

(50 person minimum. If smaller please ask for pricing. Does not include 20% service fee for staffing)

Chicken Entrees

Maple Bourbon BBQ Cheesy Chicken

with bourbon bbq, peppers, onions, bacon, cheese over rice

Parmesan Crusted Chicken

with a creamy boursin cheese sauce

Chicken Milan

topped with creamy asiago herb sundried tomato sauce

Caprese Chicken

grilled chicken with pesto, mozzarella and heirloom bruschetta

Bruschetta Chicken

topped with a fresh roma tomato and basil bruschetta

Chicken Picatta

lightly sautéed with fresh lemons and butter caper sauce

Chicken Parmesan

breaded and fried with marinara, basil and mozzarella cheese

Chicken Marsala

topped with mushroom marsala sauce

Southern Smothered Chicken

chicken lightly breaded and fried, served in an onion cream gravy

Beef Entrees

Chef Carved Roast Beef

with Horseradish sauce and Henry Baines sauce

Jack Daniels Braised Beef Brisket

with bbq gravy

Chef Carved Prime Rib +\$10

with au jus

Chef Carved Beef Tenderloin +\$10

served with Henry Baines and Horseradish sauce

Slow Simmered Boneless Short Rib +\$5

braised beef short ribs in a red wine demi-glace made with red wine, beef stock, and seasonings.

Beef Osso Buco

classic recipe of slow braised beef short rib and rustic vegetables

Burgundy Beef Tips

served over jasmine rice with a merlot au jus gravy

Beef Wellington +\$10

seared beef tenderloin wrapped in bacon, prosciutto, truffle mushroom duxelles, and puff pastry

Pork Entrees

Bourbon Brown Sugar Glazed Ham

served with bourbon pineapple sauce

Peach Glazed Pork Loin

with a peach sweet tea gravy

Lechon Asado

cuban roasted pork

Hickory Smoked Pulled Pork BBQ

with Bakery Buns

Boneless Pork Chops

choose one type: Bourbon BBQ, Picatta, Country Breaded

Slow Smoked Baby Back Ribs

slow smoked for 8 hours, chilled then grilled with bbq sauce

Seafood Entrees

Stuffed Cod

with crab and shrimp topped with lemon hollandaise sauce

Grilled Salmon

marinated in fresh herbs, shallots, capers and white wine served with champagne dill

Blackened Salmon

grilled cajun seasoned salmon filet served with bourbon dill sauce

Shrimp & Grits

sautéed gulf shrimp served over smoked gouda cheddar grits

Lobster Tails +\$15pp

north atlantic lobster tails, grilled and topped with an old bay shallot butter sauce

Chilean Seabass +\$15pp

pan seared with garlic spinach, tomato butter, smoked chili oil

Pasta Entrees

Pasta Primavera VG

penne pasta with sautéed vegetables and homemade alfredo sauce

Marry Me Chicken Pasta

with penne pasta, grilled chicken and creamy parmesan herb sundried tomato sauce

Ziti Bolognese

meat Sauce penne pasta three cheeses with homemade Bolognese meat sauce

Three Cheese Baked Ziti VG

penne, three cheeses, sautéed vegetables and maranara sauce

Homemade Italian Lasagna

layered with hand rolled meatballs, ricotta, three cheeses and marinara sauce

Cajun Penne

penne with cajun alfredo sauce, peppers, onions, smoked sausage and chicken

Salad Options

Garden Salad

with sala, red onion, tomato, cucumbers, shredded cheese and herb croutons

Classic Caesar Salad

with garlic herb croutons, grated parmesan cheese tossed in classic Caesar dressing

European Mix Salad

with sun dried tomatoes, red onion, gorgonzola, almonds, bacon and vinaigrette

Spinach Salad

with bacon, diced eggs, red onion, parmesan, croutons, apple butter vinaigrette

Greek Salad

romaine topped with tomatoes, feta cheese, red onion, olives and garlic vinaigrette

Caprese Salad

with roma tomatoes, mozzarella cheese, red onion, basil drizzled, balsamic reduction

Side Options

Creamy Mac and Cheese

Truffle Parm Mac & Cheese

Lobster Macaroni and Cheese +\$3

Buttered Mashed Potatoes

Mad Mashers with boursin cheese

Rosemary Roasted New Potatoes

Streuseled Sweet Potato Casserole

Loaded Baked Potato Casserole

County Green Beans

Haricot Verts

Grilled Vegetable Medley

Grilled Asparagus

Sautéed Broccoli

Broccoli Cheddar Casserole

Bacon Glazed Brussel Sprouts

Cuban Black Beans

Bourbon BBQ Baked Beans

Honey Glazed Baby Carrots

Mexican Street Corn

Wild Rice Pilaf

Old Bay Seasoned Rice