Catering Menu

Lunch Buffets – all include bottled water and assorted sodas

Wrap & Deli Connection II

Choose Three: (we will add a vegetarian selection in addition to the 3 you choose for groups over 20 guests)

- **Asian Wrap** - Teriyaki Grilled Chicken, Sesame Seeds, Shredded Carrots, Mixed Field Greens, Mandarin Oranges, Peanuts, Red Onion Drizzled with Sesame Ginger Dressing
- **Buffalo Chicken Wrap** - Buffalo Chicken Tenders with Crumbled Bleu Cheese, Diced Tomato, Romaine Lettuce & Buffalo Cream Cheese Spread on A Spinach Tortilla
- **Turkey Bacon Club Wrap** - Roasted Turkey, Bacon, Chopped Romaine, Tomato, Cheddar, Spinach Wrap
- **Southwest Chicken Wrap** - Grilled Chicken, Guacamole Cream Cheese, Cheddar, Romaine, Pepper & Onion Blend, Salsa, Sun-Dried Tomato Wrap
- **Cream Cheese Vegetable Wrap** - Fresh Spinach, Matchstick Carrots, Red & Yellow Peppers, Cucumber and Vegetable Cream Cheese, Spinach Wrap
- **Chicken Salad Croissant** - House-Made All White Meat Chicken Salad with Red Grapes and Granny Smith Apples
- **Smoked Ham and Swiss** - Smoked Ham, Honey Mustard, Fresh Spinach and Swiss, Garlic Herb Wrap

**Sides:** (Choose Two) Additional Sides, Add $2.25

- Made-From-Scratch Farmhouse Redskin Potato Salad
- Veggie Pasta Salad with Broccoli Florets, Grape Tomatoes, Sugar Snap Peas, Yellow and Orange Peppers, Feta, Red Wine Vinaigrette
- Fresh Fruit Salad with Berries
- Market Salad with Mixed Greens, Cucumber, Grape Tomatoes, Feta, Dried Cranberries and Sunflower Seeds
- Wild Rice and Wheatberry Salad with Toasted Pecans, Dried Cranberries, Red Onions, Cilantro, And Raspberry Vinaigrette
- Kale, Broccoli and Brussels Sprout Slaw with Vidalia Onion Dressing
- Choice of A Soup (Potato Leek, Tomato Bisque, Fire-Roasted Corn Chowder, Market Vegetable)
- Variety of Deep River Kettle Chips, Vegetable Terra Chips and Smartfood White Cheddar

**Desserts:** Otis Spunkmeyer Gourmet Cookie Assortment and Chocolate-Iced and Plain Fudge Brownies

$20.95

**Wrap & Deli Connection II**

Choose three: (for groups over 20 guests, we will add a vegetarian selection in addition to the 3 you choose)

- **Roasted Beef and Bleu Cheese** - Bleu Cheese, Caramelized Onions, Roasted Tomatoes, Horseradish Cream on Wheatberry Bread,
- **Tasso Chicken Club** - Roasted Chicken Breast, Tasso Ham, Smoked Gouda, Bacon and Ancho Aioli on Flatbread
- **Smoked Salmon BLT** - Topped with Bacon, Pesto, Mayo on Flatbread
- **Turkey Avocado** - Tomato, Red Onion, Swiss & Bacon on Naan Bread
- **Vegetarian - Pear and Green Apple** - Topped with Pickled Onions, Fresh Spinach, Brie, Blueberry Gastrique on Naan Bread

**Sides:** (Choose Two) Three Sides, Add $2.25

- Farro Tossed with Toasted Pecans, Apples, Butternut Squash and Cider Vinaigrette
- Kale, Sweet Potato & Roasted Corn Salad with A Lime Cilantro Dressing
- Spinach Salad with Baby Spinach, Sliced Strawberries, Pecans, Gorgonzola and Red Onion, Balsamic Vinaigrette
- Asian Slaw with Red Quinoa, Oranges, Red Cabbage, Snap Peas, Carrots and Mango in Orange Sesame Dressing
- Choice of A Soup (Broccoli Cheddar, Potato Leek, Tomato Bisque, Fire-Roasted Corn Chowder, Market Vegetable)

*Also Includes:* Variety of Deep River Kettle Chips, Vegetable Terra Chips and Smartfood White Cheddar Popcorn

**Desserts:** (Choose Two)

- Assorted Mini Parfaits, Mini Cheesecakes, Chocolate No-Bake Cookies, Lemon Bars

$22.95
American Baked Potato Bar, Soup & Salad

Homemade Soups: (Choose Two)
- Texas Style Chili, Fire-Roasted Corn Chowder, Market Vegetable, Santa Fe Lime Chicken, Tomato Bisque, Chicken Lemon Orzo, Mushroom Bisque
- Market Salad with Mixed Field Greens, Cucumber, Grape Tomatoes, Feta, Dried Cranberries and Sunflower Seeds, Choice of Dressing
- Fresh Hot Baked Idaho Potatoes Served with Steamed Broccoli, Grated Cheddar Cheese, Warm Cheese Sauce, Bacon Bits, Chives, Sour Cream, Salsa, Caramelized Onions, Sautéed Mushrooms and Whipped Butter
- Warm Sunflower Rolls
- Fudge Brownies and Otis Spunkmeyer Gourmet Cookie Assortment

$18.95

Add Fresh Fruit Salad with Berries: $2.50
Add Sliced Grilled Chicken Breast: $3.50
Add Pulled Pork: $3.50

Specialty Salad Buffet

Specialty Salads: (Choose Three)
- Spinach Salad ~ Baby Spinach, Sliced Strawberries, Pecans, Gorgonzola and Red Onion, Balsamic Vinaigrette
- Classic Caesar Salad ~ Romaine, Parmesan, Grape Tomatoes, House-Made Ciabatta Croutons, Light Caesar Dressing
- Market Salad ~ Mixed Greens, Cucumber, Roma Tomatoes, Feta, Dried Cranberries, Sunflower Seeds, Balsamic or Italian
- Apple & Brie Salad ~ Mixed Field Greens, Roasted Apple, Brie, Dried Cranberries and Candied Walnuts, Caramel Vinaigrette
- Asian Salad ~ Green Leaf Lettuce, Napa Cabbage, Carrots, Sugar Snap Peas, Cashews, Mandarin Oranges, Crispy Rice Noodles, Asian Ginger Dressing
- Santa Fe Salad~ Chopped Romaine, Corn, Black Beans, Diced Tomatoes, Diced Cucumber, Avocado, Cheddar, Ranch or Spicy Southwest Ranch

Proteins:
- Sliced Balsamic Chicken Breast & Marinated Flank Steak, Grilled Portobello Mushrooms - $27.00
- Sliced Balsamic Chicken Breast & Baked Herb Roasted Salmon, Grilled Portobello Mushrooms - $25.00
- Baked Herb Roasted Salmon, Marinated Flank Steak, Grilled Portobello Mushrooms - $27.00

Homemade Soups: (Choose Two)
- Farmer’s Market Vegetable with Fresh Herbs, Tomato Basil Bisque, Fire-Roasted Corn Chowder, Santa Fe Chicken, Broccoli Cheddar, Creamy Potato Leek, Chicken Lemon Orzo, Cheesy Chicken Tortilla, Mushroom & Wild Rice
- Accompanied by Warm Herb Biscuits and Flatbread

Ultimate Dessert Bar Assortment
- Oreo Dream, Chocolate Cheesecake, Granny Apple Caramel, Chocolate Peanut Butter Brownie

Southern Style BBQ

BBQ Ranch Salad: Corn, Bacon, Avocado, Fried Onions, BBQ Ranch Dressing
- Marinated Pesto Chicken Breast OR Grilled Chicken with Mango Chutney
- House-Made Tender Barbecued Beef Brisket
- Oven-Roasted Sweet Potato Wedges and Seasoned Idaho Wedges OR Smoked Gouda Mac & Cheese
- Cashew Parmesan Green Beans
- Homemade Cheddar Biscuits
- Chef’s Choice Cobbler and Otis Spunkmeyer Cookie Assortment
- Assorted Sodas, Bottled Water

$26.00
Santa Fe Salad Creation

Homemade Soups, Choose One: Fire-Roasted Corn Chowder, Cheesy Chicken Tortilla or Tomato-Based Chicken Tortilla

Chipotle Marinated Flank Steak with Cilantro Lime Salsa Verde
Marinated Sliced Chicken Breast
Chopped Romaine, Cheddar Cheese, Sour Cream, Guacamole, Roasted Corn, Black Beans, Onions, Diced Tomatoes, Fire-Roasted Tomato Salsa, Warm Tortillas
House-Made Blue & Yellow Tortilla Strips
Choice of Light Ranch, Zesty Southwest Ranch or Fat-Free French Dressing
Fresh Fruit Salad
Southwestern Wheat Berry Salad
Chipotle Cheddar Biscuits
Lemon Bars and Chocolate No-Bake Cookies

$25.00

Italiano

Entrée Selections:
Parmesan Crusted Chicken with Side of Marinara
Rosemary Chicken with Lemon
House-Made Vegetarian Lasagna with Fresh Cheeses, Portobello Mushrooms, Spinach, Tomatoes, Peppers, And Onion in A Creamy Alfredo Sauce
Orecchiette Pasta with Sliced Grilled Chicken, Asparagus Tips, Sundried Tomatoes, Halved Cherry Tomatoes and Fresh Spinach with A Basil Lemon Cream Sauce and Parmesan Cheese
Pasta Bar: Penne Pasta and Choice of 3 Sauces: Traditional Meat Sauce, Marinara, Blush Alfredo, Alfredo, Basil Cream with Sun-Dried Tomatoes, Pesto
Assortment of Calzones: Traditional Ricotta, Mozzarella & Pepperoni; Grilled Chicken, Artichoke, Cheddar & Ricotta; Broccoli, Ricotta & Cheddar
Served with:
Italian Salad with Romaine, Red Pepper, Carrot Curls, Olives, Halved Cherry Tomatoes, Feta Cheese, Croutons (on the side) with House-Made Italian Dressing
Medley of Broccoli, Red Pepper, Onion, Zucchini and Summer Squash
Garlic Bread Sticks
Mini Cheesecakes & Assorted Mini Parfaits

One Entrée: $23.50 / Two Entrees: $26.50 / Three Entrees: $28.50

Pacific Rim

Napa Salad with Mandarin Oranges, Matchstick Carrots, Sugar Snap Peas, Cashews, Mandarin Oranges, Crispy Rice Noodles, Asian Ginger Dressing
General Tso’s Chicken
Steamed Brown Rice
Stir-Fried Vegetables
Fresh Pineapple Fruit Salad
Chinese Fried Donuts with Cinnamon Sugar
Fortune Cookies

$25.00
The Diner
Spinach Salad with Marinated Red Onion, Bleu Cheese, Mandarin Oranges, Sliced Almonds in Balsamic Vinaigrette
House-Made Creamy Chicken and Noodles - OR - Smoked Gouda Mac and Cheese
Petite Meatloaf “Muffins” Topped with Tangy Ketchup, Whipped Potatoes and Onion Straws
Grilled Broccoli
Waldorf Salad
Corn Muffins
Red Velvet Whoopie Pies and Rice Krispy Treats
$19.50

Picnic Fare
Soup: (Choose One) Tomato Basil Bisque or Creamy Potato Leek
Spinach Salad with Dried Cranberries, Pecans, Gorgonzola & Sautéed Red Onion, Balsamic Vinaigrette
Homemade Chicken Salad with Red Grapes and Granny Smith Apples
All-White Albacore Tuna Salad, Chopped Celery & Red Bell Peppers
Mini Quiche Assortment (Loraine, Spinach, 4-Cheese)
Fresh Fruit Display
Herbed Biscuits
Angel Food Cake with Fresh Sliced Strawberries and Whipped Cream
Chocolate Fudge Brownies
$19.50
Add: Mini Bratwursts on Mini Buns or Ground Beef Sliders $2.00

Hot Lunch Buffet Selections

Salads, Choice of One:
Market Salad with Field Greens, Dried Cranberries, Sunflower Seeds, Grape Tomatoes, Cucumber & Feta
Spinach Salad with Marinated Red Onion, Bleu Cheese, Pecans, Sliced Strawberries in Balsamic drizzle
Spring Mix Fresh Greens with Pear and Bleu Cheese, Candied Walnuts

Entrée Selections:
BBQ Beef Brisket
Short Ribs with Stout Gravy
Parmesan Crusted Chicken, Side of Marinara
Chicken Chasseur with Roasted Tomato Cream
Herb Roasted Salmon
Goat Cheese & Spinach Stuffed Chicken Breast with Panko Crumbs
Vegetarian Lasagna W/Fresh Cheeses, Mushrooms, Spinach, Tomatoes, Peppers, Onions in A Creamy Alfredo Sauce
Orecchiette Pasta with Sliced Grilled Chicken, Sliced Mushrooms, Asparagus Tips, Sundried Tomatoes, Halved Cherry Tomatoes and Fresh Spinach with A Basil Lemon Cream Sauce and Parmesan Cheese
Pork Tenderloin with Bourbon Maple Cream Sauce
Choice of Two:
Rosemary Herb Roasted Redskin Potatoes
Truffle Potatoes Gratin
Sweet Potato Hash with Corn
Farro Tossed with Toasted Pecans, Apples, Butternut Squash and Cider Vinaigrette
Medley of Broccoli, Red Pepper, Onion, Zucchini and Summer Squash
Cashew Parmesan Green Beans
Roasted Baby Carrots and Sugar Snap Peas
Candied Brussel Sprouts with Bacon
Mini Loaves of Bread and Butter
Chef's Choice Assortment of Desserts

One Entrée: $28.50 / Two Entrees: $31.00 / Three Entrees: $33.50

Additional Sides, add $2.00 / Add Soup, Add $2.50

21% Service Charge & Applicable Sales Tax Will Be Added to All Food and Beverage Selections