

CATERING MENUS



BREAKFAST BUFFETS

Minimum of 25 People

The Select Continental 12.00 per person

Danish, Muffins and Bagels with Flavored Cream Cheese, Fresh Sliced Seasonal Fruit and Assorted Yogurts, Fresh Brewed Coffee and an Assortment of Chilled Fruit Juices

All American Buffet 15.00 per person

Fresh Fruit Display, Scrambled Eggs, Bacon, Sausage and Home Fries, Biscuit & Gravy with Butter, Jams, and Jellies. Freshly Brewed Coffee and an Assortment of Chilled Fruit Juices,

Select Classic 20.00 per person

Fresh Fruit Display, Yogurts, Fluffy Scrambled Eggs, Assorted Cereals with Milk, Breakfast Potatoes and Grits, Bacon and Sausage, French Toast and Biscuit with Gravy, Assorted Breakfast Pastries, Fresh Brewed Coffee and an Assortment of Chilled Fruit Juices

Morning Pastries & Treats – by the Dozen

Assorted Bagels (Cream Cheese & Preserves)	\$30
Assorted Large Danishes	\$30
Assorted Muffins	\$30
Large Sausage & Egg Biscuit	\$36
Southern Style Biscuits with Butter & Jelly	\$18
Warm Croissants with Butter & Jelly	\$30
Warm Croissants with Bacon & Cheese	\$36

Individual Servings

Assorted Soft Drinks	\$3
Bottled Water	\$3
Milk (whole, 2%, chocolate)	\$3
Assorted Yogurts (peach, strawberry, blueberry & cherry)	\$3
Assorted Hot Teas	\$2

Beverages by the Gallon

Freshly Brewed Coffee	\$40
Freshly Brewed Iced Tea	\$30
Fruit Punch	\$25
Lemonade	\$25

Beverages by the Carafe

Milk, Chocolate Milk	\$15
Assorted Fruit Juices	\$18

Afternoon Delights

Freshly Baked Cookies	\$30 per dozen
Chocolate Fudge Brownies	\$30 per dozen
Assorted Candy Bars	\$36 per dozen
Granola Bars	\$36 per dozen
Pretzels with Hot Mustard	\$3 per person
Tortilla Chips with Salsa	\$4 per person
Buttered Popcorn	\$4 per person
Trail Mix	\$30 per pound

Refreshment Breaks

The Cookie Monster Break 10.00 per person

Fresh Baked Cookie Assortment, Fudge Brownies, Ice Cold Milk (Plain and Chocolate), Fresh Brewed Coffee

The Sports Break 10.00 per person

Pretzel & Hot Mustard, Freshly Popped Popcorn, Trail Mix & Granola Bars, Assorted Soft Drinks

The Energy Break 12.00 per person

Potato Chips with Ranch and French Onion Dip, Assorted Candy Bars, Freshly Baked Cookies, Homemade Brownies, Assorted Soft Drinks, Fresh Brewed Coffee

The Heart Smart 15.00 per person

Fresh Fruit Tray, Nutri-Grain or Granola Bars/ Trail Mix, Assorted Yogurts Assorted Fruit Juices, Bottled Water, Fresh Brewed Coffee

LUNCH / DINNER BUFFETS

Minimum of 25 People

Entrees: *Personalized Buffet Options*

Choice of 1 Entree - \$22.00

Choice of 2 Entrees - \$28.00

Seafood Choices

Tilapia with a Lemon Butter Sauce, Blackened Tilapia with a Remoulade Sauce, Tilapia with a Crawfish Sauce, Baked Cod with Lemon Buerre Blanc, Fried Catfish

Poultry Choices

Fried Chicken, Herb Marinated Chicken, Chicken Teriyaki, Baked Chicken Breast with Mushroom Sauce

Beef Choices

Sliced Roast Beef, Sliced Brisket, Pepper Steak, Beef Burgundy

Pork Choices

Hawaiian Pork Tenderloin, Pork Tenderloin in Burgundy Sauce, Fried Pork Chops, Garlic Mustard Pork Tenderloin

Salads (Choice of 2)

Garden Salad, Caesar Salad, Spinach Salad, Fruit Salad, Carrot Raisin Salad, Tomato & Cucumber Salad, Potato Salad, Coleslaw and Pasta Salad

Vegetables & Starches (Choice of 2)

Southern Style Green Beans, Vegetable Medley, Southwestern Corn, Garden Rice, Honey Glazed Carrots, Garlic Green Beans Almandine, Lima Beans, Garlic Mashed Potatoes, 3 Cheese Macaroni, Oven Roasted Red-Skin Potatoes and Scalloped Potatoes

Desserts (Choice of 1)

Chocolate Cake, Coconut Cake, Apple or Peach Cobbler, Red Velvet, German Chocolate, Bread Pudding with Bourbon Sauce, Assorted Cheese Cakes (Chocolate, Tuxedo, Raspberry and New York), Assorted Cakes (Lemon Poppy, Double Chocolate and Carrot)

DISPLAYS

Small serves 25 Guests • Medium serves 50 guests • Large serves 100 guests

Fresh Vegetable with Dip

Small \$75 • Medium \$150 • Large \$300

Imported & Domestic Cheeses with Assorted Crackers

(Grand Cru Reserve Gruyere, Vintage Van Gogh, Buttermilk Blue Cheese, Mezzaluna Fontina, Red Wax Sharp Yellow Cheddar)

Small \$150 • Medium \$275 • Large \$495

Seasonal Fresh Fruits, Melons & Berries

Small \$75 • Medium \$150 • Large \$300

Sliced Smoked Salmon

(Cucumbers, Onions, Caper & Cream Cheese, Assorted Cocktail Crackers, Shallots, Tomato, Green Peppers, Olives, Chopped Eggs)

\$200 (serves approx. 35 people)

Layered Mexican Display with Tri-Colored Tortilla Chips

(Shredded Cheese, Tomatoes, Guacamole, Jalapeño, Sour Cream, Refried Beans, Onions, Black Olives)

Small \$75 • Medium \$150 • Large \$225

Assorted Mini Dessert Mirror

Summer Berry Stack, Chocolate PB Stack, 7 Layer Bar, Lemon Crumb, Apple Crumb, Totally Oreo Brownie, Fabulous Chocolate Chunk, Toffee Crunch Blondie

Small \$195 • Medium \$250 • Large \$395

COLD HOR D'OEUVRES

100 Fruit Kabobs with Yogurt Sauce	\$260
100 Deviled Eggs Topped with Paprika & Olive Slices	\$150
100 Assorted Finger Sandwiches	\$155
Cream Cheese & Cucumber, Smoked Tuna, Chicken Salad, Ham, 100 Assorted Cold Canapés	\$400
Smoked Salmon & Cream Cheese, Grilled Chicken & Sun Dried Tomatoes, Ham & Cream Cheese, Shrimp & Cream Cheese, Salami, Cream Cheese & Stuffed Green Olives, 100 Chilled Shrimp Cocktail with Cocktail Sauce	\$300
100 Asparagus Wrapped with Smoked Salmon	\$240
100 Bruschetta- Tomato, Feta and Black Olives	\$150
100 Asparagus Wrapped in Roast Beef	\$175
100 Salami Coronets	\$150
100 Smoked Salmon on Toasted Baguette Slices	\$180
1 Dozen Chocolate Dipped Strawberries	\$30
Chips with Ranch and French dip (50 ppl)	\$50
Salsa with Tri-Colored Corn Tortilla Chips (50ppl)	\$50
Roasted Pepper Hummus with Chips (50 ppl)	\$100
Spinach Dip with Chips (50 ppl)	\$100

HOT HOR D'OEUVRES

100 Meatballs Choice of Sweet & Sour Sauce, BBQ or Swedish	\$175
100 Chicken Drumsticks Choice of BBQ, Buffalo or Honey Mustard	\$250
100 Fried Chicken Tenders with Honey Mustard	\$275
100 Buffalo Wings Blue Cheese Dressing & Celery Sticks	\$250
100 Chicken Quesadillas -Salsa Dip	\$250
100 Chinese Pork Egg Rolls with a Volcano Sauce	\$200
100 Chinese Veggie Egg Rolls with a Sweet Chili Sauce	\$200
100 Bacon Wrapped Scallops	\$325
100 Coconut Shrimp with Thai Chili Sauce	\$300
100 Fried Mushrooms with a Ranch Dipping Sauce	\$100
100 Stuffed Mushrooms with a Crab Meat	\$225
100 Mini Chicken Cordon Bleu	\$200
100 Mini Chicken Tacos with Salsa	\$225
100 Spanakopitas	\$200
100 Mini Crab Cakes with a Jalapeño Tartar Sauce	\$300
100 Assorted Mini Quiche	\$275
100 Chicken Kabobs Hibachi Skewers with Sweet & Sour Sauce	\$200
100 Cocktail Franks in a Puff Pastry	\$130
100 Shrimp Wraps with Tropical Mango Salsa	\$250
100 Stuffed Jalapeños with Cream Cheese-Ranch Dressing	\$150
100 Hibachi Beef Skewers with Teriyaki Sauce	\$250
100 Three Cheese Jalapeño Chicken Bites	\$100
100 Fried Pepper Jack Cheese Bites Served with Ranch Dressing	\$125
100 Mini Fried Cheesecake Bites	\$150
100 Mini Fried Brownie Bites	\$150
Hot Spinach & Artichoke Dip (50 ppl)	\$150
Queso Dip & Tri-Colored Corn Tortillas (50 ppl)	\$100
Hot Crab Dip & Shrimp with Melba Rounds (50 ppl)	\$225
Baked Brie in Puff Pastry Topped with Praline & Pecans	\$150

BEVERAGE SERVICE

Bartender and Cashier Fees

A minimum of \$300.00 in sales is required for Bars.

Bartender Fee \$50.00 for all Host and Cash Bars per 100 Guests which is non-refundable.

Host Bar Pricing (On Consumption)

Well Brands	\$5.00
Call Brands	\$6.00
Premium Brands	\$7.00
Top Shelf	\$8.00
Cordials	\$7-\$8
Imported Beers	\$5.00
Domestic Beers	\$4.00
House Wines	\$6.00
Soft Drinks & Bottled Water	\$2.00
(*Tax Included)	

Cash Bar Pricing (Guest Purchase)

Well Brands	\$5.00
Call Brands	\$6.00
Premium Brands	\$7.00
Top Shelf	\$8.00
Cordials	\$7-\$8
Imported Beers	\$5.00
Domestic Beers	\$4.00
House Wines	\$6.00
Soft Drinks & Bottled Water	\$2.00
(*Tax Included)	

Keg of Beer

Budweiser, Bud Light, Coors Lite, or Miller Lite	\$375
Heineken or Corona	\$450

Wines by the Bottle 750mL

Liberty Creek House Wines	\$20
Korbel Brut Sparkling Wine	\$40
Meridian Chardonnay.....	\$20
Kendall Jackson Chardonnay.....	\$35
Beringer White Zinfandel.....	\$20
Ecco Domani Pinot Grigio.....	\$25
Polka Dot Riesling.....	\$25
Rancho Zabaco Zinfandel	\$30
Ménage a Trois Pinot Noir	\$32
Clos du Bois Merlot	\$30
Blackstone Merlot	\$40
Dancing Bull Cabernet Sauvignon	\$20
Kendall Jackson Cabernet Sauvignon	\$40

Call Bar

Beefeaters, Jack Daniels, Jim Beam, Canadian Club, Seagrams 7, Smirnoff, J&B

Premium Bar

Grey Goose, Johnny Walker Red, Crown Royal, Bombay Sapphire, Tangueray, Chivas, Absolut, Dewar's

House Wine

Liberty Creek Chardonnay, Sycamore Merlot, Sycamore Zinfandel

Domestic Beers

Budweiser and Miller Lite

Import Beers

Heineken and Corona

Soft Drinks & Bottled Water

Coke, Diet Coke, Sprite and Dasani