

KEY INGREDIENT CATERING SUMMER MENU 2024

Displays:

Charcuterie Boards assorted gourmet cheese, smoked meats, nuts, preserves & honey, pickles & olives, Dijon mustard, crackers, & crostini.

Small Board For 8 – 10 Guest \$100 Medium 20 – 30 Guest \$135 Large 50 Guest \$175
Full Table Display \$200-\$500

Tuscan Display prosciutto, sopressatta, pepperoni, olive medley, fresh mozzarella, beefsteak tomato and mozzarella caprese, fire roasted red peppers, artichoke hearts, marinated mushrooms & asparagus with sun-dried tomatoes

Small for 8-10 guests \$125 Medium for 10-20 guests \$150
Large for 25-50 guest \$200 Full table display \$300-\$600

Fresh Fruit Display fresh cut pineapple and melon with apples and berries including chocolate sauce, caramel, & fruit dip

\$150 - \$300

Vegetable Crudité marinated grilled vegetables alongside fresh cut vegetables with hummus & caramelized onion dip

\$75 - \$150.

Smoked Salmon Rilette (Dip) with smoked salmon, cream cheese, dill, & capers served alongside crostini & crackers

\$50

Chicken Liver Pate with toasted baguette, stone ground mustard and cornichon pickles

\$50

Baked Brie With honey, dried fruit & pecans with baguette

\$40

Brie En Croute with baked brie wheel in a flaky pastry crust topped with fresh peach compote and pecans

\$65

Fondue Raclette creamy cheese with smoked sausage, prosciutto wrapped potatoes, roasted vegetables, cubed bread

\$75

Grilled Warm Caprese Bread Bowl with Roasted Farm Tomatoes and Handmade Mozzarella

Sweet Treats Dessert Platter Display- Choose From 3 Options Listed Below

Individual Peach & Raspberry Cobbler

Mini Pies (Summer Berry Cheesecake, Key Lime, Chocolate, Peanut Butter)

Strawberry Shortcake In Cocktail Glass

Lemon Panna Cotta With Blue Berry Coulis

Chocolate Truffe Bites With Hazelnuts & Chocolate Ganache (GF)



Blueberry Buckle Cakes
\$150 - \$300

Appetizer Platters Or Passed Hors Oeuvres:

\$400 Minimum \$125 Each Staff Member Labor Cost
All Appetizers Sold By Piece. All Can Be Passed Or Plattered

Shooters:

Creole Shrimp & Pimento Cheese Grits with gulf shrimp in red pepper piperade served with pimento cheese and bacon grits \$2.50

Mac & Cheese Topped With Slow Smoked Pork or Chicken & Chipotle Cream Drizzle our famous mac and cheese topped with slow smoked BBQ pork or chicken and chipotle drizzle \$2.50

Roasted Tomato Soup and Grilled Cheese Sandwich Rounds roasted vegetables and cream soup with griddled extra cheesy sandwiches \$2.00

Shrimp Scampi Skewer and Tomato Gazpacho with gulf shrimp poached in white wine and lemon juice served with spicy fresh chilled gazpacho soup \$3.00

Seared Tuna Poke layered with grilled rare tuna forbidden black rice, avocado, spicy cucumber, sweet chili aioli drizzle \$3.00

Fun Eats: 25 piece minimum

Handmade Steamed Ginger Scallion Pork Dumplings With Sweet Soy Dumpling Sauce \$1.50

Korean BBQ Beef Bow Buns With Pickled Vegetables & Cilantro \$2

Beef & Broccoli Mini Take-Out Boxes (Can Substitute Tofu) \$2

Petite Gyros With Roasted Lamb, Cherry Tomatoes, Cucumber, & Banana Peppers With Tzatziki Drizzle \$2

Mini Lobster Rolls With Buttery Lobster On A Brioche Bun \$3

Jalapeno Popper Turkey Burger Sliders Topped With Pineapple Red Pepper Relish On Hawaiian Roll (Client Favorite) \$2

Mini Griddled Marble Rye Rubens with slow braised corned beef and homemade sauerkraut and Russian dressing on this Swiss grilled cheese \$2

Petite Birria Beef Street Tacos With Onions & Chihuahua Cheese Served With Consume Pot Liquor Dipping Sauce \$2



Green Chili Chicken Empanadas with Chimichurri \$2

Hand Rolled Pork Tamale Miniatures \$1.50

Sips: 25 piece minimum can also be ordered without alcohol included

Carnitas Street Tacos and Patron Margarita slow smoked pork topped With cheese, tomatillo salsa, onion & cilantro served alongside a patron margarita shooter \$4

Mini Chicken & Waffles and Peach Moonshine Sweet Tea with crispy chicken chunks & buttermilk waffles topped With siracha honey drizzle served with A peach moonshine sweet tea shooter \$4

Beer and Burger with a smoked gouda stuffed angus beef slider topped with tomato bacon jam & banana pepper mustard served on top a warped wing flyer red beer mini beer stein \$4

Petite Fluffernutter Monte Cristo and Peanut butter Boozy Shake with a mini griddled sandwich round including banana, peanut butter, marshmallow fluff on brioche French toast served on top of a peanut butter boozy milkshake topped with candied bacon shooter \$4

Shrimp Cocktail Spicy Bloody Mary large gulf shrimp poached in lemon and white wine served with a fresh spicy bloody mary Shooter \$3

Korean BBQ Pork Riblet & Kimchi and Ginger Lime Mule Shooter slow smoked pork riblets with Korean BBQ sauce with kimchi served with a refreshing ginger lime mule \$3

Late Night Snack: designed to have at the end of your event (but can be served anytime)

Wood Fired Pizza Party - Chef prepared to order pizzas, made In our outdoor pizza ovens with fresh dough, vegetables, sausage, peperoni, shredded cheese and homemade pizza sauce

Pimento Cheeseburger Sliders & Grippe BBQ Chip Baskets - angus beef sliders with tomato bacon jam & pimento cheese on a Hawaiian slider bun served with Grippe BBQ chips

Build Your Own Walking Tacos – Doritos and Fritos chips, seasoned ground beef, taco sauce, sour cream, shredded cheese, green onion, lettuce, and tomatoes

Sandwich & Wrap Platters - with smoked turkey clubs pita wrap With roasted beef & provolone & horseradish mayo on ciabatta buns

Tabletop Smores- marshmallows, graham crackers, assorted cookies. chocolate bars

Soft Pretzel Station - small's soft pretzels and pretzel bites with beer cheese, assorted mustards, chocolate, & caramel



Ice Cream Parlor- vanilla, chocolate and strawberry ice cream, chocolate sauce, caramel sauce, chopped nuts, cookies, cherries, whipped cream, and sprinkles

Tier One: \$1.50 Each Piece 25 Piece Minimum

Heirloom Bruschetta local tomato, fresh pearl mozzarella balls, basil pistou & balsamic glaze on crispy ciabatta (Vegan)

Curried Vegetable Samosas yellow curried vegetables in puff pastry purses (Vegan)

Pizzettas - mini baked yeast dough pizzette topped with arugula parm and prosciutto, or spicy capicola and hot honey and ricotta, or puttanesca with fresh tomatoes, olives and capers

Lamb Meatballs fresh tomato red pepper sauce and yogurt drizzle

Goat Cheese Croquets crispy breaded goat cheese balls with fig honey drizzle and crushed pistachios

Asparagus, Sun Dried Tomatoes & Preserved Lemon Ricotta Tart on a flaky pie crust (Vegetarian)

Sausage En Crout stuffed with brie and red onion marmalade with handmade sausage wrapped in pastry

Tier Two: \$2.50 Each Piece 25 Piece Minimum

Fried Green Tomatoes topped with fresh corn, tomato, lima bean feta and lemon vinaigrette succotash relish & remoulade drizzle (Vegetarian)

Crispy Arancini Risotto Balls stuffed with Italian beef with marinara ,or ham & Swiss with Mornay or smoked gouda & bacon

Jerk Chicken On Mini Flat Bread grilled jerk marinated chicken with cilantro pineapple salsa

Coconut Curry Chicken Flatbreads with herbed yogurt drizzle

Salmon Rosti with crispy potato latkes topped with smoked salmon and crème fresh

Mini Tomato Ricotta Galette with farm fresh tomatoes, herbed ricotta and mozzarella cheese in a cornmeal pie crust

Crispy Pina Colada Shrimp coconut breaded crispy shrimp served with a pineapple coconut cream tropical salsa



Tier Three: \$3.50 Each Piece 25 Piece Minimum

Grilled Strip Steak On Ciabatta With Balsamic Pearl Onions carved marinated N.Y. strip on toasted baguette and balsamic pearl onions with a boursin cheese smear

Slow Smoked Pork Topped Pepper Jack Corn Fritter with 12 hour slow smoked pickled red onion & chipotle sour cream drizzle on top of a pepper jack corn fritter

Mini Beef Wellington filet and red wine mushrooms wrapped in Dijon puffed pastry served alongside horseradish crème

Smoked Local Trout Rilette slow smoked trout dip on crispy baguette or cucumber slabs topped with dill crème fraiche & caviar

Ahi Tuna on Crispy Wonton Crisp Tostada topped with ginger vinaigrette dress red cabbage and wasabi yum yum sauce drizzle

Filet Mignon Popovers stuffed with beef tenderloin, gorgonzola, and beer braised onions

Tier Four: \$4 Each Piece 25 Piece Minimum

Mango Avocado Shrimp topped Sweet Corn Cakes gulf shrimp in tropical salsa on top corn pancakes

Shrimp Boil Skewers with red potatoes, farm fresh corn on the cob, gulf shrimp, & andouille cajun sausage

Crab Puffs lump crab with creamy etouffee sauce stuffed pat a choux French pastry

Oysters' Rockefeller creamy parmesan spinach topped with crispy bacon and lemon gremolata breadcrumbs

Peaking Duck Tacos orange marmalade glazed duck with fresh cilantro slaw

Tier Five: \$5 Each Piece 25 Piece Minimum

Lamb Chops Lollipops grilled hand trimmed chops with herbed verde & crumbled goat cheese

Summertime Lump Crab Cakes mini lump crab cakes topped with fresh corn, farm tomatoes, lima bean and Feta, succotash relish

Sliced Beef Tenderloin Sliders carved marinated filet on brioche buns with caramelized onion aioli

Decadent Duck Risotto Cakes crispy breaded risotto cakes topped with seared duck breast with blueberry port wine demi



Sweet Treat Minis: Platters Pick 3 \$75

Individual Peach & Raspberry Cobbler
Mini Pies (Summer Berry Cheesecake, Key Lime, Chocolate, Peanut Butter)
Strawberry Shortcake In Cocktail Glass
Lemon Panna Cotta With Blue Berry Coulis
Chocolate Truffe Bites With Hazelnuts & Chocolate Ganache (GF)
Blackout Cake

Finger Sandwiches : Platters Pick 3 \$90

Curried Chicken Salad on mini buttery croissants
Dill Egg salad on toast points
Pimento Cheese With Brown Sugar Bacon on brioche slider buns

Plated Meal Events:

\$400 Minimum \$125 Each Staff Member Labor Cost

Choose One Soup Or Salad, One Main Entrée & 2 Sides

Soup:

Italian Garden with minestrone style vegetables soup with zucchini, peppers, onion, kidney beans carrots, celery, green beans and ditalini Pasta (Vegetarian)

Creamy Chicken Gnocchi with handmade ricotta gnocchi soup with tender chicken, carrots, celery, onion in a rich velvety soup

Or

Salad:

Strawberry Salad with candied pecans, strawberries, goat cheese, & red onion on a bed of mixed lettuce greens with champagne vinaigrette

Farm Fresh Heirloom Tomato Caprese Salad with multiple varieties of farm tomatoes with fresh mozzarella & balsamic drizzle & basil pistou on a bed of lettuce greens

Grilled White Corn Salad with heirloom cherry tomatoes, grilled white corn, english cucumber, avocado, shaved parmesan, baby arugula, & creamy garlic dressing

Main Entrees - \$20 A Person For 25 Or More Guest \$22 A Person For Under 25 Guests

Summertime Salmon topped with fresh corn relish with green tomatoes, red onion, feta & citrus vinaigrette drizzle



Bruschetta Chicken with sun dried tomato pesto grilled chicken breast topped with fresh tomato, garlic, red onion bruschetta and basil, mozzarella balls & balsamic drizzle

Kentucky Bourbon Strip Steak with onsite grilled strip steak topped with whiskey glaze & caramelized onions

Chicken Wellington with tender chicken breast, spinach and red wine mushrooms and Dijon In puffed pastry with porcini demi

Marinated Grilled Pork Loin carved and served with grilled peach bourbon glaze

Main Entrees - \$25 A Person For 25 Or More Guests \$27 A Person For Under 25 Guests

Dinner Party Chicken with chicken breast stuffed with herbed chevre goat cheese, caramelized onion & prosciutto topped with a sherry cream sauce

Trout Almondine with fresh local trout pan seared In browned butter & sliced almonds

Steakhouse Pork Chops with lemony shallot & caper white wine sauce

Skirt Steak Pinwheels with marinated skirt steak stuffed with red peppers & onion, spinach, smoked gouda rolled up & grilled then topped with roasted red pepper sauce smear

Main Entrees - \$30 A Person For 25 Guest Or More \$32 A Person For Under 25 Guests

Burgundy Wine Pork Tenderloin Medallions with grilled marinated pork medallions with a burgundy wine sauce topped with blue cheese crumbles

Macadamia Nut Crusted Chicken with pineapple coconut chutney

Braised Beef Short Rib In root beer glaze

Pan Seared Branzino topped with grapefruit & blood orange vinaigrette & segmented citrus salad

Chicken Roulade stuffed with brie & apricots topped with apricot glaze & sliced almonds

Main Entrees - \$40 A Person For 25 Guest Or More \$42 A Person For Under 25 Guests

Browned Butter Scallops with sweet corn puree topped with crispy bacon

Grilled Carved Lamb marinated In chimichurri sauce & topped with farm fresh tomato vinaigrette

Filet Beef Tenderloin with a black pepper cream sauce (Au Prov)

Tomahawk Pork Chops with honey garlic glaze



Main Entrees - \$45 A Person For 25 Guest Or More \$47 A Person For Under 25 Guests

Filet Mignon topped with lemon garlic lump crab scampi

Seared Duck Confit with a blackberry cognac demi glaze

Halibut with olives, capers, tomatoes, & shallot In white wine beurre blanc

Main Entrees - \$55 A Person For Under 25 Guest \$50 A Person For 25 Or More Guest

Prime Rib with blue cheese & chive compound butter

Lobster Risotto with boursin triple cream topped With Herb Garlic Butter Scallops & Asparagus Puree Drizzle

Duos- Two Paired Main Dishes

Bruschetta Chicken with sun dried tomato pesto chicken breast topped with fresh tomato, garlic, basil, & balsamic drizzle & **Salmon Rockefeller** with spinach, parmesan cream sauce topped with crispy bacon

Braised Beef Short Rib with root beer glaze & **Pecan Chicken** tender breast with grilled peach chutney

Ny Strip Steak topped with lemon herb compound butter & **Lobster** in a saffron cream sauce on top asparagus risotto

Vegetarian Options:

Summer Sweet Corn Ravioli filled with sweet corn puree & mascarpone cheese sauteed in brown butter topped with provincial vegetable relish

Grilled Eggplant Napoleon Stacks with peppers, asparagus, yellow squash, & zucchini topped with red pepper romanesco sauce (Vegan)

Vegetable Paella with red pepper, olives, artichoke, & tomatoes in crispy bottom saffron rice (Vegan)

Sides:

Mashed Potatoes With Boursin Triple Cream

Dauphinoise Gratin Potatoes (Julia Child's Scalloped Potatoes) With Gruyere Cheese, Cream, & Ham

Potato Latkes With Chive Crème Drizzle

Parmesan Crusted Smashed Fingerling Potatoes With Bacon Onion Jam



Asparagus Orzo Pilaf

Summer Vegetable Risotto

Baked Mac & Cheese

Sautéed French Green Beans topped with browned butter & sliced almonds or red wine & thyme mushrooms

Honey Butter Carrots with white balsamic drizzle & candied pecans

Broccolini with lemon herbed butter

Sweet Treats:

Bourbon Chocolate Pecan Tart

Flourless Chocolate Cake with blueberry whipped cream & fresh blueberries

Strawberry Short Cakes with vanilla poundcake, farm fresh strawberries & whipped cream

White Peach Raspberry Cobbler topped with vanilla bean ice cream

Buffet Style:

\$400 Minimum \$125 Each Staff Member Labor Cost

Salad / Soup Course:

\$65 – 20 Portions

Italian Garden with minestrone style vegetables soup with zucchini, peppers, onion, kidney beans carrots, celery, green beans and ditalini Pasta (Vegetarian)

Creamy Chicken Gnocchi with handmade ricotta gnocchi soup with tender chicken, carrots, celery, onion in a rich velvety soup

Strawberry Salad with candied pecans, strawberries, goat cheese, & red onion on a bed of mixed lettuce greens with champagne vinaigrette

Farm Fresh Heirloom Tomato Caprese Salad with multiple varieties of farm tomatoes with fresh mozzarella & balsamic drizzle & basil pistou on a bed of lettuce greens

Grilled White Corn Salad with heirloom cherry tomatoes, grilled white corn, english cucumber, avocado, shaved parmesan, baby arugula, creamy garlic dressing



Main Course:

\$90 Each Hotel Pans – Feeds 25 Guests

Steakhouse Pork Chops with lemony shallot & capers in white wine sauce

Marinated Grilled Pork Loin with grilled peach bourbon sauce

Dinner Party Chicken with herbed chevre goat cheese, caramelized onion, & wild mushrooms with a sherry cream sauce

Bruschetta Chicken with sundried tomato pesto, garlic confit, marinated mozzarella topped with fresh tomato relish

Salmon Rockefeller with a creamy spinach parmesan sauce topped with bacon

Crispy Fried Chicken Strips- marinated in buttermilk & spices

\$95 Each Hotel Pans – Feeds 25 Guests

Asparagus Cordon Blue with grilled chicken breast stuffed with gruyere, asparagus, & country ham topped with Dijon mornay sauce

Grilled Local Trout topped with fresh corn relish with farm corn, cherry tomatoes, red onion, & citrus vinaigrette drizzle

Chicken Roulade Pinwheels stuffed with apricot & brie topped with an apricot rum glaze & sliced almonds

Burgundy Pork Loin Chops with a burgundy wine sauce topped with gorgonzola crumbles

Rosemary Beef Filet Tips with caramelized onions in a cognac creamy sauce

Vegetarian Options:

Vegetable Paella with red pepper, olives, artichoke, & tomatoes in crispy bottom saffron rice (Vegan)

Grilled Eggplant Napoleon Stacks with peppers, asparagus, yellow squash, & zucchini topped with red pepper romesco sauce (Vegan)

Summer Sweet Corn Ravioli filled with sweet corn puree & ricotta cheese topped with a farm fresh tomato vinaigrette with provincial vegetables

Sides:

\$ 70 Each Hotel Pans – Feeds 20 Guest



Mashed Potatoes With Boursin Triple Cream

Dauphinoise Gratin Potatoes (Julia Child's Scalloped Potatoes) With Gruyere Cheese, Cream, & Ham

Potato Latkes With Chive Crème Drizzle

Parmesan Crusted Smashed Fingerling Potatoes With Bacon Onion Jam

Asparagus Orzo Pilaf

Summer Vegetable Risotto

Baked Mac & Cheese

Sautéed French Green Beans Topped With Browned Butter Sliced Almonds Or Red Wine & Thyme Mushrooms

Honey Butter Carrots With White Balsamic Drizzle & Candied Pecans

Broccolini With Lemon Herbed Butter

Stations:

On site Hand Carved Meats-

Slow Smoked turkey breast with apricot rum chutney

Black Garlic Lamb with rosemary a jus

Holiday Beef Brisket

Prime Rib with sherry demi-glace

Beef Tenderloin Filet with caramelized onion horseradish crème

Risotto or Pasta station – Chef sauteed to order with mix ins including chicken, seafood, mushroom, onion, red pepper, spinach, green peas, asiago cheese, parmesan cheese, parmesan garlic cream sauce and Fresh Tomato Sauce

Red Wine Braised Beef and Mashed Potatoes -

slow braised short rib with mushroom thyme a jus on top creamy garlic mashed potatoes in a bar glass

Tuscan Chicken and Handmade Ricotta Gnocchi-

Grilled chicken in a parmesan cream sauce with red pepper and spinach served on top handmade ricotta gnocchi in a bar glass

Bars:

Taco/ Nacho Bar - tortilla chips, tortillas, grilled chicken & seasoned ground beef, queso cheese, guacamole, , shredded lettuce, tomatoes, onions, sour cream & salsa served alongside pinto beans with smoked turkey, Spanish rice, and Mexican street corn salad

Italian Feast – fresh marinara sauce, parmesan cream sauce, linguini, cheese ravioli or lasagna, handmade meatballs, grilled chicken and roasted vegetables



Ballpark Bar – smoked sausage and franks, Cincinnati chili, hearty beef chili, shredded cheese, beer cheese, diced onion, mustard, ketchup relish and buns

Mac and Cheese Bar- our famous baked macaroni and cheese topped with either 18-hour BBQ smoked pork, buffalo chicken, mini handmade marinara meatballs, ham, or sautéed fajita vegetables

Mashed Potato Bar- creamy mashed potatoes, ham, bacon, green onion, crispy onion straws, sour cream, shredded cheese, melted cheese sauce, roasted broccoli

Brunch Menu:

\$400 Minimum \$125 Each Staff Member Labor Cost

Choose One From Each Of The 4 Sections

Soup/ Salad:

Mixed Fresh Fruit Salad With Vanilla Honey Drizzle

Dressed Green Salad With Strawberries & Blueberries, Feta Crumbles & Candied Pecans With Strawberry Balsamic Vinaigrette

Farm Fresh Heirloom Tomato Caprese Salad With Multiple Varieties Of Tomatoes With Fresh Mozzarella & Balsamic Drizzle & Basil Pistou

Pine Club Bow Tie Pasta Salad

Entree:

2 Different Quiche - Salmon Asparagus & A Smear Of Dill Cream Cheese & Another One Veggie With Spinach, Tomato, Onion, Peppers, & Gruyere Cheese Both In A Flaky Crust

2 Different Frittatas With Hollandaise Sauce – The Cowboy With Sausage, Tomatoes, Red Onion, Red Pepper, & Cheddar Cheese & Another One The Farmer With Ham, Onion, Potato & Swiss

Breakfast Sandwich Platter-

Breakfast Burritos With Egg, Sausage & Monterey Jack Cheese Served With Salsa & Chipotle Cream

Steak Bagels With Grilled Marinated Steak, Caramelized Onions, Provolone, Egg & Breakfast Sauce

Western Omelet On A Flaky Croissant With Egg, Bacon, Peppers, Onions & Pepper Jack

Homestyle Country Sausage Gravy With Flaky Biscuits

Savory Crapes With Country Ham & Gruyere Cheese Topped With Creamy Mornay Sauce



Farm Fresh Eggs Poached In Summer Vegetable Ratatouille Topped With Basil Pesto On Crispy Baguette

Farm Fresh Eggs Poached In Enchilada Sauce With Black Beans & Tortilla Chips

Crispy Chicken Chunks With Petite Waffles & Siracha Honey Or Maple Syrup (Waffle Choices – Buttermilk, Toffee Bar, Birthday Cake, Oreo, & Red Velvet)

Creole Shrimp & Pimento Cheese Grits

Curried Chicken Salad Sandwiches On Buttery Croissants (Client Favorite)

Slow Smoked Turkey Club On Ciabatta With Thick Cut Bacon, Smoked Gouda, Farm Fresh Tomatoes, Arugula & Lemon Aioli

Grilled Salmon Caesar Entrée Salad

Breakfast Potato Sides :

Potato Cakes Topped With Chive Sour Cream

Hash Brown Casserole

Sweet Potato Hash With Onions & Peppers

Sweet Options :

French Toast Bake - Banana Foster With Bourbon Glaze Or Apple Fritter With Cinnamon Rum Glaze

Crapes With Vanilla Bean Pastry Cream, Lemon Curd & Topped With Fresh Fruit & Whipped Cream

Apple Crisp Topped With Walnut Caramel Granola

Assorted Handmade Mini Breakfast Breads- Banana Chocolate Chip, Lemon Blueberry & Carrot Cream Cheese

Add Ons :

Additional Entrees \$50 Each Platter

Charcuterie Table Display Small \$150, Large \$300

Fruit Table Display Small \$150, Large \$300

Deviled Egg Platter - Choose From Bloody Mary, Pickled Beet Goat Cheese, Pimento Cheese Brown Sugar Bacon

Finger Sandwiches - Curried Chicken Salad On Mini Flakey Croissants, Dill Egg Salad On Toast Points, Pimento Cheese With Brown Sugar Bacon On Brioche Slider Bun

Omelet Station -With Ham, Sausage, Bacon, Tomatoes, Green Peppers, Red Onion, Cheddar, Swiss, & Smoked Gouda Cheese



Crepe Bar- Handmade Crepes With Pastry Crème, Lemon Curd, Fresh Berries, Chocolate Chips, Nuts, & Whip Cream

Waffle Bar- Buttermilk Waffles With Chocolate Sauce, Caramel, Strawberry Compote, Blueberries, Cookie Crumbles & Whip Cream

Summers Chillout Menu:

12-Hour Slow Smoked BBQ Picnic

Turkey Breast \$15
Pork Loin \$17
Beef Brisket \$19
All 3 Smoked Meats \$25
Jackfruit \$15

Served With: 2 Sides

Peach Moonshine Moppin' Sauce, Carolina Gold, & Sweet Heat BBQ Pickles, Pickled Red Onion & Brioche Buns

Key Ingredient Caterings Famous Fried Chicken Strips Dinner

\$20 a person with 2 sides & Dinner Rolls with Butter
Ala Cart \$85 a Pan (feeds 25-30 guest)

Sandwich Platter Choose 3 served with pickles, mayo, and mustard

Ala Cart \$100 for 15 sandwiches

\$22 a person with 2 sides and assorted potato chips & dip

Cuban- slow smoked pork, country ham, Swiss cheese and banana pepper mustard relish on ciabatta

Smoked Turkey Cub- slow smoked turkey, bacon and sliced cheddar cheese on gridled artisan wheat

Italian Grinder Subs- pepperoni, salami, carved country ham and provolone on a baguette sub bun

Chicken Ceasar Pita- marinated grilled chicken, parmesan, romaine, tomatoes and Caesar dressing

Carved Roast Beef & Havarti Cheese- with horseradish cream on a Kaiser roll

Mediterranean Vegan Wrap- hummus, artichoke, roasted zucchini and peppers, and tomatoes

Homestyle Sides:

Homestyle Creamy Baked Mac & Cheese

BBQ Baked Beans with cocktail franks

Loaded Mashed Potatoes with sour cream, shredded cheese and green onion

Southern Style Green Beans with red potatoes and smoked turkey

Mexican Street Corn



Our Famous Potato Salad
Broccoli & Bacon Bow Tie Pasta

Fiesta Platter served with our famous guacamole and queso
\$175 serves 10-12 guests

Petite Birria Beef Street Tacos- with onions, cilantro and chihuahua cheese
Green Chili Chicken Empanadas- with hatch chiles and tomatillos
Hand Rolled Pork Tamale Miniatures- red chili pork

Cookie and Bars Dessert Platter
\$75 serves 25 to 30 guests

Lemon Raspberry White Chocolate Bars
Buckeye Brownies
Salted Carmel Blondies
Whoopie Pies
Fresh Baked Chocolate Chip Cookies

Louisiana Shrimp Boil: \$20 A Person

Includes Fresh Onsite Made Red Potatoes, Corn, Smoked & Andouille Sausage & Shell On Gulf Shrimp
Served In A Paper Take Out Boat

Fish Fry: \$17 A Person

Local Walleye (Or Another White Fish) In Southern Style Cornmeal Coated Or Beer Battered
Fried Fresh Onsite Served Alongside French Fries With Tartar Sauce, Hot Sauce & Ketchup

Lunch Box Menu: \$22 Pick 2 Options

Sandwiches:

Home Style Meatloaf Sandwich Topped With Tomato Bacon Jam & Mustard Cheese On Grilled Brioche

Irish Pot Roast Sandwich With Slow Beer Braised Beef With Carrot, Celery & Onion In Rich Gravy Topped
With Havarti Cheese On Grilled Artisan White Bread



Smoked Turkey Club With Slow Smoked Carved Turkey, Brown Sugar Bacon, & Avocado On Focaccia

Grilled Cuban With Smoked Pork, Ham, Swiss, Banana Pepper Mustard & Handmade Pickles On Ciabatta

Corned Beef Ruben With Craved Braised Corned Beef, Sour Kraut, Swiss Cheese, Russian Dressing On Marble Rye

Apple Cheddar Melt With Granny Smith Apple Slices, Extra Sharp Wisconsin Cheddar & Apple Butter Mascarpone Smear On Brioche (Vegetarian)

Homemade Soup:

Zuppa Tuscan Creamy Potato Soup With, Italian Sausage, Potatoes & Spinach

Creamy Chicken Gnocchi

Italian Garden Soup With Pasta (Vegetarian)

Lemon Chicken & Rice

Gumbo With Shrimp, Chicken, & Andouille Sausage

Gourmet Salads:

Curried Chicken Salad - Pickled Red Onion, Cashews, & Grilled Pita Triangles On A Bed Of Lettuce Greens

Steak House Salad - Grilled Steak, Tomato, Red Onion, Gorgonzola Cheese, Romaine Lettuce, Sour Dough Croutons & Creamy Garlic Dressing

Chicken Gyro - Shawarma Seasoned Grilled Chicken Breast, Red Onion, Cucumbers, Cherry Tomatoes Banana Peppers, Tzatziki Sauce, Grilled Pita, & Greek Vinaigrette

Italian Grinder - Pepperoni, Salami, Provolone, Cherry Tomatoes, Red Onion, Pickled Peppers, & Balsamic Vinaigrette

Summer Berry Salad - Grilled Marinated Chicken, Feta, Strawberries, Blue Berries, Bacon, Pecans, Red Onion, & Strawberry Vinaigrette

Salmon Niçoise - White Poached Salmon, Egg, Olives, Green Beans, Cherry Tomatoes, Petite Red Potatoes, Mixed Lettuce Greens With Balsamic Vinaigrette

