

MORNING MIX

Executive Breakfast – 16

Scrambled eggs, sausage, bacon, breakfast potatoes, biscuits & gravy and sliced fresh fruit.

Served with assorted juices and Kona Blend Coffee.

Classic Continental – 10

Seasonal fresh fruit and fresh baked pastries.

Served with assorted juices and Kona Blend coffee.

The FIGGE Brunch – 18

Scrambled eggs, sausage, bacon, cheesy potatoes, fresh fruit, assorted pastries, hunter style green beans, chef carved ham, tossed salad and fresh baked rolls.

Served with assorted juices and Kona Blend coffee.

Bennies & Waffles – 14

Chef prepared eggs benedict with savory garnishes.

Golden waffles with assorted toppings.

Crepe Station – 10

Chef crafted crepes with assorted sweet & savory toppings.

Bloody Mary Bar – 17

Carafe of zesty bloody mary served with salt rimmed glasses and a hearty garnish tray.

Mimosas – 15

Carafe of Champagne and orange juice served with sugar rimmed glasses & garnished with cherries.

Spiked Coffee Bar – 7

Kona Blend coffee with an assortment of coffee liqueurs, whipped cream and garnishes. *3 Hour Limit

BREAKS

Energizer – 9

Red Bull energy drink, nuts, assorted Nature Valley granola bars & fresh sliced fruit.

Refresh – 8

Fresh vegetables, pita chips, homemade hummus and assorted domestic meats & cheeses.

Chocolate Craze – 7

Signature chocolate chip cookies, brownies and mini candy bars.

Sweet & Salty – 7

Seasoned popcorn, mini candy bars, Gardettos and assorted cookies.

A LA CARTE

Fruit (per person) - 3
Whole, Sliced or Individual Cups

Cinnamon Rolls (per half dozen) - 12

Nature Valley Granola Bars (per person) - 2.50

Dessert Bars (per half dozen) - 12
Brownies, Lemon, Pumpkin, Chocolate Chip

Cookies (per person) - 2.50

Muffins (per half dozen) - 10

Donuts (per half dozen) - 10

Pastries (per half dozen) - 12

Gardettos (per 25 people) - 35

BEVERAGES

Continuous Beverage Service - 10 per person
Coffee, Soft Drinks, Assorted Hot Tea, Water and Iced Tea

Bottled Juices - Apple, Orange and Cranberry - 2.50

Red Bull -5

Coffee by the gallon - 35

Iced Tea by the gallon - 18

LUNCH

Plated Salads & Sandwiches – 14

225 Club

Ham, smoked turkey, Applewood smoked bacon, cheddar, provolone, lettuce and tomato on grilled sourdough parmesan bread. Served with lattice chips.

Pretzel Turkey Sandwich

Smoked turkey, Applewood smoked bacon, Provolone, spring greens and tomato on a soft pretzel bun. Served with a side of Boetje's Mustard Mayo and lattice chips.

Turkey BLT Wrap

Tomato tortilla filled with smoked turkey, Applewood smoked bacon, shredded lettuce, provolone cheese and tomato. Served with lattice chips.

1/2 Gourmet Grilled Cheese & Soup

Havarti, Cheddar and Boursin cheese on grilled sourdough and served with a cup of creamy tomato dill soup.

Apple Chicken Chop Salad

Mixed greens tossed with balsamic vinaigrette, candied pecan, Applewood smoked bacon, dried cranberry and granny smith apple. Finished with Bleu cheese crumbles and grilled chicken. Served with toasted garlic bread.

Bleu Cheese Steak Salad

Spinach, grape tomatoes, red onions, avocado, Bleu cheese, a tender medium rare steak and balsamic dressing. Served with toasted garlic bread.

Southwest Chicken Salad

Mixed greens, red onion, diced tomato, avocado, roasted corn and black bean salsa, grilled chicken and southwest cilantro dressing.

Greek Salad

Romaine lettuce, diced tomatoes, Kalamata olives, roasted red peppers, onion, cucumber and tzatziki dressing. Served with grilled pita bread.

Hot Plated Lunch – 16

All hot plated lunches served with a mixed green salad drizzled with balsamic dressing.

Chicken Picatta

Sautéed chicken breast with lemon and caper sauce. Served with wild rice blend and broccoli.

Pan Seared Grouper

Tender seared grouper filet with roasted red pepper beurre blanc. Served with wild rice blend and seasonal vegetables.

Shrimp Andouille Tortellini

Cheese tortellini, sautéed shrimp, andouille sausage, grape tomatoes, broccoli and creamy alfredo sauce.

Sirloin

Top sirloin grilled to perfection then topped with mushroom demi glaze. Served with roasted red potatoes and asparagus.

Tomato Dill Soup by the Cup - 3

LUNCH BUFFETS

Butcher Block Buffet – 16

Sliced turkey, ham, roast beef, assorted domestic cheeses, assorted fresh breads, lattice chips, soup or salad and completed with signature fresh baked cookies.

Hot Lunch Buffet – 20

Choose Two Entrées

Chicken Breast with a light lemon caper sauce ◦
Roasted Pork Loin ◦ Dijon Pork Chop ◦
Baked Cod with a citrus beurre blanc ◦
Chicken Spinach Penne Pasta ◦ Smothered Sirloin Tips

Choose One Salad

Mixed Green Salad ◦ Caesar Salad ◦
Greek Salad

Choose Two Accompaniments

Honey Glazed Carrots ◦ Seasonal Vegetables ◦
Hunter Style Green Beans ◦ Mashed Potatoes with
Gravy ◦ Wild Rice ◦ Garlic Roasted Red Potatoes

Katz Buffet - 20

Caesar Salad, Caprese Salad, Hummus, Bread,
Chicken Spendini (skewers of panko encrusted
chicken, grilled with herbs and lemon) and Creamy
Sundried Tomato Risotto.

The Harvester – 18

Choose Two

Barbeque Chicken ◦ Brisket ◦ Pulled Pork
Accompanied with our famous cole slaw,
gourmet mac n' cheese and brownies

Going Green Buffet - 17

Cucumber, tomato and red onion salad tossed in herb
champagne vinaigrette, Farro, corn, and green bean
salad with lemon tahini dressing, wild rice blend,
Chicken Picatta, Italian sausage and Tomato Penne,
roasted red peppers, kale, crushed tomatoes and
black olives.

Boxed Lunches – 12

Choose specific selections or order an assortment

Smoked Turkey BLT Wrap ◦ Roasted Turkey Sandwich
◦ Veggie Wrap ◦ Honey Glazed Ham Sandwich ◦
Deli Club Wrap ◦ Roast Beef Sandwich
Served with a signature fresh baked cookie,
Vicky's chips, whole fruit and bottled water.

ARTIST DINNER BUFFET

28 Per Person

Minimum 25 People

Served with fresh baked artisan rolls and compound butter

SALADS

Choose Two

Mixed Greens ◦ Caesar Salad ◦ Greek Salad ◦ Plantation Salad

ENTRÉES

Choose Two

Chef Carved Roast Beef ◦ Chicken Picatta ◦ Baked Cod with Citrus Buerre Blanc ◦
Roasted Pork Tenderloin with Boetje's Cream Sauce ◦ Tri Color Cheese Tortellini ◦ Herb Baked Chicken
Add Prime Rib as 2nd Option for 6 per person

VEGETABLES

Choose Two

Honey Glazed Carrots ◦ Vegetable Medley ◦ Hunter Style Green Beans ◦ Steamed Broccoli

ACCOMPANIMENTS

Choose One

Garlic Roasted Red Potatoes ◦ Creamy Mashed Potatoes with Gravy ◦ Wild Rice ◦
Cheesy Cheddar Potatoes ◦ Gourmet Cellentani Mac n' Cheese

CURATOR DINNER BUFFET

34 Per Person

Minimum 25 People

Served with fresh baked artisan rolls and compound butter

SALADS

Choose Two

Mixed Greens ◦ Caesar Salad ◦ Greek Salad ◦ Plantation Salad

ENTRÉES

Choose Two

Chef Carved Prime Rib ◦ Lemon Dill Salmon ◦ Blackened Chicken Andouille Tortellini
◦ Rosemary Pork Loin ◦ Creamy Sundried Tomato Chicken Breast

VEGETABLES

Choose Two

Roasted Carrots & Parsnips ◦ Vegetable Medley ◦ Roasted Butternut Squash ◦ Steamed Broccoli

ACCOMPANIMENTS

Choose One

Garlic Roasted Red Potatoes ◦ Creamy Mashed Potatoes with Gravy ◦ Wild Rice ◦
Cheesy Cheddar Potatoes ◦ Gourmet Cellantani Mac n' Cheese

DESSERTS

Chocolate Mousse and New York Cheesecake

DIRECTOR DINNER BUFFET

40 Per Person

Minimum 25 People

Served with fresh baked artisan rolls and compound butter

SALADS

Choose Two

Mixed Green Salad ◦ Caesar Salad ◦ Greek Salad ◦ Plantation Salad ◦
Orange Strawberry Spinach Salad

ENTRÉES

Choose Two

Chef Carved Beef Tenderloin Filet ◦ Grilled Chicken with Charred Tomato Sauce ◦
Pan Seared Grouper with Roasted Red Pepper Buerre Blanc ◦ Gouda and Arugala Stuffed Pork Loin

VEGETABLES

Choose Two

Ratatouille ◦ Roasted Asparagus ◦ Steamed Broccolini with Garlic Butter

ACCOMPANIMENTS

Choose One

Creamy Parmesan Risotto ◦ Tri Color Roasted Potatoes ◦ Gnocchi with Herb Cream Sauce

DESSERTS

Chocolate Grand Marnier Mousse and Lemon Mascarpone Cake with Fresh Berries

COMPOSED PLATES

All composed plates are served with a mixed green salad drizzled with balsamic dressing, roasted red potatoes, vegetable medley and fresh baked artisan rolls with compound butter.

Airline Chicken with Charred Tomato Sauce 23

Tender chicken breast grilled and topped with a robust sauce of charred tomatoes, onion, garlic, basil and olive oil

Filet Mignon 34

Grilled tenderloin filet with cognac pepper sauce

Prime Rib 30

Served with creamy, house-made horseradish

Ribeye 30

Grilled ribeye steak with caramelized onion demi-glace

Pork Tenderloin 26

Grilled Pork Tenderloin with Brown Sugar Jack Daniel's glaze

Grilled Halibut 32

Grilled Halibut with a classic buerre blanc sauce

Grilled Salmon 26

Grilled Salmon filet with lemon and dill compound butter

DUET PLATES

Filet & Lobster Fettucini 42

Grilled tenderloin filet paired with fettucini with lobster cream sauce and fresh poached lobster tail. Served with roasted sculpted carrots.

Sirloin and Creamy Sundried Tomato Chicken Breast 32

Grilled sirloin steak and sautéed chicken breast with sundried tomato and herb cream sauce. Served with wild rice and roasted asparagus.

VEGETARIAN, VEGAN & GLUTEN FREE

**Vegan & Gluten Free*

Vegetable Napoleon* 20

Layers of yellow squash, zucchini, peppers, portabella mushrooms, spinach, and polenta with white wine and tomato broth

Tortellini 23

Cheese tortellini with spinach and tomato cream sauce

Angel Hair Primavera 20

Angel hair pasta, sautéed vegetables, basil and white wine garlic sauce

Sundried Tomato and Rosemary Polenta Cakes 20

Pan seared polenta cakes with grilled vegetables and brie cream sauce

Quinoa Portabella* 20

Portabella mushroom cap stuffed with grilled vegetable quinoa pilaf, toasted breadcrumbs and charred tomato broth

Eggplant Parmesan 23

Portabella mushroom cap stuffed with grilled vegetable quinoa pilaf, toasted breadcrumbs and charred tomato broth (Only available with orders of 3 or more)

DESSERTS

Cheesecake 7

Grand Marnier Chocolate Mousse 6

Lemon Mascarpone Cake 8

Double Chocolate Cake 7

Chocolate Covered Strawberries 2

Truffles 3

Strawberry Dessert Skewers 4

HORS d'OEUVRES

Two - 10 | Three - 12 | Four - 15 | Five - 17 | Six - 20

Cold

Assorted Mini Finger Sandwiches
Endive Leaf with Chicken Salad
Strawberry Dessert Skewer
Antipasto Skewer w/ Balsamic Reduction
Grilled Vegetable Skewer w/ Basil Pesto
Assorted Fresh Fruit
Domestic Cheeses
Hummus Display
Assorted Fresh Vegetables
Watermelon Feta Bites
Boursin Stuffed Peppadews
Caramelized Bacon
Bruschetta

Hot

Pot Stickers
Proscuitto Wrapped Asparagus
Four Cheese Mushrooms
Chicken Satay
Sausage Stuffed Mushrooms
Crab Stuffed Mushrooms
Chicken Bacon Bites with Asian Barbeque Sauce
Bacon Wrapped Dates Stuffed with Boursin Cheese
Crab Cakes with Remoulade
Mango Habanero Meatballs
Baked Brie

Butler Passed Hors D'oeuvres (price per piece)

Shrimp Shooters 4
Gazpacho Shooters 3
Rosemary Lamb Lollipops 6
Grilled Chicken and Red Pepper Hummus Pita 3
Seared Ahi Tuna Wonton with Pineapple Salsa 4

A La Cart (price per 50 pieces)

Shrimp Cocktail 185
Smoked Salmon with Accompaniments 185

RECEPTION STATIONS

Two - 20 | Three - 25 | Four - 30 | Five - 35 | Six - 40

Shaved Prime Rib Sandwiches

Chef Shaved Prime Rib, Mini Brioche Buns, Assorted Accompaniments & Sauces

Smoked Brisket Station

Smoked Brisket, Mini Brioche Buns, Assorted Accompaniments and Housemade Signature Barbeque Sauces

Flatbread Pizzas

Assorted Gourmet Flatbread Pizzas

Domestic & Imported Meat and Cheese Boards

Assorted Domestic and Imported Cheeses, Meats and Crackers displayed as a Charcuterie Board Station

Build-Your-Own Bruschetta Station

Rich Bruschetta drizzled with a Balsamic Glaze, Fresh Buffalo Mozzarella, Goat Cheese Spread, Boursin Spread and Toasted Crostinis

Mashed Potato Bar

Creamy Whipped Potatoes, Cheddar Cheese Bacon, Scallions, Sour Cream, Butter, and other Assorted Toppings

Popcorn Bar

Choose Three Flavors: Cheddar ◦ Caramel ◦ Jalapeno Cheddar ◦ White Cheddar ◦ Seasoning Salt ◦ Sea Salt & Cracked Pepper ◦ Butter ◦ Kettle Corn

Crepe Station

Chef made Crepes with Sweet and Savory Accompaniments

Slider Station

Beef, Veggie, Pulled Pork, Toppings, Mini Brioche Buns and Assorted Garnishes

Chef Tossed Salad Station

Assorted Greens, Cheeses, Garden Vegetables, Assorted Toppings and Dressings

Gourmet Mac n' Cheese Bar

Cellantani Pasta in Cheese Sauce, Bacon, Peas, Parmesan, Bread Crumbs, Fried Onions, Green Onion, Ketchup, Sriracha and Tobasco for toppings

Pastabilities

Choose Two Noodles: Fettucine ◦ Penne ◦ Tortellini ◦ Cellantani ◦ Spaghetti

Choose Two Sauces: Alfredo ◦ Marinara ◦ House

Choose Two Meats: Meatballs ◦ Grilled Chicken ◦ Italian Sausage ◦ Pepperoni

Mix-Ins: Sundried Tomatoes ◦ Spinach ◦ Broccoli ◦ Parmesan ◦ Mushrooms ◦ White Onions ◦ Served with Garlic Breadsticks.

Fresh Fiesta Station

Grilled Fajita Chicken, Spicy Pork, Grilled Steak, Warm Flour Tortillas, Salsa, Sour Cream, Pico de Gallo, Cilantro, Diced Onion, Tomato, Cheddar Cheese, Tortilla Chips and Queso.

Wok This Way

Chicken, Pork, Stir Fry Vegetables, Fried Rice, White Rice, Korean Garlic Sauce, General Tso's Sauce, Ginger Teriyaki Sauce, Egg Rolls and Fortune Cookies.

BEVERAGES

By The Glass

Premium Brands 8+
Call Brands 7 +
Cognacs & Cordials 7+
Wine 7+

Domestic Beer 4+
Craft Beer 5+
Soft Drinks 2.50

Open Hosted Bar

Premium Package

12 per person for the first hour | 10 per person for hours 2-4 | 6 per person for five or more hours
Domestic, Craft & Imported Beer and Wine by the Glass
Grey Goose ◦ Barcardi ◦ Captain Morgan ◦ Bombay Sapphire ◦ Jack Daniel's ◦ Crown Royal ◦
Maker's Mark ◦ Johnny Walker Red Label ◦ Jameson ◦ Patron ◦ Amaretto Disaronno ◦ Kahlua ◦ Bailey's

Call Package

10 per person for the first hour | 8 per person for hours 2-4 | 5 per person for five or more hours
Domestic Beer and Wine by the Glass
Tito's Vodka ◦ UV Blue ◦ Barcardi ◦ Tanqueray ◦ Captain Morgan ◦ Malibu ◦ Seagrams 7 ◦
Jim Beam ◦ Dewars ◦ Jose Cuervo Gold ◦ Amaretto Disaronno ◦ Bailey's

Bloody Mary Bar - 17 per carafe

Carafe of zesty bloody mary served with salt rimmed glasses and a hearty garnish tray.

Mimosas - 15 per carafe

Carafe of Champagne and orange juice served with sugar rimmed glasses & garnished with cherries.

Spiked Coffee Bar - 7 per person

Kona Blend coffee with an assortment of coffee liqueurs, whipped cream and garnishes. *3 hour limit

WINE

Celebratory

La Marca Prosecco – 30/Btl
Cupcake Moscato D'Asti – 25/Btl

Decoy

Chardonnay ◦ Cabernet Sauvignon or Blanc ◦
Red Blend ◦ Cupcake Moscato
39/Btl

DECOY

Chole Wine Collection

Red #249 ◦ Pinot Grigio ◦ Chardonnay ◦
Pinot Noir ◦ Cupcake Moscato
33/Btl

CHLOE

WINE COLLECTION

Dark Horse

Cabernet Sauvignon ◦ Red Blend ◦
Chardonnay ◦ Pinot Grigio ◦ Reisling
27/Btl



Keg Beer

Approximately 125 16oz. glasses
300 per Keg
Miller Lite - Bud Light - Coors Light
Craft, Imported & Local Kegs Available - Inquire for Pricing

Unlimited Soda Packages

Up to 100 people 175 | 101 - 200 people 225 | 201 and up 275