



SAVOR...

CATERING MENU

Pinnacle Bank Arena



Continental Breakfasts

Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

The Classic American **\$12**

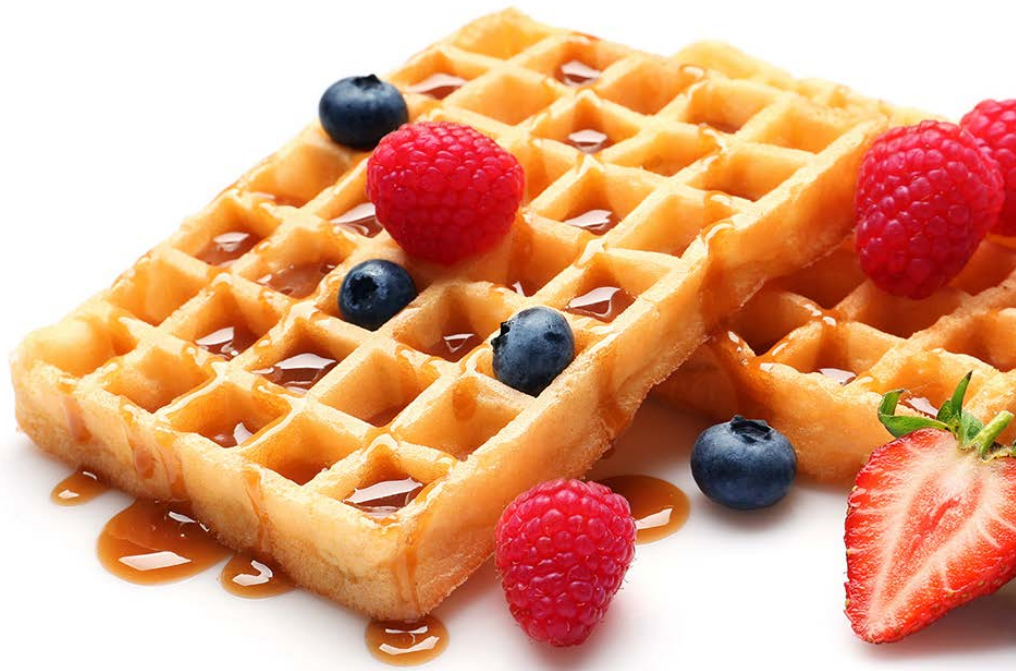
- Basket of Whole Fruits
Apples, Bananas, Oranges and Grapes
- Buttery Croissants, Assorted Danishes and Muffins
Served with Butter, Jams and Jellies
- Freshly Brewed Coffee

Heart Health **\$18**

- Fresh Fruit Salad
- Granola with Dried Fruits
- Assorted Greek Yogurt
- Assorted Cereals with Skim Milk
- Bran Muffins and Whole Wheat Bagels
Served with Cream Cheese, Jams and Jellies
- Freshly Brewed Coffee

The Husker **\$20**

- Assorted Breakfast Danishes, Coffee Cakes, Muffins, Bagels and Buttery Croissants
Served with Butter, Cream Cheese, Jams and Jellies
- Seasonal Fresh Fruit and Berry Display
Served with Brown Sugar Yogurt Dip
- Assorted Greek Yogurt
Served with Granola and Assorted Dry Fruits
- Oatmeal Bar
Served with Brown Sugar, Raisins, Butter and Cinnamon
- Assorted Breakfast Fruit Juices
- Freshly Brewed Coffee



Breakfast Buffets

All breakfast buffets include assorted fruit juices and fresh coffee service stations. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

Grab-N-Go Breakfast

\$19

Seasonal Whole Fruit
Assorted Breakfast Danish and Muffins
Southwest Sausage Breakfast Burrito
OR
Ham & Cheese on Croissant

All American Breakfast

\$22

Fluffy Scrambled Eggs with Cheddar Cheese
Golden Brown Hash Brown Patty
Crisp Applewood Smoked Bacon
Griddled Pork Sausage
Buttermilk Biscuits and Country Gravy
Seasonal Fresh Fruit and Berry Display
Assorted Breakfast Danish and Muffins

Southwestern Breakfast

\$24

Scrambled Eggs with Chorizo and Pico de Gallo
Seasoned Potatoes with Peppers and Onions
Build-Your-Own Breakfast Burrito Station
Accompanied with House-made Salsa, 10" Flour Tortilla, Guacamole and Cheese
Vegetarian Black Beans
Seasonal Fresh Fruit Salad

Country-Style Breakfast

\$28

Fluffy Scrambled Eggs with Country Sausage and Cheddar Cheese
Chicken Fried Steak with Country Gravy
Breakfast Potato Casserole
Crisp Applewood Smoked Bacon
Buttermilk Biscuits
Seasonal Fresh Fruit and Berry Display
Assorted Danish and Muffins

Made-to-Order Omelets & Eggs

\$7*

Fresh Eggs, Egg Whites & Whole Liquid Eggs
Fillings: Cheddar Cheese, Onions, Mixed Peppers, Mushrooms, Black Olives, Tomatoes, Spinach, Bacon, Sausage and Ham

Made-to-Order Waffle Bar

\$6.50*

Waffle Batter, Assortment of Fresh Berries, Whipped Cream, Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Warm Syrup and Powdered Sugar
Additional Toppings available for \$2 each: Chocolate Chips, Coconut, Honey Butter, Rainbow Sprinkles, M&M's, and Toasted Coconut

***An attendant fee of \$75 will be added for every 25 guests.**



Breakfast Enhancements

Add any of these items to your breakfast buffet or continental menu. Pricing may vary for these items if they are not ordered with intention of serving à la carte. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

Fruit, Yogurt & Cereal

Assorted Plain and Fruit Greek Yogurts	\$4.50
Individual Cereals with Whole and 2% Milk	\$6.00
Fresh Seasonal Fruit and Berries	\$4.75
Creamy Oatmeal with Assorted Toppings	\$2.50

Breakfast Breads

Sliced Breads or English Muffins with Toaster	\$2.50
Buttery French Croissants	\$4.50
Assorted Fruit Danishes	\$3.00
Assorted Danishes, Pastries and Muffins	\$5.50
Assorted Donuts	\$5.00
Assorted Flavored Bagels with Cream Cheese, Jams and Jellies	\$5.50
Smoked Salmon Display with Bagels	\$13.50
Warm Old Fashioned Cinnamon Rolls with Cream Cheese Icing	\$6.00
Cinnamon French Toast with Hot Syrup & Butter	\$3.00
Bananas Foster French Toast with Warm Maple Syrup	\$4.50

Hot Breakfast Sandwiches

Applewood Smoked Bacon and Pork Sausage	\$5.00
Southwest Scrambled Egg Burrito with Cheddar and Monterey Jack	\$7.00
Warm Croissants Filled with Tavern Ham and Cheese	\$7.00
Biscuits with Bacon or Sausage, Egg & Cheese	\$4.00



Break Packages

Mid-day break options for meals between meals. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

Donut Break

\$14

- Assorted Donuts
- Donut Holes
- Seasonal Whole Fruit
- Freshly Brewed Coffee and Decaf Coffee

Arena Break

\$15

- Warm Pretzel Bites
Served with Country Mustard & Warm Beer Cheese
- Tortilla Chips
Served with Queso & House-made Salsa
- Mini Corndog Bites
Served with Ketchup & Yellow Mustard
- Assorted Mixed Nuts
- Freshly Brewed Coffee and Decaf Coffee
- Bottled Water and Soft Drinks

Sweet & Salty

\$18

- Fresh Baked Chocolate Chip Cookies
- Double Chocolate Fudge Brownies
- SAVOR...Kettle Chips
Served with Ranch & French Onion Dip
- Assorted Candy Bars
- Colby Ridge Popcorn
Choice of Traditional, Kettle, Cheese or Caramel
- Freshly Brewed Coffee and Decaf Coffee
- Bottled Water and Soft Drinks

Mid-Day Refresher

\$18

- Assorted Greek Yogurt
Served with Granola, Toasted Almonds and Raisins
- Market Fresh Vegetable Display
- Basket of Apples, Oranges, Bananas and Pears
- Freshly Brewed Coffee and Decaf Coffee
- Orange, Grapefruit and Cranberry Juices
- Bottled Water



À la Carte Enhancements for Breaks & Lunches

Add any of these items to your lunch and snack menu. Pricing may vary for these items if they are not ordered with intention of serving à la carte. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

Traditional Snack Mix	\$2.00
Chips	\$2.50
<i>Assortment of Individual Bags of Chips</i>	
Colby Ridge Popcorn	\$3.50
<i>Choice of Traditional, Kettle, Cheese or Caramel</i>	
SAVOR... Kettle Chips & Dip	\$3.50
<i>With French Onion and Ranch Dip</i>	
Granola Bar	\$3.50
<i>Assortment of Individual Granola Bars</i>	
Candy Trail Mix	\$4.00
<i>Blend of Chex Mix, Mixed Nuts, Dried Fruit and M&M's</i>	
Large One-Topping Pizza	\$28.00
<i>Cheese, Pepperoni, Beef or Sausage. Price is per pizza.</i>	
SAVOR... Fresh Baked Cookies	\$2.50
SAVOR... Double Chocolate Fudge Brownies	\$3.00
Rice Krispie Treats	\$4.00

Lunch & Dinner Buffets



All buffets include iced tea and lemonade. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

Pizza Buffet

\$22

Fresh Garden Greens

Served with Ranch and Italian Dressing

SAVOR... Kettle Chips & Dips

Served with French Onion and Ranch Dip

Assorted Pizza

Herbie Husker, Haymarket, Cheese and Pepperoni

Garlic Breadsticks with Hearty Marinara

Fresh Baked Cookies and Brownies

Deli Buffet

\$26

Fresh Garden Greens

Served with Ranch and Italian Dressings

Assorted Sliced Cold Cut Display

Includes Smoked Ham, Roast Beef, Smoked Turkey Breast and Salami

Accompanied by Assorted Sliced Cheeses and Relish Tray

Assorted Sliced Breads and Buns

Mayonnaise and Yellow Mustard

SAVOR... Kettle Chips & Dips

Served with French Onion and Ranch Dip

Creamy Pasta Salad

Sweet & Tangy Coleslaw

Fresh Baked Cookies and Brownies

Add-On Salads: Tuna or Chicken for \$5 per person

Soup, Salad & Spuds Buffet

\$28

Fire Roasted Tomato-Basil Soup *V & GF*

Old-Fashioned Broccoli and Cheddar Soup

Full Salad Bar with Assorted Condiments

Includes Grape Tomatoes, Carrots, Cucumbers, Olives, Banana Peppers, Shredded Parmesan and Croutons

Baked Potato Bar

Includes House-made Chili, Sour Cream, Bacon Bits, Cheddar Cheese, Chives and Sautéed Mushrooms

Italian Pasta Salad

Assorted Dinner Rolls

Fresh Baked Cookies and Brownies

Tex-Mex Buffet

\$30

Southwest Garden Salad

Served with Chipotle Ranch and Cilantro Lime Vinaigrette

Southwest Creamy Pasta Salad

Southwest Chicken and Cheese Enchilada Casserole

Build-Your-Own Taco Bar

Served with Crispy and Soft Taco Shells, Seasoned Taco Meat, Shredded Chicken Carnitas, Shredded Lettuce, Shredded Cheese, Jalapeños, Sour Cream, Fresh Pico de Gallo and House-made Salsa

Cilantro Lime Rice

Vegetarian Black Beans

Crispy Cinnamon-Sugared Apple Filled Churros

MORE LUNCH & DINNER BUFFETS ▶

► LUNCH & DINNER BUFFETS CONTINUED

The Smokehouse

\$38

Fresh Garden Greens

Served with Ranch and Italian Dressing

Mustard Potato Salad

Sweet & Tangy Coleslaw

Applewood Smoked Brisket

Served with Sautéed Peppers and Onions

Maplewood Smoked Pulled Pork

Sweet & Smokey Baked Beans

Smokehouse Mac & Cheese

Sautéed Green Beans

Cornbread

Warm Apple Crisp with Whipped Cream

Bravo Italiano

\$40

Classic Caesar Salad

Served with Croutons, Parmesan Cheese and Creamy Caesar Dressing

Caprese Orzo Salad

Served with Fresh Basil and Balsamic Reduction

Italian Pasta Salad

Classic Meat Lasagna

Chicken Piccata

Served with Roasted Garlic Mashed Potatoes

Charred Zucchini

Herbed Focaccia Bread

Tiramisu and Cannoli

Classic Tailgate

\$36

Fresh Garden Greens

Served with Assorted Dressings

Fresh Dill Potato Salad

Macaroni Salad

Grilled Steakburgers Served with Brioche Buns,

Assorted Sliced Cheeses and Relish Tray

Red Dogs served with Diced Onions, Relish and Buns

Kettle Chips with French Onion & Ranch Dip

Fresh Baked Cookies and Brownies

From the Heartland

\$50

Harvest Salad

Served with Hothouse Cucumbers, Grape Tomatoes, Carrots, Feta Cheese, and Dorothy Lynch Salad Dressing

Petit Tender Filet

Served with Caramelized Shallot Demi-Glace

Rosemary Pan Roasted Chicken Breast

Served with an Herbed Pan Sauce

Herb Roasted Potatoes

Oven Roasted Brussels Sprouts

Assorted Dinner Rolls

Mixed Berry Crisp with Fresh Whipped Cream

From the South

\$34

Fresh Garden Greens

Served with Ranch and Italian Dressing

Deviled Egg Potato Salad

Marinated Cucumber & Red Onion Salad

Southern Fried Chicken

Smothered Pork Chops

Served with Mushroom Gravy

Buttermilk Mashed Potatoes

Southern Fried Okra

Buttermilk Biscuits with Butter

Pecan Pie and Apple Pie

Served with Fresh Whipped Cream





Box Lunches

Includes chips, whole fruit, cookie and bottled water.
 Minimum order of 25. Price does not include administrative
 fee or tax. Prices are per person.

Arena Boxed Lunch **\$18**

Choice of Ham or Turkey Breast and Cheddar Cheese
 on a Hoagie

Italian Sub **\$18**

Ham, Genoa Salami, Provolone Cheese, Lettuce,
 Tomato with a Tapenade Mayo Spread

Chicken Salad Croissant **\$20**

House-Made Chicken Salad with Herb Aioli on a
 Buttery Croissant

Roast Beef Sandwich **\$20**

Roast Beef and Swiss Cheese served on Onion Kaiser
 with Horseradish Aioli

Grilled Chicken Sandwich **\$22**

Focaccia with Sun-dried Tomato-Basil Pesto, Lettuce,
 Provolone Cheese and Caramelized Onions

Grilled Vegetable Wrap **\$20**

Mixed Greens, Roasted Zucchini, Squash, Red Bell
 Pepper, Asparagus, Red Onion, Portobello Mushrooms,
 Parmesan Cheese and Hummus Spread on a Spinach
 Tortilla

Grilled Chicken Caesar Salad Wrap **\$20**

Herb Rubbed Grilled Chicken, Crispy Hearts of
 Romaine Lettuce, Parmesan Cheese, Garlic Herb
 Croutons and Creamy Caesar Dressing on a Garlic
 Herb Tortilla

Southwest Chicken Wrap **\$20**

Southwest Grilled Chicken Breast, Jalapeño Cheese
 Tortilla, Shredded Lettuce, Pico De Gallo, Cheddar and
 Monterey Jack Cheese with Chipotle Ranch Dressing

Specialty Box Lunch Salads

Includes a roll, whole fruit, cookie and bottled water.
Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

SAVOR... Salad **\$25**

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots, French Fried Onions, Shredded Parmesan with Balsamic Vinaigrette
Add Chicken for \$6 per person

Grilled Chicken Caesar Salad **\$26**

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Garlic Herb Croutons, Grape Tomatoes and Creamy Caesar Dressing

Grilled Vegetable Salad **\$28**

Baby Greens, Roasted Zucchini, Squash, Red Bell Pepper, Asparagus, Red Onion, Portobello Mushrooms and Asiago Cheese

House Dressings

Balsamic Vinaigrette
Italian Vinaigrette
House-made Ranch
Dorothy Lynch
Thousand Island
Asian Sesame Vinaigrette
Raspberry Vinaigrette



Appetizers

All appetizers can be artfully displayed on tables or served butler style for an attendant fee (ask Premium Services Manager for further information). Minimum order of 25 and each order is priced for 2 pieces per person. Price does not include administrative fee or tax. Prices are per person.



HOT APPETIZERS

Smoked Gouda Mac Bite **\$5.00**

Romano Parmesan, Aged White Cheddar, Cream Cheese, Fontina Cheddar, and Smoked Gouda Lightly Battered Bite-sized Nugget. Served with House-made Ranch Dressing

Breaded Chicken Wings **\$10.00**

Large Breaded Chicken Wings served with Choice of BBQ, Buffalo, or Sweet Chili Sauce. Served with Carrot and Celery Tray with Bleu Cheese and Ranch Dipping Sauces

Santa Fe Chicken Egg Roll **\$6.50**

Southwest Chicken, Corn, Black Beans and Chopped Peppers served with Avocado Cream Dip

Homestyle Chicken Strip **\$6.00**

Homestyle Breaded Chicken Tenderloin served with BBQ, Honey Mustard and Ranch

Brisket Roll-Up **\$10.00**

Applewood Smoked Brisket, Smoked Cheddar and Caramelized Onion wrapped in Flour Tortilla served with Cilantro Sour Cream

Smoked Brisket Empanada **\$9.50**

Sweet and Savory Slow Smoked Brisket, Crushed Tomatoes, Chopped Jalapeños, Monterey Jack Cheese, and Sweet Golden Raisins served with a Chipotle Aioli

Chicken Empanadas **\$8.00**

Spicy Blend of Cheeses, Jalapeños, and Mexican Spices folded in a Corn Masa Pastry topped with Chipotle Crema

Chicken Quesadilla **\$6.00**

Mesquite Chicken with a Blend of Southwest Spices and Cheeses served with Chipotle Ranch Dip

Smoked Pork On Orange Muffin **\$9.00**

Maplewood Smoked Pulled Pork served in an Orange Blossom Muffin and topped with Candied Jalapeños and Micro Greens

Shrimp & Grits Canapé **\$9.00**

A Whole Shrimp seasoned with Blackening Spices placed on a Savory Grit Cake with Green Onions

[MORE APPETIZERS ▶](#)

▶ APPETIZERS CONTINUED

Chicken Marsala Tart **\$7.00**

Slow Roasted Chicken paired with Marsala Wine, Rich Cream, Fresh Green Onions, Mushrooms, and Shallots. Topped with Parsley and Breadcrumbs and baked in a Flaky Tart Shell

Candied Bacon Jam Tart **\$7.50**

Hardwood Smoked Bacon Simmered with Balsamic Vinegar, Port Wine, Brown Sugar, Onions, Heavy Cream, a Hint of Bleu Cheese and placed in a Quinoa Tart Shell

Mini Crab Cake **\$9.50**

Rich Blend of Surimi and Real Crabmeat, Peppers and Spices Hand Formed and Lightly Breaded served with Remoulade Sauce and Micro Greens

Szechuan Beef Satay **\$10.50**

Flank Steak Tenderized and placed on 6" Skewer that is Marinated Overnight in a Sweet Teriyaki Sauce. Grilled to Perfection and Finished with Sesame Seeds

Coconut Shrimp **\$6.50**

Large Butterflied Shrimp dipped in a Mild Coconut Batter and rolled in a Mixture of Coconut and Bread Crumbs served with a Sweet Chili Dipping Sauce

Santa Fe Chicken **\$8.50**

Blend of Yellow Rice, Diced Chicken and Andouille Sausage infused with a Blend of Fresh Herbs, coated in Shredded Phyllo and Crushed Spices

Mini Beef Wellington **\$11.00**

Savory Piece of Beef Tenderloin with Mushroom Duxelles wrapped in French Style Puff Pastry

Sausage Mushrooms **\$9.00**

Blend of Italian Cheeses and Sausage stuffed in Mushroom Cap and served with Basil Pesto Sauce

VEGETARIAN APPETIZERS

Curry Vegetable Samosas **\$8.50**

A Blend of Potatoes, Peas, Onions, Carrots, Squash, Peppers and Spices in a Triangle Spring Roll Wrap

Mediterranean Skewer **\$8.50**

Basil, Artichokes, Grape Tomato, Ciliegine Mozzarella, & Kalamata Olive

Stuffed Mushrooms **\$8.50**

Whipped Chevre Cheese with Chopped Fresh Herbs Stuffed in a Mushroom Cap topped with Sweet Balsamic Drizzle

Spring Rolls **\$6.50**

Mixture of Chinese Vegetables Tossed with Soy Sauce, Sesame Oil and Ginger served with Sweet Chili Sauce

Fig & Mascarpone Beggar's Purse **\$9.00**

Sweet and Savory pairings of Figs and Mascarpone wrapped in a Light Buttery Phyllo Beggar's Purse

MORE APPETIZERS ▶



▶ APPETIZERS CONTINUED

Sage Corncake **\$6.50**

Homemade Sweet Corncake with a Hint of Fresh Sage topped with a Boursin Cream Cheese and Cranberry Chutney

Guava Cayenne Empanada **\$5.50**

Guava and Apples paired with Cayenne Pepper, Fresh Cream Cheese, Queso Fresco and wrapped in a Maseca Corn Pastry

Tomato Bruschetta **\$3.50**

Fresh Tomatoes and Herbs on top of a Garlic Crostini Drizzled with Sweet Balsamic Glaze

Stuffed Cucumber Cups **\$3.00**

English Cucumber Stuffed with Hummus, Feta and Red Pepper

Breaded Stuffed Peppadew **\$6.50**

A Sweet, Vibrant Peppadew Pepper, stuffed with a Creamy Blend of Goat Cheese and Cream Cheese, rolled in an Aromatic Medley of Parmesan Cheese and Herbed Breadcrumbs

Stuffed Endive **\$6.00**

Stuffed with Goat cheese and toasted walnuts and drizzled with Honey

Roasted Vegetable Tart **\$7.50**

A Delicious Blend of Onion, Zucchini, Yellow Squash, Carrots, Peppers, Sun-Dried Tomato, Corn, Monterey Jack Cheese and Cheddar Cheese in a Sun-Dried Tomato Tart Shell

Wild Mushroom & Truffle Arancini **\$7.50**

Blend of Wild Mushrooms, accented with Black Truffle Oil, paired with a Creamy Parmesan and Herb Risotto and rolled in Panko Breadcrumbs



COLD APPETIZERS

Classic Shrimp Cocktail **\$7.50**

Jumbo Shrimp served with Cocktail Sauce

Smoked Salmon Mousse **\$4.50**

Cold Smoked Norwegian Salmon blended with Herbs and Cream Cheese. Served on top of a Crostini

Gourmet Dessert Bars **\$6.50**

Pecan Bar with Chocolate Chunks, Seven Layer Bar, Lemon Bar and Black Forest Bar

Mini Cheesecakes **\$7.00**

Chocolate Cappuccino, Silk Tuxedo, Vanilla, Chocolate Chip, Lemon, Raspberry and Amaretto Almond

Assorted Petit Fours **\$5.50**

Chocolate Tartlets, Choux Praline, Pistachio Squares, Tangerine Tartlets, Chocolate Eclairs, Coffee Eclairs, Raspberry Tartlets, Opera Squares and Lemon Tartlets

Chocolate Dipped Strawberries **\$4.50**

Fresh Strawberries dipped in Milk Chocolate and Drizzled with White Chocolate

MORE APPETIZERS ▶

▶ APPETIZERS CONTINUED



BUFFET APPETIZERS

Kettle Chips & Dip **\$4.00**

With French Onion and Ranch

Salsa Sampler **\$5.50**

House-made Salsa, Salsa Verde and Pico de Gallo

Tortilla Chips & Queso **\$5.00**

House-made Salsa and Queso served with Tortilla Chips

Spinach Artichoke Dip **\$8.50**

Served with Pita Chips and Tortilla Chips

Traditional Hummus **\$4.25**

Served with Pita Chips

Loaded Potato Skins **\$5.00**

Sour Cream, Smoky Bacon, Cheddar and Scallions

Pulled Pork Sliders **\$7.50**

Toasted Pretzel Buns, Bread & Butter Pickles, and Sweet & Tangy Coleslaw served with BBQ sauce

Breaded Cheese Ravioli With Beef **\$4.00**

Italian beef and Cheese wrapped in Fresh Pasta and Coated in Seasoned Breadcrumbs. Served with Marinara

Mini Corndog Bites **\$3.50**

Carnival Classic of Mini Frank dipped in a Honey Cornmeal Batter. Served with Mustard and Ketchup

Buffalo Chicken Sliders **\$7.50**

Breaded Chicken Tender tossed in Buffalo Sauce topped with Bleu Cheese Coleslaw and served on Toasted Slider Bun

Cheeseburger Sliders **\$8.50**

Grilled Beef Slider served on Toasted Pretzel Bun and topped with American Cheese and Red Onion Marmalade

Mini Hot Dog Sliders **\$8.00**

Mini All Beef Frank with Hot Dog Slider Bun and served with Relish, Diced Onions, Ketchup and Mustard

Sweet Corn Nuggets **\$4.00**

Blend of Sweet Corn breaded in Cornmeal Batter served with Ranch

Flatbread Pizzas *(Choice of 2)* **\$11.00**

Barbecue Chicken *Caramelized Onions, Cilantro and Mozzarella*

Cheeseburger Pizza *Ground Beef, Tomato, Pickle, Red Onion, Blended Cheeses, Ketchup and Mustard*

Italian Pepperoni and Sausage *Blended Italian Cheeses with Pepperoni and Sausage*

The Greek Pizza *Chicken, Tomatoes, Greek Olives, Artichokes, Red Onion and Feta Cheese*

The Vegetarian *Peppers, Onions, Mushrooms, Ripe Olives, Tomatoes, Spicy Marinara and Blended Cheeses*

Traditional Margherita Style *Tomatoes, Pesto, Mozzarella, Chili Peppers and Parmesan*

MORE APPETIZERS ▶

▶ APPETIZERS CONTINUED

Italian Style Meatballs \$5.00

Italian Baked Meatballs in Marinara Sauce and Fresh Grated Parmesan

Swedish Meatballs \$4.50

Baked Meatballs in a Red Wine Demi-Glace with Sour Cream and Scallions

Seasonal Fresh Fruit \$5.50

Market Fresh Sliced Pineapple, Honeydew, Cantaloupe, Grapes and Fresh Berries and served with a Brown Sugar Yogurt Dip

Fresh Seasonal Vegetable Crudités \$5.00

Market Fresh Seasonal Garden Vegetables Artfully Displayed and served with Hummus and Creamy Ranch Dip

International Cheese Display \$8.50

Assortment of Domestic and Imported Cheeses with Grapes and Berries Served with an Assortment of Crackers and Flatbreads

Charcuterie & Cheese \$14.00

Variety of Cured Meats and Cheeses Artfully Displayed with Fresh Herbs, Nuts, Fresh Fruit and Marinated Olives

Antipasto & Grilled Vegetables Display \$15.00

Variety of Cured Meats Presented with Fresh Mozzarella, Grilled Peppers, Marinated Artichoke Hearts, Assorted Mediterranean Olives, Grilled Asparagus and Grilled Mushrooms

Pasta Station \$15.00

Station includes: Penne Pasta, Spaghetti and Cheese Filled Tortellini

Sauces include: Hearty Marinara, Alfredo and Basil Pesto

Toppings include: Italian Sausage, Grilled Chicken, Spinach, Mixed Peppers, Mushrooms, Tomatoes, Roasted Garlic and Parmesan Cheese

Carving Station

Hickory Smoked Pit Ham \$8.50

Choose One Sauce: Brown Sugar Glaze, Root Beer Glaze or Honey Pineapple Glaze

Oven Roasted Turkey Breast \$10.50

Choose One Sauce: Turkey Gravy, Cranberry Chutney or Apricot Glaze

Herb Crusted Top Sirloin Round MARKET

Choose One Sauce: Red Wine Demi-Glace, Creamy Peppercorn Sauce or Chimichurri

Slow Roasted Ribeye MARKET

Served with Au Jus and Creamy Horseradish





Main Course Salads

Includes dinner rolls, choice of dessert, coffee and water service. Minimum order of 25. Price does not include administrative fee or tax. Prices are per person.

Grilled Chicken Caesar Salad \$22

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Garlic Herb Croutons and Creamy Caesar Dressing

Greek Salad \$23

Tomatoes, Cucumbers, Olives, Feta, and Marinated Greek Chicken Breast with Creamy Lemon Dill Dressing and Grilled Pita

Asian Chicken Salad \$23

Chopped Romaine & Cabbage Blend with Sweet Peppers, Green Onions Cucumbers, Shredded Carrots, Mandarin Oranges, Five Spice Seasoned Chicken, Wonton Strips and Asian Sesame Dressing

Southwest Chicken Salad \$25

Mixed Greens with Southwest Grilled Chicken Breast, Flame Roasted Corn and Peppers, Black Beans, Diced Roma Tomatoes, Tortilla Strips and a House-made Cilantro Avocado Lime Dressing

Smoked Salmon Blackberry Salad \$27

Mixed Baby Greens, Fresh Herbs, Roasted Corn, Blackberries, Toasted Almonds, Feta Cheese and Apricot Vinaigrette

Red Wine Marinated Steak Salad \$29

Mixed Baby Greens and Arugula, Red Wine Marinated Grilled Steak, Red and Yellow Cherry Tomatoes, Fried Onion Strings, Gorgonzola Cheese and Citrus Balsamic Vinaigrette



Plated Three Course Dinner

All entrees include your choice of salad, dessert, chef's selection of seasonal vegetables, and assorted dinner rolls with butter, regular and decaffeinated coffee, iced tea, and water. Price does not include administrative fee or tax. Prices are per person.

SALAD SELECTIONS *choice of one*

The Wedge

Iceberg Wedge topped with Smoky Bacon, Diced Roma Tomato, Gorgonzola Bleu Cheese and Basil Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine with Croutons, Shaved Parmesan and Caesar Dressing

Greek Salad

Crisp Romaine with Artichokes, Tomatoes, Kalamata Olives, Pita Croutons, Feta and Classic Athenian Dressing

The Italian Chopped Salad

Crisp Romaine with Chopped Tomatoes, Banana Peppers, Ripe Olives, Feta, Croutons with Creamy Italian Herb Dressing

SAVOR... Salad

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots, French Fried Onions, Shredded Parmesan with Balsamic Vinaigrette

Autumn Harvest Salad

Mixed Greens and Radicchio, Candied Pecans, Dried Cranberries, Gorgonzola Cheese and Raspberry Vinaigrette

Southwest Garden Salad

Mixed Greens, Roasted Black Beans and Corn, Cheddar and Monterey Jack Cheese Blend, Diced Roma Tomato, Seasoned Tortilla Strips and Chipotle Ranch Dressing

[MORE PLATED DINNERS ▶](#)

PLATED ENTRÉE SELECTIONS

Beef Entrées

10oz Char-Grilled Ribeye MARKET

Served on Horseradish and Chive Mashed Potatoes with Three Peppercorn Sauce

12oz Char-Grilled Seared NY Strip MARKET

Served with Twice Baked Potato and Gorgonzola Cream Sauce

Slow Braised Short Ribs MARKET

Served on Roasted Garlic Mashed Potatoes

8oz Char-Grilled Filet Mignon MARKET

Served with Dauphinoise Potatoes and Garlic Herb Compound Butter

Poultry Entrées

Pan Seared Italian Chicken Breast MARKET

Served on a Bed of Wild Rice Pilaf with a Pan Sauce

Chicken Piccata With Capers MARKET

Served on Roasted Garlic Mashed Potatoes

Chicken Marsala MARKET

Served on Roasted Garlic Mashed Potatoes

Airline Chicken Breast MARKET

Served on White Cheddar Mashed Potatoes with Cherry Demi

Maplewood Smoked Chicken Breast MARKET

Served on Whipped Sweet Potatoes with Maple Glaze



Pork Entrées

Brown Sugar Cinnamon Rubbed Pork Loin MARKET

Served with Roasted Butternut Squash and Frangelico Glaze

Pan Seared Pork Chop MARKET

Served with Au Gratin Potatoes and Port Wine Demi-Glaze

Maplewood Smoked Center Cut Pork Chop MARKET

Served with White Cheddar Mac and Cheese and Blackberry Chipotle Sauce

Seafood Entrées

Parmesan Crusted Tilapia MARKET

Served on Lemon Butter Rice with a Tomato Basil Cream Sauce

Garlic Butter Baked Cod MARKET

Served on Israeli Couscous with Dried Apricots and Figs

Cedar Smoked Salmon MARKET

Served with Lemon and Dill Rice with Toasted Almonds with Burnt Orange Wasabi Glaze

MORE PLATED DINNERS ▶



Duo Entrées

Applewood Smoked Brisket & Maplewood Pulled Pork MARKET

Served with Smokehouse Mac & Cheese

Smoked Chicken Breast & Applewood Smoked Brisket MARKET

Served with Cheddar Au Gratin Potatoes

5oz Beef Filet & Pan Seared Chicken Breast MARKET

Served with Wild Rice Pilaf

5oz Beef Filet & Smoked Airline Chicken MARKET

Served with Cheese Mashed Potatoes

5oz Beef Filet & Garlic Butter Shrimp MARKET

Served with Creamy Lemon Herb Capellini Pasta

5oz Beef Filet & Maryland Lump Crab Cake MARKET

Served with Garlic Roasted Potatoes

Vegetarian Entrées

Basil Pesto Pasta With Roasted Vegetables \$22

Whole Wheat Penne Pasta tossed in a Basil Pesto and served with Mélange of Grilled Zucchini, Squash, Red Pepper and Red Onion topped with Shredded Parmesan

Smoked Shaved Portobello Mushroom \$23

Served on Toasted Pretzel Hoagie topped with Cilantro and Feta Cheese Accompanied by Garlic Parmesan Zucchini Fries

Polenta Veggie Tier \$26

Rosemary Polenta layered with Grilled Zucchini, Squash, Red Pepper and Portobello Mushroom served with a Puttanesca Sauce

Vegetable Lasagna \$26

Roasted Zucchini, Yellow Squash, Asparagus, Red Bell Pepper, Mushrooms and Italian Cheeses. Accompanied with Marinara and Fresh Parmesan

MORE PLATED DINNERS ▶

DESSERT SELECTIONS *choice of one*

Chocolate Overload Cake

Layers of Rich Dark Chocolate Mousse, Layers of Cake and topped with a Layer of Milk Chocolate Mousse

Caramel Vanilla Crunch Salted Cake

Light, Buttery Vanilla Cake with Caramel Cake, layered with Salted Caramel Crunch and a Creamy Custard Layer

Strawberry Shortcake

Moist White Cake layered with Whipped Cream and Tart Strawberry Preserves

Lemon and Cream Shortcake

Moist White Cake layered with Whipped Cream and Tangy Lemon Preserves

Layered Triple Chocolate Cake

Layers of Moist White and Chocolate Cake with White and Rich Dark Chocolate Buttercream

Traditional Cheesecake

Served with Raspberry Sauce, Whipped Cream and Fresh Strawberry

Old Fashioned Carrot Cake

Lightly Spiced Cake with Juicy Pineapple Pieces, Freshly Shredded Carrots and Cranberries Sprinkled with Toasted California Walnuts and Finished with a Rich Cream Cheese Icing. Served with Cinnamon Whipped Cream.

Crème Brûlée

Served with Fresh Whipped Cream and Strawberries

Southern Pecan Pie

Served with Fresh Whipped Cream

Tiramisu

An Espresso Soaked Sponge Cake layered with Coffee Flavored Mascarpone Cheese Filling, surrounded by Lady Fingers and topped with Whipped Cream and Cocoa Powder



Beverages

Assorted Sodas	\$3/each
Bottled Water	\$3/each
Assorted Bottled Juices	\$3/each
Lemonade	\$32/gallon
Unsweetened Iced Tea	\$32/gallon
Freshly Brewed Coffee Or Decaf	\$32/gallon



ADMINISTRATIVE FEE: All food and beverage charges are subject to an 20 percent (20%) Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

Bar Services



Price does not include administrative fee or tax.
Prices are per person.

Full Hosted Premium Bar

Premium Brands of Liquor, Wines, Craft & Domestic Beers, Bottled Water, Assorted Sodas and Mixers

First Hour	\$18
Second Hour	\$7
Each Additional Hour	\$5

PREMIUM BRANDS

Tito's
 Grey Goose
 Tanqueray
 Bacardi
 Captain Morgan
 Casamigos
 Crown Royal
 Makers Mark
 Johnny Walker Black
 Premium Wine: Clos du Bois: Cabernet, Pinot Noir, Chardonnay and Ruffino Pinot Grigio

Hosted Bar with House Brands

House Brands of Liquor, Wines, Domestic Beers, Bottled Water, Assorted Sodas and Mixers

First Hour	\$15
Second Hour	\$6
Each Additional Hour	\$4

HOUSE BRANDS

Svedka
 Beefeater
 Bacardi
 Captain Morgan
 Patron Silver
 Seagram 7
 Jack Daniels
 Dewars
 House Wine: Woodbridge by Robert Mondavi: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, And Moscato

[MORE BAR SERVICES ▶](#)

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Bar Charged Based on Consumption

Price for this bar will be charged on how many drinks of each type are consumed throughout the event.

Liquor	\$9
Wine	\$8
Craft & Domestic Beer 12oz	\$7
Craft & Domestic Beer 16oz	\$9
Canned Cocktails	\$9
Bottled Water & Soda	\$3

Bar set-up fees, bartender fees & minimums may apply.

Drink Tickets

Tickets are redeemable for one drink of choice including liquor, wine, beer, bottled water or soda.

Liquor, Wine & Beer	\$8
Assorted Sodas & Bottled Water	\$2

Bar set-up fees, bartender fees & minimums may apply.



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