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APPETIZERS

Priced per person

BUFFALO WINGS with bleu cheese 2.10

ORIENTAL MARINATED FLANK STEAK
rolled with hoisin sauce and scallions 2.25

PEPPER STEAK SKEWERS with mango
chutney 3.25

TERIYAKI CHICKEN SKEWERS 1.95

MEATBALLS with choice of style: Swedish
teriyaki, BBQ, or sweet & sour sauce 1.75

SALAMI CORNETS Genoa salami cornets
filled with herb cream cheese and broccoli
florets 1.75

SMOKED SALMON sesame seed toast
points 2.75

SMOKED SALMON rolled with pickled
cucumbers 2.75

TEQUILA MUSSELS with garlic butter and
lemons 2.95

BEER STEAMED CLAMS with garlic and
lemons 3.95

COCKTAIL SHRIMP served with cocktail
sauce and lemons 8.95


SEAFOOD CUCUMBER CUPS filled with
seafood salad 2.25

DEVILED EGGS 1.25 


CHICKEN SALAD on poppy seed
toast points 1.50

**BLEU CHEESE STUFFED
CELERY STICKS** 1.10 

CHEESE AND CRACKER TRAY 2.75 


STUFFED CHERRY TOMATOES 
with dill-flavored cream cheese .95

**ASPARAGUS WRAPPED WITH
PROSCIUTTO HAM** (when in season) 1.95

CHIPOTLE HUMMUS with warm pita
bread and Greek marinated olives 3.00 

VEGETABLE TRAY WITH DIP 2.95

PASTA SALAD 1.25

FRUIT TRAY fresh melons and pineapple,
strawberries and grapes 3.00 

CHIPS & SALSA .95 

HOT ARTICHOKE DIP with pita bread 2.75 

BOX LUNCHES

Please order 48 hours in advance.

THE STANDARD BOX LUNCH

Choice of bread: wheat, sourdough or rye

Choice of meat: ham, turkey, roast beef or tuna

Choice of cheese: cheddar, Swiss, Monterey Jack, mozzarella

Pickle, tomato, lettuce, and a bag of chips 6.50

ADD-ONS

Add a cookie 1.50

Add potato, pasta or green salad 1.50

Chicken salad 1.00 extra

LUNCH BUFFETS

Minimum of 20 guests.

DELI BUFFET

Tossed green salad with condiments, pasta
salad, fruit tray, sliced roast beef, turkey
and ham, Swiss, cheddar and Monterey
Jack cheese, condiments and fresh breads
11.95

ASIAN BUFFET

Seasonal green salad with condiments and
dressings, cucumber salad, ham fried rice,
teriyaki chicken stir-fry, sweet and sour
pork, rolls and butter 11.95

ALL-AMERICAN BUFFET

Tossed green salad with condiments and
dressings, potato salad, coleslaw, southern
fried chicken, pot roast with brown gravy,
smash potatoes, corn on the cob, rolls and
butter 13.50

MEXICAN BUFFET

Seasonal green salad with condiments
and dressings, black bean and corn salad,
tortilla chips and salsa, Spanish rice, refried
beans, taco bar with condiments, and
cheese enchiladas 12.95

ITALIAN BUFFET

Seasonal green salad with condiments and
dressings, Italian meat pasta salad, sautéed
zucchini and yellow squash, baked lasagna,
roasted eggplant and spinach-filled
manicotti, and garlic bread sticks 13.50

CAJUN BUFFET

Seasonal green salad with condiments
and dressings, jambalaya, fresh vegetables,
blackened catfish with pecan butter, and
Creole chicken 14.95



Vegetarian



Vegan

ENTREES

Maximum of 3 choices

PRIME RIB OF BEEF

Slow-roasted prime rib served with horseradish sauce and au-jus 23.95

MARINATED LONDON BROIL

Served with wild mushroom bordelaise sauce 15.95

CHAR-BROILED SALMON

Served with lemon-dill sauce 20.50

CHICKEN CORDON BLEU

Breaded chicken breast stuffed with ham and swiss cheese, served with supreme sauce 16.50

POACHED HALIBUT

Served with orange mustard seed sauce 24.95

CHICKEN OSCAR

Sauteéd chicken breast topped with asparagus and crab meat, smothered in bearnaise sauce 19.95

CHARBROILED PORK CHOP

10 oz. center cut pork chop charbroiled, and served with Lyonnaise sauce 16.95

HERB-ROASTED SALMON

Fillet of salmon encrusted with fresh herbs and cracked black pepper, served with Pinot Noir sauce 21.95

ARTICHOKE CHICKEN

Sauteéd breast of chicken with fresh tomatoes, basil, garlic and lemon 17.95

WILD MUSHROOM CHICKEN

Sauteéd breast of chicken with shiitake and portabello mushrooms 17.95

COULOTTE STEAK

10 oz. Coulotte steak served with wild mushroom bordelaise sauce 17.95

NEW YORK STEAK

12 oz. New York steak char-broiled served with Maitre de butter 23.95

BBQ PORK CHOPS

Two 5 oz pork chops char-broiled and glazed with our BBQ sauce. 16.95

DINNER BUFFETS

Minimum of 30 guests. This is a sampling of what we offer—we'll cater **your** party with whatever **you'd** like.

BUFFET ONE

Tossed green salad with condiments
Fruit tray
Vegetable tray with dip
Fresh sautéed vegetables
Smash potatoes
Sautéed red snapper with lemon-caper sauce
Sliced roast beef with wild mushroom sauce
Choice of carrot cake or chocolate cake
18.95

BUFFET TWO

Tossed green salad with condiments
Fruit tray
Vegetable tray with dip
Pasta salad
Fresh sautéed vegetables
Smash potatoes
Hot turkey with turkey gravy & cranberry sauce
Marinated flank steak
Choice of carrot cake or chocolate cake
19.95

BUFFET THREE

Tossed green salad with condiments
Fruit tray
Vegetable tray with dip
Pasta salad
Fresh sautéed vegetables
Smash Potatoes
Grilled chicken with mushroom Chardonnay sauce
Grilled salmon with lemon-dill sauce
Prime rib with au-jus and horseradish sauce
Assorted cheesecakes
28.75

BUFFET FOUR

Tossed green salad with condiments
Fruit tray
Vegetable tray with dip
Pasta salad
Fresh sautéed vegetables
Smash Potatoes
Poached Halibut with orange mustard-seed sauce
Petite tenderloin of beef with mushroom bordelaise
Assorted cheesecakes
29.95

BBQ BUFFET ONE

Tossed green salad with condiments
Coleslaw
Potato salad
Watermelon wedges
Baked beans
Corn on the cob
BBQ Chicken
Peach cobbler
11.95

BBQ BUFFET TWO

Tossed green salad with condiments
Coleslaw
Potato salad
Watermelon wedges
Baked beans
Corn on the cob
BBQ chicken
BBQ Beef Brisket
Peach Cobbler
13.95

BBQ BUFFET THREE

Tossed green salad with condiments
Coleslaw
Potato salad
Watermelon wedges
Baked beans
Corn on the cob
BBQ baby-back ribs
Mixed berry cobbler
16.95

BBQ BUFFET FOUR

Tossed green salad with condiments
Coleslaw
Potato salad
Cantaloupe, honeydew, and watermelon wedges
Baked beans
Corn on the cob
BBQ chicken
BBQ baby-back ribs
Smoked sausage
Strawberry shortcake
22.95

Consumer Advisory — Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork, poultry, or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Please let us know if you have any food allergies • Please Note: We do not accept checks • Any substitutions may incur an extra cost