in a garlic butter parsley sauce.

Select Starches

- Lemon Asparagus Orzo
- Mushroom Risotto
- Roasted Vegetable Israeli Couscous

Select Vegetables

- Asparagus (grilled or blanched, tossed with butter and seasoning)
- Brussel Sprouts (Dijon mustard and cranberry, cranberry walnut, garlic oven roasted, olive oil and parmesan, balsamic and red onion)
- Sugar Snap Peas (sautéed with butter and spices)

Select Salads

- Italian Garden Salad (mixed greens, tomatoes, olives, red onion, pepperoncini's, parmesan, croutons)
- Broccoli Salad (broccoli, sunflower seeds, dried cranberries, and diced red onion in a sweet mayonnaise dressing)