



CATERING MENU

APPETIZERS *24 Pieces*

Grilled Honey Dijon Chicken Skewers
with Honey Mustard

Beef Skewers
with Teriyaki Glaze

Vegetable Skewers
with Basil Pesto

Italian Sausage & Peppers Skewers
with Garlic White Wine Sauce

Chicken Vesuvio Skewers
with Rosemary and Lemon

Caprese Skewers
with Balsamic Reduction

Mac n Cheese Bites
with White Cheddar, Toasted Panko

Pico De Gallo
with Corn Tortilla Chips

Bruschetta
with Crostini

French Baguette
with Roasted Garlic, Parmesan, Olive Oil

Garlic Bread

Spinach and Parmesan Stuffed Mushrooms

Crab Cakes
with Remoulade

Mini Meatballs
with Marinara

SALADS *serves 10*

Caesar Salad
Sourdough Croutons, Parmesan, Caesar Dressing

Roasted Garden Vegetable Salad
Kalamata Olives, Tuscan Mixed Greens, Red Onion, Feta Cheese, Balsamic Dressing

D&D Chopped Salad
Tomato, Bacon, Red Onion, Candied Pecans, Gorgonzola, Cranberries, Sweet Herb Vinaigrette

Farfalle Pasta Salad
Grape Tomatoes, Grilled Asparagus, Cucumber, Fennel, Lemon Vinaigrette

Spinach Salad
Mushrooms, Bacon, Heirloom Tomatoes, Gorgonzola Cheese, Cranberries, Creamy Sherry Mustard Dressing

PLATTERS & DIPS *serves 10*

Seasonal Fruit Tray

Smoked Salmon
with Capers, Red Onion, Arugula, Cucumber Dill Crème

Domestic Cheeses
with Cheddar, Swiss, Mozzarella, Buttered Crackers

Spinach Artichoke Dip
with Grilled Pita Bread

Jalapeno Cheddar Cheese Dip
with Corn Tortilla Chips

French Onion Dip
with Kettle Chips

Hummus
with Pita Bread

BURGER BAR *serves 10*

\$15 Per Person

Choose From
Angus Beef Patty
Turkey Burger
Salmon Burger
Impossible Burger

Toppings Included
Lettuce, Tomato, Onion, Pickle, Ketchup
Mayo, Mustard, Kettle Chips, Brioche Bun

Premium Toppings (+ \$2)
Bacon, Avocado, Grilled Onions

PASTAS *serves 10*

Spaghetti with Meatballs
with Basil, Marinara

Fettucine Alfredo with Grilled Chicken

Cajun Fettucine Alfredo with Grilled Chicken

Tuscan Cavatappi Pasta
Italian Sausage, Rapini, Chili Flake, Roasted Red Peppers, White Wine, Garlic Butter

Penne Pasta with Spicy Arrabbiata Sauce

Rigatoni Vodka
Basil, Mascarpone Cheese, Vodka Sauce

MAIN COURSE *serves 10*

Chicken Vesuvio

Rosemary Potato Wedges, Green Peas, Vesuvio Sauce

Chicken Parmesan

with Marinara and Spaghetti

Chicken Picatta

Shallots, Capers, Lemon, Picatta Sauce

BBQ Chicken with Hickory BBQ Sauce

Carolina Glazed Pork Chops

BBQ Meatloaf

Hickory Smoked BBQ Baby Back Ribs

Maple Glazed Spiral Ham

Adobo Rubbed Pork Loin

Pineapple Glazed Ham

Whole Roasted Orange Duck

Rosemary Leg of Lamb

Slow Roasted Prime Rib

Bourbon Glazed Salmon

DESSERT *serves 10*

Cheesecake

Vanilla Crème Brûlée

Chocolate Chip Cookies

Carrot Cake

Chocolate Fudge Cake

SIDES *serves 10*

Roasted Garlic Mashed Potatoes

Loaded Mashed Potatoes

Loaded Baked Potato

Roasted Red Bliss Potatoes

Au Gratin Potatoes

Scalloped Potatoes

Lyonnaise Potatoes with Sautéed Onions

Rice Pilaf

Mac n Cheese

Herb Cous Cous

Grilled Asparagus

Garlic Buttered Green Beans

Sautéed Seasonal Vegetables with Basil, Garlic Butter

Honey Butter Roasted Brussels Sprouts

Honey Roasted Carrots

Sautéed Broccoli

Shallots, Garlic, Chili Flakes, White Wine, Lemon,
Pecorino Toscano Cheese

Herb Roasted Mushrooms

Sherry Glazed Mushrooms

Sautéed Spinach, Garlic, Lemon

Creamed Spinach

Creamed Corn