



\$26/PERSON

Choose 2 Entrées

LAGER BRAISED BEEF BRISKET

with House Made BBQ Sauce

SHREDDED POT ROAST

with Rich Tomato Gravy

PULLED PORK

with Maple Pomegranate BBQ Sauce

10 OZ BBQ PORK STEAK

PINEAPPLE JALAPENO GLAZED PIT HAM

GRILLED LEMON HERB CHICKEN BREAST

SAUTEED CHICKEN VINO BIANCO

with Mushrooms, Provel, Vignoles Sauce and Fresh Parsley

MARINATED CHICKEN BREAST

with Bacon, Cheddar Jack Cheese and Green Onions

PULLED HONEY CHIPOTLE CHICKEN

ROASTED CHICKEN THIGHS

with a Mango BBQ Sauce

OVEN ROASTED TURKEY BREAST

and Gravy

PENNE AL FORNO WITH GRILLED CHICKEN

and Ricotta, Spinach in a Vodka Tomato Cream Sauce

ROTINI PRIMAVERA **V**

with Squash, Asparagus, Sun Dried Tomato and a Light Olive Oil, Butter, Garlic Sauce

STUFFED PORTABELLA **VG** **V**

with Spinach, Quinoa and Balsamic

\$32/PERSON

Choose 2 Entrées

BRISKET

with a Cabernet Bordelaise

BEEF TIPS

Lightly Blackened with Romas, Green Onions, Mushrooms and Demi Glace

PORK LOIN STUFFED

with Honey Cornbread and Mirepoix in a Pink Peppercorn Pan Gravy

CHICKEN PICATTA

with Lemon Caper & White Wine Reduction

CHARDONNAY MARINATED

CHICKEN BREAST

with Balsamic Onions, Sautéed Portabellas and Goat Cheese Butter

CHICKEN SALTIMBOCCA

Wrapped with Prosciutto Ham, Fontina Cheese and finished with Sage Velouté

CHICKEN BREAST STUFFED

with Spinach, Pancetta & Smoked Gouda in a White Wine Cream Sauce

GRILLED JUMBO SHRIMP

in a Creole Style Sauce

BAKED TILAPIA

with Tomatoes, Olives, Onions and Herb Butter

CHICKEN SPIEDINI SKEWERS

Rolled with Ham, Cheese, Marinara and Pine Nuts

PRICES INCLUDE ROLLS, CHOICE OF SALAD, 2 ENTRÉES, AND 2 SIDES.

SERVED BUFFET STYLE WITH A PREMIUM DISPOSABLE PACKAGE.

*** CHINA UPGRADE AVAILABLE**

SUNSET SALADS

Select One

CLASSIC CAESAR

with Romaine, Fresh Parmesan, Garlic Croutons and House Made Creamy Dressing

ITALIAN

with Romaine, Spring Mix, Tomato, Black Olives, Artichoke Hearts, Provel, Red Onion and Red Wine Vinaigrette

GREEK

with Feta, Cucumber, Divina Olive Blend, Red Bell Pepper and Herb Vinaigrette

HARVEST

with Granny Smith Apples, Dried Cranberries, Crumbled Bleu Cheese, Red Onion and Balsamic Vinaigrette

GARDEN

with Romaine and Iceberg Lettuce, Tomato, Cucumber, Carrot, Cheddar Jack and Croutons. Buttermilk Ranch & Red Wine Vinaigrette served on the side.

BABY SPINACH & STRAWBERRY

with Spring Mix, Candied Walnuts, Feta, Red Onion, Honey Wine and Thyme Vinaigrette

SUNSET SIDES

Select Two

Extra Sides \$2/person

ROASTED GARLIC & ROSEMARY WHIPPED POTATO

YUKON GOLD POTATOES

Roasted with Olive Oil and Cajun Seasonings

STEAMED NEW POTATOES

with Parsley Butter and Sea Salt

PENNE PASTA

in Choice of Marinara, Alfredo or Olive Oil, Butter, Garlic Sauce

CHILLED PASTA SALAD

with Tomato, Black Olives, Green Onions, Parmesan and Red Wine Vinaigrette

TUSCAN ORZO

with Sundried Tomatoes and Pesto

THREE CHEESE MACARONI

with Jalapeno Bacon

CHEESY HASH BROWN CASSEROLE

with a Sriracha Spiked Corn Flake Crunch

ROASTED SWEET POTATOES

with a Maple Basil Drizzle

WHIPPED SWEET POTATOES

with Chives

WILD RICE BLEND

with Toasted Pepitas and Dried Cranberries

HOUSE MADE POTATO SALAD

with Bacon, Hard Boiled Egg, Smoked Paprika and a Creamy Mustard Dressing

CHILLED BROCCOLI SALAD

with Dried Cranberries and Sunflower Seeds

CREAMY COLE SLAW

CHILLED KALE & QUINOA

with Toasted Almonds and a Lemon Vinaigrette

ROASTED CORN SUCCOTASH

with Lima Beans, Tomatoes and Bell Peppers

ZUCCHINI, SQUASH & CARROT MEDLEY

with Fresh Thyme Butter

GREEN BEANS

with Smoked Bacon and Caramelized Onion

GREEN BEANS

sauteed with Balsamic Reduction and Roasted Red Peppers

BROCCOLI, CAULIFLOWER & CARROT

with Herb de Provence

RASPBERRY TARRAGON GLAZED CARROTS

APPETIZERS

CRAB STUFFED MUSHROOMS

with Roasted Red Pepper Aioli

3.50

ITALIAN SALSICCIA

Braised in Apple Butter Marinara

3.25

SESAME ENCRUSTED CHICKEN STRIPS

with Ginger Orange Dip

3.25

SMOKED DUCK BREAST

on Toasted Flatbread with Cherry
Chutney and Amish Bleu Cheese

4.25

JUMBO SHRIMP

with House Made Cocktail Sauce

4.50

GRILLED SHRIMP CREOLE

4.50

MINI CRAB CAKES

with Roasted Red Pepper Aioli

4.50

SPINACH ARTICHOKE FILLED PHYLLO CUPS

2.50

ASSORTED MINI QUICHES

2.50

LEMON ARTICHOKE & PARMESAN SPREAD

with Toasted Flatbread

2.50

FRESH VEGETABLES

with Citrus Herb de Provence Dip

2.50

FRESH SEASONAL FRUIT DISPLAY

2.50

CROSTINI & SPREADS

Smoked Salmon Mousse and Black
Olive, Roasted Tomato Tapenade

2.75

BOURSIN STUFFED MUSHROOMS

2.75

TUSCAN VEGETABLE FLATBREAD PIZZA

2.75

SUN-DRIED TOMATO & PHYLLO TRIANGLES

2.75

TOASTED RAVIOLI WITH MARINARA

2.75

ROASTED MEATBALLS

with Pomegranate Orange BBQ Sauce

2.75

POTATO SKINS

with Bacon, Cheddar Jack and Cilantro
Sour Cream

2.75

IMPORTED & ARTISANAL CHEESE DISPLAY

with Crackers

3.00

ARTISANAL CHEESE & GOURMET MEATS DISPLAY

with Crackers and Olives

3.75

Appetizers & Desserts

All Appetizer & Dessert Prices Include Rigid 6" Clear Plastic Plates, Stainless-like Plastic Utensils and Paper
Cocktail Napkins.

Hand Passed Appetizers Incur An Additional fee of \$100

Listed Prices Are Per Person

DESSERTS

FRESHLY BAKED COOKIES

(Choose One) Chocolate Chunk, Lemon
Breeze, Peanut Butter, Snickerdoodle,
etc.

2.25

TURTLE BROWNIES

2.25

ASSORTED MINI CHEESECAKES

2.75

LEMON BARS

with Raspberry Sauce

2.75

ASSORTED PETIT FOURS

2.75

PECAN PRALINE BREAD PUDDING

with Brandy Sauce

4.00

FLOURLESS CHOCOLATE CAKE

with Chocolate Ganache

4.00

INDIVIDUAL FRUIT COBBLERS WITH CRÈME ANGLAISE

(Choose One) Apple, Chocolate
Raspberry or Mango Key Lime

4.25

CRÈME BRULEE

4.75

CUPCAKES

(Choose One) Champagne Strawberry,
Chocolate Mocha, Red Velvet, Carrot
Cake, Vanilla Bean, etc.

3.25

CHOCOLATE MOUSSE CUP

3.25

TIRAMISU

3.25

STRAWBERRY SHORTCAKE

with Vanilla Bean Whipped Cream

3.25

SUMMER BERRY FRUIT TARTLETS

4.00

PACKAGES INCLUDE:

We strive to create an unforgettable experience by providing you with freshly prepared gourmet food, signature service, and thorough planning.

All Packages include warm rolls and butter, choice of one salad, two accompaniments and two entrees. Dinner is Served Buffet Style with Premium Disposables including Rigid Clear Plastic Plates, Stainless Like Fork & Knife and Paper Dinner Napkins.

ADDITIONAL SERVICES INCLUDED WITH CATERING:

Cake Cutting & Plating with Premium Disposables
Clearing of Tables and Maintenance of Buffet Throughout the Event
Uniformed Professional Staff

OPTIONAL PACKAGE ADDITIONS

Add Linen Napkin folded and placed for .75/person
Rolled Napkin with Fork/Knife for .90/person
Special Folded Napkin with Placed Fork/Knife for 1.10/person
Add Off-White Dinnerware Plate for 2.00/person
Add Water Service with Goblets and Carafes for 2.00/person
Placed Silver or Gold or Chrystal Charger for 1.10/person

Upgrade your entire Buffet with an Off-White Dinnerware Plates & Black or White Linen Rolled Silverware as well as table water service with goblets and carafes for additional 4.00/person or placed on tables for 4.75/person

Plated & served meals available for an additional 12.50/person.
Includes additional staffing, salad plate, salad fork, dinner plate, dinner fork, knife, bread baskets & butter plates as well as table water service with carafes.
Minimum Service Charge of 300.

**Looking for a unique dining experience, ask us about our
Custom and Premier Menu Options.**

2024 Prices include caterer's labor and prep services. 22% Service Charge will be applied. (minimum 200)

