

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

Chicken Entrees

Bruschetta Grilled Chicken \$28

topped with a fresh roma tomato and basil bruschetta

Chicken Picatta \$28

lightly sautéed with fresh lemons and butter caper sauce

Rosemary Roasted Chicken \$30

with orange beurre blanc sauce

Chicken Mornay \$30

panko crusted chicken with tomato, bacon & mornay sauce

Chicken Marsala \$30

topped with mushroom marsala sauce

Bourbon Pecan Chicken \$32

with bourbon brown butter shallot sauce

Southern Smothered Chicken \$28

in caramelized onion cream sauce

Bluegrass Chicken \$32

stuffed with ham, gruyere cheese, spinach, with mornay sauce

Stuffed Chicken Napoleon \$32

stuffed with prosciutto, smoked mozz, topped with marinara sauce

Caprese Stuffed Chicken \$32

with fresh basil, tomato, mozzarella topped with cream pesto sauce

Chicken Florentine \$30

stuffed with spinach, cheese and vodka sauce

Southwest Stuffed Chicken \$32

with poblano & pepperjack cheese and ancho chile cream

Pasta Entrees

Pasta Primavera 

penne pasta with sautéed vegetables and homemade alfredo sauce

Marry Me Chicken Pasta

penne pasta, grilled chicken, sundried tomato, creamy parmesan sauce

Ziti Bolognese

Ziti with bolognese meat sauce and three cheeses

Three Cheese Baked Ziti 

penne, three cheeses, sautéed vegetables and maranara sauce

Homemade Italian Lasagna

layered with meatballs, ricotta, three cheeses and marinara sauce

Cajun Penne

penne with cajun alfredo sauce, peppers, onions, 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

Bread Options

Artisan Rolls with butter

Corn Muffins with butter

Garlic Bread

Seafood Entrees

Baked Cod \$30

Lemon Hollandaise, shallots, capers and toasted buttered panko

Stuffed Cod \$35

with crab and shrimp topped with lemon hollandaise sauce

Blackened Salmon \$32

seasoned salmon filet served with bourbon dill sauce

Grilled Salmon \$32

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

Bourbon Teriyaki Glazed Salmon \$34

with hot honey and toasted almond brittle Lemon Herb Salmon with lemon herb butter, rosemary and dill

Sea Bass, Halibut, Tuna, Shrimp, Crab, Lobster

Also available at Market Price

Pork Entrees

Bourbon Brown Sugar Glazed Ham \$28

served with bourbon pineapple sauce

Bourbon Peach Glazed Pork Loin \$32

chef carved with caramelized peaches

Bone In Fire Grilled Center Cut Pork Chop \$35

with marsala demi glace and porcini mushrooms

Gentleman Jack Ribs \$32

slow braised in Gentleman Jack then grilled with our adobo molasses bbq sauce

Beef Entrees

Chef Carved Prime Rib \$35

with au jus

Chef Carved Beef Tenderloin \$35

served with Henry Bains and Horseradish sauce

Grilled Beef Tenderloin Skewers \$30

Bourbon Teriyaki Glaze

Braised Short Rib \$30

slow simmered in Bourguignon

Braised Eye of Round \$30

fork tender and topped with merlot demi glace or peppercorn sauce

Beef Wellington \$40

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

Yeast Rolls with butter

Butter Buns

Cheddar Garlic Biscuits