**5 Star Social Catering**

**Breakfast**

**Continental Breakfast**

A selection of Chilled Juices

Sliced Seasonal Fresh Fruit and Berries

Assorted Breakfast Pastries to Include Muffins,

Danish & Croissants served with Sweet Cream Butter & Fruit Preserves

Mixed Deli style bagels with Cream cheese, Assorted Yogurts, Freshly Brewed Coffee & Teas

$10.00 per guest

Distinct Continental Breakfast Enhancements

Assorted Kellogg's cereal with whole & Skim Milk

$2.00 per guest

Individual fruit,Nonfat & Plain Yogurt Parfaits

$2.50 per guest

Farm Fresh Scrambled Eggs with Chives

$2.00 per guest

Farm Fresh Scrambled eggs with Turkey Sausage & Cheddar Cheese on a Toasted English muffin or Croissant

$3.00 per guest

Farm Fresh Scrambled Eggs with Canadian Bacon on a Toasted English Muffin or Croissant $3.00 per guest

Farm Fresh Scrambled Eggs with Beef Sausage on a Toasted English Muffin or Croissant $3.50 per guest

Belgian Waffle with Fresh Berries, Whipped Cream, Whipped Butter & Maple Syrup

$4.00 per guest

 Breakfast Burrito with Turkey Sausage, Salsa & Sour cream

$3.50 per guest

Bacon, Sausage or Canadian Bacon

 $2.50 per guest

 Crispy Buttermilk Fried Chicken Biscuit with Fresh Butter & Preserves

 $4.00 per guest

Stone Ground white Cheddar Grits $2.50 per guest

Farm Fresh Oatmeal with Baked Cinnamon apples, Fresh Berries. Brown sugar, Toasted Pecans, Brown Sugar

$3.00 per guest

Omelette Station Fresh made to order Omelettes $4.00 per guest

**Breakfast Buffets**

 Sunshine Buffet

A selection of chilled Juices, Sliced Seasonal Fresh Fruit & Berries, Assorted Breakfast Pastries to Include Muffins, Danish, & Croissants Served with Sweet Creamy Butter & Preserves, Assorted Bagels with Cream Cheese

Farm Fresh Scrambled Eggs, Breakfast Meat, Pancakes or Brioche French Toast, Roasted Breakfast Potatoes

Freshly Brewed Coffee & Specialty Teas

$14.00 per guest

Broad street Buffet

A selection of chilled Juices, Sliced Seasonal Fresh Fruit & Berries, Assorted Breakfast Pastries to Include Muffins, Danish, & Croissants Served with Sweet Creamy Butter & Preserves, Assorted Bagels with Cream Cheese

Farm Fresh Scrambled eggs with cheddar cheese, 2 breakfast meats, Belgian Waffles

Roasted Breakfast Potatoes

Freshly Brewed Coffee & Specialty Teas

$15.00 per guest

**The south**

A selection of chilled Juices, Sliced Seasonal Fresh Fruit & Berries, Assorted Breakfast Pastries to Include Muffins, Danish, & Croissants Served with Sweet Creamy Butter & Preserves, Assorted Bagels with Cream Cheese

Farm Fresh Scrambled Eggs, ButterMilk Biscuits with Deep Fried Chicken, Fish & Creamy White Cheddar Grits,Pound Cake French Toast with Berries

Freshly Brewed Coffee & Specialty Teas

$17.00 per guest

 **Mid Morning Snack**

**Replenish Danish, Muffins & Fruit add Granola Bars & Energy Bars**

**$3 per guest**

**Replenish Danish, Muffins & Fruit add Granola Bars & Energy Bars**

**Refresh Coffee & Teas**

**$3.50 per guest**

**Fresh Mint & Lime Fruit Kabobs**

**$2.00 per guest**

Lunch

Brown Box Lunch ( Minimum 20 people)

Your choice of 3 selections

Oven Roasted Turkey with Vermont Cheddar Cheese

Corned Beef with Swiss Cheese

Thinly Sliced Roast Beef with Provolone Cheese

Fresh Tuna Salad

Spicy Chicken Salad

Portobello, Roasted Red Peppers, Spinach

All sandwiches served on Artisan Bread with Lettuce & Tomato., Gluten Free Option is Available upon request

Brown Box Lunch Accompanied by:

Pasta or Potato Salad

Kettle cooked Potato chips

Fresh Baked Chocolate Chip or Oatmeal Cookie

Soft Drink & Bottled Water

All necessary Condiments and Utensils

$13 per guest

 **Light Lunch Buffet $15.00 per guest**

**(Salads, soups, Sandwiches)**

**First Course select one**

**Classic Caesar Salad, Crisp Romaine, Caesar Vinaigrette Housemade, Croutons, Shaved Parmesan Cheese**

**Mixed Baby Greens Salad tomatoes, Cucumber, Olive, Goat Cheese Balsamic Vinaigrette**

**Arugula, Shaved Fennel, Roasted Tomato, Light Italian Vinaigrette**

**Second Course Select one**

**Soup Du Jour( Chicken Noodle, Corn Chowder, Minestrone, Vegetable)**

**Second Course Entree pick two**

**The Classic Club- Thinly Sliced Turkey, Crispy Bacon, Lettuce, Vine Ripe Tomato & Mild Garlic Aioli with a pickle on country white toast**

**Lancaster Turkey Club- Walnut pecan bread with Jalapeno Apple Butter, Oven Fresh Turkey, Basil Scented Apples, Havarti cheese,Turkey Bacon**

**Southwest Turkey Pita- Honey smoked Turkey, Avocado, pepper jack cheese, Chipotle Ranch Sauce**

**California Turkey Sandwich- Oven Roasted Turkey,Avocado, cucumbers, spinach, provolone cheese, lemon pepper mayo on Marble Rye**

**South of the Border Turkey wrap- Oven Roasted Turkey with Black bean hummus, Jalapenos, pepper jack cheese, mixed greens on a black bean wrap**

**Where’s the beef - Thinly shaved Roast Beef with White Vermont Cheddar, Arugula, Red Onion, with Horseradish BBQ on a Kaiser Roll**

**Uptown Roast Beef-Juicy Roast Beef on a bed of baby greens with crispy Onions, gorgonzola blue cheese Red onions & Cranberry Mayo on a buttery croissant**

**Corned Beef- Deli Fresh Corned Beef topped with Lime Cabbage slaw, tomatoes, with romaine lettuce on Rye**

**Honey Chipotle Chicken Club- Thinly sliced Grilled chicken breast, Lettuce, Tomato, Turkey Bacon, w/ honey chipotle mayo on Sourdough**

**Sesame Chicken Sandwich- Grilled Chicken, Hot Peppers, spinach, tomatoes, Teriyaki Jam, on a Honey Wheat Roll**

**Mediterranean Chicken Wrap- Grilled Chicken, eggplant, cucumbers, sweet potato hummus, feta cheese on a spinach Wrap**

**California Chicken Wrap- Fresh Avocado, arugula, Roasted Tomatoes, Red Onions, swiss Cheese, Mayo, on a Honey Wheat wrap**

**Blackened Salmon BLT- Fresh Canadian Salmon, Caramelized Onions, Heirloom tomatoes, lettuce, zesty Mayo turkey bacon on a Mini Brioche Bun**

**Salmon wrap- Butter Poached Salmon, Asiago cheese, sun dried tomatoes, Kale, Honey Balsamic glaze, on a Wheat wrap**

**Lemon Pepper Tuna - Lettuce, Tomato, Onion, Tuna on Rye Toast**

**Veggie lover- Grilled portobello Mushrooms, wilted spinach, roasted red peppers, grilled sweet potato, on Vegan Focaccia Bread**

**Tofu - Grilled Salt & Pepper Tofu, carrots , arugula, cucumbers, white bean garlic hummus on Vegan toast.**

**Vegan Wrap- Marinated Artichokes, Roasted Tomatoes, Asparagus, Romaine, Curry Hummus, on a spinach wrap**

**Includes assorted soft drinks & bottled water**

**Enhancements-**

**Lays Chips $1.00**

**Kettle cooked Chips $1.50**

**Sun chips $2.00**

**Cilantro Lime Coleslaw $3.00**

**Vegetable pasta $3.00**

**Potato Salad $3.00**

**Waldorf Salad**

**Curry Chickpea Grape Salad$3.00**

**Gourmet Popcorn Bags $3.00**

**HomeMade Lemonades $3.50**

**Snapple $3.00**

**Gatorade $2.50**

 **Local Assorted organic Whimsical $7 per person**

**Fresh Baked Cookies $2 per person (Chocolate Chip, Oatmeal Raisin, Sugar cookie)**

**Fudge brownies $2 per person with walnuts$2.75**

**Lemon Bars**

**Assorted Warm Donuts $2.75 per Donut**

**Hot Luncheon Buffets**

**Twisted Philly Cheese Steak $17.00 per person ( Build Your Own)**

* **Fresh Cut French Fries with Himalayan Salt**
* **Marinated Shaved Top round with Caramelized onions**
* **Tuscan Marinated Chicken**
* **Blackened Salmon ( Spicy Cheese Sauce)**
* **House Made cheese sauce ( No Whiz)**
* **Lettuce, Pickles, Tomato, Mushrooms, sweet & hot peppers**
* **Bottled Water & Assorted Soft Drinks**

**Hot Lunch 1 $22.00 per person**

* **Vegetable Minestrone**
* **Lemon Rosemary chicken breast**
* **Grilled shoulder steak with Red pepper chutney**
* **Roasted Yukon Gold Potatoes**
* **Sauteed green beans**
* **Arugula Salad with tomatoes and shaved fennel**
* **Tomato Cucumber Salad**
* **Rolls and Butter**
* **Chefs Choice Dessert**
* **Soft drinks & Bottled water**

**Hot Lunch 2 $23 per person ( Heart Healthy**

* **Hennessy French Onion Soup**
* **Grilled Salmon Provencal**
* **Cured tomatoes, Broccoli & Farfalle**
* **Sauteed quinoa & Mushrooms**
* **Grilled Asparagus**
* **Romaine, Grapes, sunflower seeds, cucumbers**
* **Lemon White Bean & Kale Salad**
* **Chefs choice Dessert**
* **Rolls & Butter**
* **Assorted soft drinks & Bottled Water**

**Hot Lunch 3 Italian $26 per person**

* **Crispy Caesar Salad with Anchovies & focaccia croutons**
* **Seafood Scampi Bucatini ( fresh seafood with Scampi butter over Bucatini Pasta)**
* **Creamy Polenta**
* **Vegetable Ratatouille**
* **Grilled Chicken Parmesan**
* **Tomato Mozzarella salad with Arugula Pear Balsamic Drizzle**
* **Chefs choice Dessert**
* **Herb Focaccia w/ warm infused olive oil**
* **Assorted soft drinks and Bottled water**

**Hot lunch 4 $32 per person**

* **Seafood Chowder**
* **Bibb Lettuce with shaved onions, tomato, carrot, cucumber, Bacon Vinaigrette**
* **Pepper crusted sirloin with Cabernet gravy**
* **Seafood Mac & Cheese**
* **Maple Roasted Sweet Potato**
* **Seasonal Veg with Champagne Butter**
* **Chefs choice dessert**
* **Rolls & Butter**
* **Assorted Soft drinks and Bottled water**

**Hot Lunch 4 $20 per person**

* **Chicken Noodle soup**
* **Balsamic Grilled Chicken w/ spiced pears**
* **Creamy Chive yukon potatoes**
* **Broccoli & Carrots**
* **Wedge Salad with blue cheese and Tomato**
* **Pasta Salad**
* **Chefs Choice Dessert**
* **Assorted soft drinks & Bottled water**
* **Rolls & Butter**

**Hot Lunch 5 $23 per person**

* **Tomato Basil soup**
* **Grilled Chicken in Natural jus**
* **Grilled London Broil in Natural Jus**
* **Spinach Salad with Mandarin Oranges, cucumbers, Grapes,**
* **Mixed Greens with Fresh berries Sliced Almonds, croutons, Tomato**
* **Rice Pilaf**
* **Sliced Fruit**
* **Chefs Choice Dessert**
* **Rolls & Butter**
* **Assorted Soft Drinks And Bottled water**

**Hot Lunch 6 $25 per person**

* **Corn Chowder**
* **Honey Stung Fried chicken with waffles**
* **Lemon herb Rice**
* **Grilled Asparagus**
* **Dungeness Tomato Salad w sauce Louie**
* **Cilantro Lime Orzo Salad**
* **Chefs choice dessert**
* **Rolls and Butter**
* **Assorted Soft drinks and Bottled water**

**Hot Lunch 7 $34 per person**

* **Hot and Sour soup with bamboo shoots**
* **Green Papaya Salad w/ cucumber**
* **Cucumber kimchee**
* **Lemongrass Sesame chicken**
* **Szechuan Beef with Green Onions**
* **Steamed Jasmine Rice**
* **Stir fry Vegetables**
* **Green Tea whimsical**
* **Honey Ginger infused Jasmine tea whimsical**
* **Assorted Soft drinks and bottled water**

**Hot Lunch 8 $28 per person**

* **Chicken & Andouille gumbo**
* **Chopped House Salad**
* **Fried Fish Fingers with Crawfish Etouffee**
* **Skillet chicken with creole Mustard gravy**
* **Grilled Cajun Buttered corn**
* **Dirty Rice**
* **Beignets**
* **Chefs Choice Dessert**
* **Assorted Soft drinks and Bottled water**

**Hot Lunch 9 $19 per person**

* **Tossed salad**
* **Potato Salad**
* **Pasta Salad**
* **Grilled Angus beef burgers**
* **All Natural Beef Hot Dogs(Hebrew National) or ( nATHANS)**
* **Grilled BBQ Chicken**
* **BBQ Cilantro Lime Vegetarian Baked Beans**
* **Corn on the cob**
* **Chilli Lime Sliced Watermelon**
* **Sliced Cheese, Pickles, Lettuce, tomato,**
* **Brownies**
* **Assorted Soft Drinks & Bottled Water**

**Hot Lunch 10 ( Dirty South) $30 per person**

* **Fresh Cornbread with Local Honey Butter**
* **Smoked chicken Noodle Soup**
* **Mixed greens Salad**
* **Shrimp & Cheese Harmony grits**
* **Braised BBQ beef short ribs**
* **Honey Stung Fried Chicken**
* **Paprika Spiced collard greens**
* **Red Beans & rice**
* **Sweet Potato pie & Lemon Butter Pound cake**
* **Assorted soft drinks & Bottled water**

**Hot Lunch 11 $24 per person**

* **Tortilla Soup**
* **Fajita steak with peppers and onions**
* **Ancho Pepper chicken with Mango Salsa**
* **Yellow Rice**
* **Roasted Carrots**
* **Black Bean & Corn Salsa with blue corn Tortilla chips**
* **Mixed Greens with cucumbers, tomato, and red cabbage**
* **Cheesecake Xangos with Caramel drizzle**
* **Assorted soft drinks and Bottled water**

**Afternoon Break & Snacks**

**50’s drive thru $11.00 per person**

* **Mini Cheese Burgers**
* **Shoestring French Fries ( Ind)**
* **Mini Vanilla & Chocolate Milk shakes**
* **Chefs choice of superfood**
* **Assorted soft drinks, Bottled waters, bottled waters, freshly brewed Coffee & Teas**

**After school special $9 per person**

* **Assorted 80’s snacks to include Twinkies & Tasty Cakes, penny candy,& Peanut chews**
* **Mini Grilled Cheese with Tomato soup**
* **Whole Fresh Fruit**
* **Chefs Choice of Super food**
* **Assorted soft drinks, Bottled waters, bottled waters, freshly brewed Coffee & Teas**

**Broad st Bakery $10**

* **Freshly Baked Cookies to include Chocolate chip,Oatmeal & Peanut Butter**
* **Chocolate fudge Brownies**
* **Warm Donuts**
* **Chefs Choice of super food**
* **Assorted soft drinks, Bottled waters, bottled waters, freshly brewed Coffee & Teas**

**Roadside Market $11 per person**

* **Individual Vegetable Crudite with Ranch Dressing**
* **Seasonal Fresh Fruit**
* **Flatbread Pizza**
* **Chefs Choice Superfood**
* **Assorted soft drinks, Bottled waters, bottled waters, freshly brewed Coffee & Teas**

**Boring Meeting $12 per person**

* **Freshly Popped Popcorn**
* **Assorted Candy jars**
* **Hot Pretzels with Mustard cheese sauce**
* **Nachos w/ salsa & Guacamole**
* **Chefs choice superfood**
* **Assorted soft drinks, Bottled waters, bottled waters, freshly brewed Coffee & Teas**

**Hors D’ Oeuvre and Receptions Menu**

**Imported and Domestic Cheese Display $7 per person**

**Stilton blue cheese, Baby swiss, Port Wine, Brie, Cheddar,Manchego, aged Gouda, Chevre, candied Walnuts, Grapes, Dried Cranberries**

**Vegetable Crudite $5 Per Person**

**Assorted Fresh Market Vegetables, seasonally Matched**

**And served with appropriate Dip**

**Mediterranean Display $10 per person**

**Baba Ghanoush, Hummus, Tabbouleh, Orzo with feta, Marinated cucumbers, Roasted Tomatoes, Stuffed grape leaves, olives, Infused olive oil drizzled pita chips**

**AntiPasto $12 per person**

**Assorted cured meats, Fresh MOzzarella, Olives, Peppers, and Roasted Vegetables with appropriate accompaniments**

**Action Stations & Displays**

**Pasta station Includes $13.00 per person**

**2 pastas( farfalle,tortellini,penne, rotini)**

**2 sauces(Rosemary Alfredo,sun dried tomato pesto, Bolognese, Basil pesto cream sauce, Marinara, Mushroom Madeira)**

**Accompaniments- Grilled chicken, shrimp, tomatoes, mushrooms, parmesan cheese, spinach, broccoli**

**Garlic Cheese Bread**

**Pommes Duchesse Bar $9.00 per person**

**Assorted whipped potatoes include**

**Yukon gold,Purple peruvian, california sweet potatoes**

**With toppings to include Bacon, sour cream, fried leeks, broccoli,chives, cheddar cheese, maple butter**

**Karate Matinee $13.00per person**

**Chicken, Beef, Shrimp**

**With tofu and assorted Asian vegetables**

**Fried rice & Ginger Garlic**

**Assortment of Soy & Thai Sauces**

**2 attendants required**

 **Station Attendant fee $100 per station**

**Butler passed**

**Priced per piece minimum 50 per selection**

**Cold**

**Thai chicken Salad on cucumber slice $2.00**

**Cured Lox on pumpernickel with onion Tapenade $3.00**

**Ahi Poke Salad on Endive $3.50**

**Mozzarella Caprese $2.50**

**Roasted Eggplant & goat cheese on cured tomato crostini $3.00**

**Ceviche Shooters $3.50**

**Chilled Prawns with Red Pepper chipotle Vinaigrette $3.00**

**Cedar PlanK Salmon Bites w/ Lemon Dill Aioli $3.00**

**Rock Shrimp on Edible Parmesan crisp w/tomato & Balsamic Drizzle$3.00**

**Cajun Crab Paradise Eggs $2.50**

**Hot**

**Bourbon Brown Sugar Chicken Kabobs $3.00**

**Rosemary Chicken Kabobs $3.00**

**Thai peanut Chicken Skewers $3.00**

**Crab stuffed Mushrooms $2.50**

**Honey Cured Turkey Bacon Wrapped Roasted Potatoes$2.00**

**Crab Spring Rolls $3.50**

**Philly Cheesesteak Spring Rolls $3.00**

**Mini Vegetable Spring Rolls $2.00**

**Scallops topped with Bacon infused Balsamic$3.50**

**Korean BBQ Wings$3.00**

**Coconut Crusted Chicken with Curry Mustard $3.00**

**Chicken Wellington $3.00**

**Beef Wellington $3,50**

**Kobe Beef Sliders $4.00**

**Salmon Sliders $3.00**

**Seafood Mac & Cheese Muffins $3.00**

**Fried Vegetable Ravioli $3.00**

**Garlic Rosemary Shrimp Skewer $3.50**

**Lollipop Lamb with Port Wine Mustard $5.00**

**Sushi Available by request at Market price**

**Carving Station**

**Tuna Loin - Sesame Crusted with pickled Ginger, Wasabi, spicy sriracha aioli aged Soy ( serves 25 guests) $220**

**Beef Tenderloin - pepper crusted with Port Wine reduction serves 25 people $370**

**Whole Turkey- Deep fried in peanut Oil, with chipotle stuffing and cranberry Mayo serves 50 people $250**

**Turkey Breast- Brined and slow roasted with Sage butter, Giblet gravy serves 50 people $200**

**Ribeye - with Natural Pan jus and Horseradish serves 50 people $300**

**Sirloin Strip Loin Szechuan coffee & Pepper dusted serves 30 people $350**

**Salmon Wellington - Canadian Salmon with Dill Mushrooms wrapped in a puff pastry serves 30 $200**

**All carving stations include a variety of mustards, mayos, gravies, and petite rolls**

**Chef Attendant Required $100**

**Plated Dinners**

**APPETIZERS , Soups, and Salads**

**Your choice of 1 selection add additional for 5.95**

**Three cheese Tortellini fra Diavolo**

**Mushroom Ravioli with Marsala sauce**

**Grilled Shrimp Cocktail with lime Sauce Louis**

**|**

**Soups**

**Wild Mushroom Bisque**

**Thai Chicken**

**Corn Chicken Chowder**

**Red pepper bisque**

**Butternut Squash**

**Clam Chowder**

**Tuscan Minestrone**

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**Salad Boston Bibb Lettuce with Candied Walnuts, smoked Bacon, crumbled blue cheese and blackberries**

**Romaine leaves, Focaccia crouton, shaved parmesan, white anchovies caesar dressing**

**Vine ripened Tomato , fresh buffalo mozzarella,basil with aged balsamic & Olive Oil**

**Garden Mixed greens with cucumber, shredded carrots, sliced radish,vine ripe cherry tomatoes**

**Crispy Fries and Mesclun with Candied pecans, dried cranberries, sliced baby fennel, pink onion vinaigrette**

**Choice of dressing will be made available via request**

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**Entrees**

**Herb roasted Free Range Hen with Trumpet Mushrooms, and cognac Gravy over Buttermilk Mash $38**

**Chicken Roulade with Chorizo, Potato,and Leeks Over garlic Mash with Roasted red pepper coulis $27**

**Chicken Paillard Cornmeal crusted chicken with garlic lemon butter and braised spinach $26**

**Chicken Stuffed with turkey bacon & boursin cheese over Savage Rice and Asparagus$30**

**Sea Bass- Pan seared with lemon bacon emulsion,castelvetrano olives, with roasted yukon potatoes $Market Price**

**Salmon- Pecan crusted with Myers Rum Butter, lemon and watercress over roasted fingerling potatoes$37**

**Lobster Risotto with Kaffir Lime, black truffle butter, and Grana Padano Cheese**

**$40.00**

**Halibut, Potato & Leek crusted Halibut with Fresh Herb Butter over Basmati Rice**

**Seafood Mac & Cheese topped with Grilled Jumbo prawns $34**

**Market price**

**Cod Fish Miso Glazed Alaskan Cod with Bok- Choy and Yellow tomato broth over wild rice $35**

**10 oz sirloin Pepper crusted with Brandy Cream over garlic mashed potato $40**

**10 oz filet mignon & scampi Prawns with pesto Mash and Veal butter**

**Wild Mushroom Ravioli with Braised arugula and Madeira cream sauce $26**

**Roasted Acorn Squash with sauteed vegetable stuffing and roasted root vegetables $25**

**Dessert**

**Turtle cheesecake**

**Tiramisu**

**Trio Cannoli**

**Chocolate Sacher Torte**

**Apple Pie A la Mode**

**All dinner selections include fresh warm rolls, coffee,assorted tea**

**Please add $3 per person split menu fee to offer your guests a choice of 2 entrees. Final count must be given 72 hours prior to event**

**All in one dinner add $20**

**Pick 1 stationary Item**

**Pick 3 butler passed Hor D'Oeuvres**

**Pick 1 appetizer**

**Pick 1 salad**

**Pick 1 entree**

**Dinner Buffet 2 entrees $20 3 entrees $25**

**Select from the salads and soup on the plated menu 1 each and pair with these incredible entrees**

 **North Alaskan Cod Fish with Roasted fennel**

**Cabernet Braised Short Ribs**

**Rosemary Roasted Chicken Breast**

**Pesto Chicken**

**Chicken Cacciatore**

**Seafood spaghetti**

**Hanger steak with charred onion chimichurri**

**Tuscan portobello steaks with herb dressing (Vegan)**

**General Tso’s Glazed Salmon**

**Voodoo Blackened Salmon**

**Herb Roasted Cornish Hen with Apple Bacon Reduction**

**Yellow tomato Basil Pomodoro Penne(Vegan)**

**Chicken Cutlets with Roasted Vegetable Ragout**

**Pazzo Chicken with Oil cured tomato, portobello, and shallots**

**Honey Stung Fried Chicken**

**Bayou shrimp & Cheddar grits with Corn bread crumbs**

**Lobster stuffed Mushroom with Bernaise \*\*$4 additional fee**

**7 oz Deep Fried Lobster Tail With Thai Butter Market Price**

**Pepper crusted Sirloin**

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**Accompaniments pick 2**

**Garlic Yukon Mashed Potatoes**

**Smashed Red Potato with Olive Oil salt & Pepper**

**Roasted Fingerling Potatoes with Chive butter**

**Creamy 3 cheese polenta**

**Wild rice pilaf**

**Brown Rice Pilaf**

**Roasted Asparagus**

**Roasted Cauliflower**

**Vegetable Medley**

**Sauteed String beans**

**Roasted Root Vegetables**

**Sauteed Brussel sprouts**

**Honey glazed carrots**

**Mixed seasonal vegetables**

**5 cheese Mac & Cheese**

**Seafood Mac & Cheese**

**Chefs choice dessert**

**All selections come with fresh baked rolls, butter**

**A minimum of 25 guests are required for all dinners**

**All food and beverage prices are subject to an 18% service charge 6% administration fee and sales tax. All prices and fees are subject to change without notice**