

2026 UPDATE



Be Advised

Buffet food will be removed from table after 1 hour of being inside chafers
Communicate dietary restrictions with your catering planner
Please call for items not preset in menu.
Buffet floral arrangements is upon request
Your event planner is well experienced and can also help in other aspect in your planning process with our resources partners.
Communicate with catering planner reoccurring events

Add Ons

Assigned tables service for weddings and banquets
Hand passed platters for walking crowds
Graphic designed menus personalized for your event
Cake cutting
Individually packaged meals

Available rentals

Tables (circle, rectangle, high tables)
Chairs and chairs
Linens

Cutlery

Biodegradable (*Included*)
Glass and China (*Upon Request*)

Full Service Catering

Weight staff to insure catering portion of the event runs efficiently
Cleanest of the event area throughout the duration of the event
Set up and breakdown
Food Replenishment



DINNER RECOMMENDATIONS

1 ENTREE 2 SIDES \$25 | 2 ENTREES 2 SIDES \$28



Traditional Rotisserie Chicken and or Turkey Meatballs

Sides: Asparagus & Roasted Potatos - Salad & Rolls

Honey Garlic Salmon and /or Beef Tenderlion Strips w/ Mushroom dmi Gloss

Sides: Garlic Mashed & Vegetable Meadley - Ceaser Salad & Rolls

Tuscan Butter Jumbo Shrimp and/or Lamb Chop

Sides: Garlic Herb Penne & Roasted Broccoli - Salad & Rolls

Carribean Jerk and/or Sausaege & Peppers

Sides: Cabbage & Mac & Cheese - Salad & Rolls

Savory Beef Stir-Fry and/or Teriaki Chicken

Sides: Fried Rice & Broccoli - Salad & Rolls

Chicken Alfredo and/or Traditional Spaghetti Pasta

Sides: Grilled Broccoli & Garlic Bread

Southern Chicken and/or Short Ribs

Sides: Candied Yams & Mac & Cheese - Corned Bread Muffins & Salad

Crispy Chicken Parmasean and /or Grilled Chicken Breast

Sides: Sauteed Brussels Sprouts & Roasted Potatos

DINNER MENU

A la carte

1 ENTREE 2 SIDES \$25 | 2 ENTREES 2 SIDES \$28

Includes salad of your choice & hot dinner rolls
All menu options associated with set price above

Beef

Italian Meatballs & Gravy

Tender, slow-simmered Italian meatballs smothered in rich, homemade gravy, seasoned to perfection

Beef Short Rib | BBQ or Reg

Slow-braised all-beef short ribs, tender and flavorful.

Traditional Beef Lasagna

Slow-simmered beef ragù layered with pasta sheets, rich tomato sauce, and creamy cheese.

Roasted Beef StripLion +2

Herb-roasted beef paired with tender vegetables, slow-cooked and finished with a savory beef jus.

Savory Beef Stir-Fry

Tender beef stir-fried with fresh vegetables in a savory house sauce.

Beef Tenderlion Strips

Hand-carved beef tenderloin, herb-seasoned and roasted until perfectly tender and juicy.

Sea

Honey Garlic Salmon +2

Fresh salmon brushed with a sweet honey glaze and roasted until moist, flaky, and flavorful.

Tuscan Butter Salmon +2

Flaky salmon finished in a creamy Tuscan butter sauce with garlic, herbs, and sun-dried tomatoes.

Shrimp Alfredo

Seasoned shrimp and pasta coated in a smooth, house-made Alfredo sauce.

Signature Lemon Grilled Catfish +2

Tender catfish fillets grilled and finished with fresh lemon and herb seasoning for bright, clean flavor.

Chicken

Grilled Chicken Breast

Herb-marinated chicken breast grilled until tender and juicy with a lightly charred finish.

Creamy Chicken Alfredo

Juicy chicken served over pasta and smothered in rich, creamy Alfredo sauce.

Crispy Chicken Parmasean

Breaded chicken cutlet topped with rich marinara sauce and melted cheese, baked until golden.

Traditional Rotisserie Chicken

Whole chicken slow-roasted on the rotisserie, seasoned with herbs and spices for juicy, tender flavor.

Southern Chicken | Baked or Fried

Seasoned chicken prepared your choice of crispy fried or oven-baked until juicy and flavorful.

Carribean Jerk Chicken

Turkey

Turkey Chops | Smotherd or Grilled

Tender turkey chops seasoned and smothered in rich, savory gravy.

Signature Turkey Meatballs

Herb-seasoned turkey meatballs simmered in a savory house sauce.



Pork



Honey Glazed Ham

Tender ham slow-roasted and finished with a rich honey glaze for the perfect balance of sweet and savory.

Smothered Pork Chops

Juicy pork chops seasoned and slow-simmered in a house-made, savory gravy.

BBQ Pork Ribs

Fall-off-the-bone pork ribs slow-roasted and finished with a bold barbecue glaze.

Veggie & Vegan

Vetagtable Melody

Garden-fresh vegetables gently sautéed in a light oil base with herbs for clean, vibrant flavor.

Vegetable Lasagna

Layered pasta baked with seasoned vegetables, savory tomato sauce, and ricotta cheese.

Creamy Alfredo Pasta

Perfectly cooked pasta smothered in a rich, creamy Alfredo sauce.

SIDES & VEGGIES

Creamy Mashed Potato

- Roasted Potatoes
- Cilantro Lime Rice
- Candied Yams
- Baked Mac & Cheese

Creamy Mac & Cheese

- Sautéed Brussels Sprouts
- Sautéed Green Beans
- Sautéed Asparagus
- Grilled Broccoli
- Corn On the Cob

Vegan Stuffed Peppers

Tender bell peppers filled with a seasoned vegetable and rice blend, baked to perfection.

Lamb

Lamb Chops +3

Premium lamb chops marinated with garlic, rosemary, and herbs, then grilled for rich, savory flavor.

SALADS

House salad

A fresh blend of crisp garden greens, juicy tomatoes, cucumbers, cheddar cheese, and garlic croutons, served with your choice of dressing.

Ceaser salad

Crisp hearts of romaine, shaved Parmesan, artisan garlic croutons, and cracked black pepper, delicately tossed in a rich, creamy Caesar dressing.

Orintial salad +1

A fresh blend of crisp lettuce, shredded carrots, red cabage, crunchy chow mein noddles, toasted almonds, and green onions, tossed with a sweet sesame ginger dressing.

Greek Salad +1

Crisp romain lettuce with tomatoes, cucmbers, red onions, kalamata olives, feta cheese, and

BREADS

Dinner Roll

Garlic Bread

Cornbread Muffins



REFRESHMENTS AND MID DAY



A la carte

Hot Options

Chicken Fajitas 10

Juicy grilled chicken with sautéed peppers and onions, seasoned to perfection and served hot with warm tortillas.

Hawaiian Roll Sliders 10

Smoky grilled chicken or beef on warm sweet rolls, paired with classic kettle chips.

Creamy Cajun Alfredo 16

Cajun-spiced Alfredo pasta finished creamy and comforting, add chicken on request.

Mini Quesadillas 9

Warm grilled tortillas stuffed with chicken, cheese lettuce and tomatoes

Charcuterie Boards

Savory Meat Board 5

An assortment of premium meats paired with bold cheeses and rustic accompaniments.

Sweet & Salty Board 3

Fresh fruit, nuts, and chocolate accents.

Garden Board (Vegetarian) 3

Fresh veggies, cheeses, hummus, dips, and crunchy bites.

Mediterranean Board 4

Olives, feta, hummus, roasted peppers, pita, and cured meats.

Seasonal Fruit Platter 4

A bright mix of fresh berries, melons, citrus, and tropical fruits, thoughtfully arranged for easy sharing and visual appeal.

Wraps & Subs

Freshly assembled wraps and 6" subs, neatly displayed and served with chips on the side for a simple, grab-and-go setup.

Chicken Ceaser Wraps 6

Turkey Pinwheel Wraps 6

Turkey & Provolone Sub 6

Turkey clubs 6

Italian Subs 6

Ham and Swiss Subs 6

Veggie Pesto Subs

Roast Beef & Cheddar Subs 6

Soups

- Tomato Basil Soup 3
- Cheddar Broccoli Soup 3
- Potato Soup 3

Hors d'oeuvres

Call for hand passing service (Optional)

- Skewer Kabobs 6 (Steak, Chicken, or Shrimp)
- Shrimp Cocktail 7
- Smoked Salmon on Baguette 6
- Cucumber & Smoked Salmon 7

REFRESHMENTS AND MID DAY



Taco Station

21 Per Person

Protiens

- Diced Chicken
- Ground Beef
- Vegan Protien

Dairy

- Mexican Shredded Cheese
- Queso Cheese
- Sour Scream
- Salsa

Includes

- Corn Tortillas
- Flour Shells

Includes

- Lettuce
- Tomatoes
- Onions
- Cilantro

Salad Bar

21 Per Person

Two Greens

- Lettuce
- Romain
- Spinach

Two Protiens

- Ham
- Chicken
- Turkey

Includes

- Colby Jack Cheese
- Shredded Carrots
- Crutons
- Toatoes
- Olives
- Cucumbers
- Raisens
- Ranch
- Balsamic Vinigerette

Beverages

(Per Person)

Coffee & Tea Station 4

- Decaf & Regular
- Green tea, Earl Grey, Black Tea

Water, Tea, Lemonade Sation 2

Cold beverage assortment 4

- Apple Juice
- Orange Juice
- Waters Bottled
- Pepsi Products

3rd Party Alcohol Station

Call for Arrangements (21+)

Desserts

(Per Person)

- Mini Cheese Cake Platter 3
- Homemade Whole Pies 15
- Mini Éclairs 2
- Cannoli Assortments 3
- Mini Cupcake Assortments 2
- In-House Cookies 2



TRADITIONAL BREAKFAST BUFFET



Menu options are A La Carte Per Peron

ENTREES

Chicken & Waffles 15
Biscuits and Gravy 13
Butter Milk Pancakes 10
Belgian Waffles 10
French Toast 10
Shrimp & Grits 16
Quiche Lorraine 14

MEATS

Sausage (*Turkey, Pork, Beef*) 4
Bacon (*Turkey, Pork, Beef*) 4
Honey Glazed Ham 4

SIDES

Eggs (*Preference*) 3
Buttered Grits (*Add Cheese*) 3
Hashed Browns 4
Potato & Peppers 4
Tator Tots 3

Omlette Station

17 Per Person

Sausage (*Turkey, Pork, Beef*)
Bacon (*Turkey, Pork, Beef*)
Honey Glazed Ham
Mushrooms
Spinach
Peppers
Broccoli
Cheese
Potatos

Morning Delights

15 per person, assortment included

Assorted Danishes
Bagels and Cream Cheese
Yogurt & Granola
Fresh Mixed Fruit & Veggies
Fresh Donut Assortment
Assorted Box Cereal
Assorted Breakfast Snacks

Beverages

Cold beverage assortment 4

Apple Juice
Orange Juice
Waters Bottled
Pepsi Products

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