



Party Platters

****All Party Platters are Available in Full or Half Trays. Full Trays Feeds 20-25 people, Half Trays Feed 10-15 people****

Appetizers:

Fried Mac & Cheese Bites: Handmade with cheddar cheese and elbow macaroni, which are then breaded and deep fried until golden brown \$70/\$40

Spring Rolls: Hand rolled wonton wrappers filled with shredded carrots, sprouts, and cabbage with a light teriyaki sesame sauce \$70/\$40

Bacon Wrapped Scallops: Fresh sea scallops wrapped in Applewood smoked bacon and baked until golden brown \$130/\$70

Grilled Chilled Shrimp Cocktail: Spice rubbed and grilled shrimp cocktail served with a cocktail sauce \$140/\$75

Classic Wings: Our classic bone in wings tossed in your choice of sauce! (Buffalo, Honey Hot, Bourbon Bacon BBQ, Siracha Lime, XXX, Garlic Parmesan, Teriyaki, Mango Habanero) \$120/ \$65

Boneless Wingless: Our boneless wings tossed in your choice of sauce! (Buffalo, Honey Hot, Bourbon Bacon BBQ, Siracha Lime, XXX, Garlic Parmesan, Teriyaki, Mango Habanero) \$120 /\$65

Chicken Satay: Grilled chicken skewers served with a Thai Peanut dipping sauce \$120 / \$65

Fried Mozzarella Sticks: Mozzarella Sticks served with our signature marinara \$70 / \$40

Buffalo Chicken Dip: Our secret recipe filled with thick pieces of white breast meat, creamy cheese blends, and our buffalo sauce. Served with pita chips \$75 / \$40

Veggie Pot stickers: Handmade light flour dumplings filled with cabbage, carrots, & sprouts which are then lightly fried \$70/\$40

Potato Skins: Your choice of Bacon, Cheese and Scallions: \$80/\$45, Mac and Cheese with Bacon: \$90/50, Chili and Cheese: \$90/\$50, Pulled Pork, Cheese and Scallions: \$90/\$50

Cold Platters:

Vegetable Crudité: Fresh cut veggies stacked high and served with an herb feta dipping sauce \$ 75 / \$45

Fruit and Cheese Platter: Assorted fresh fruits, cheeses and crackers \$75 /\$45

All in One Crudité Platter: fresh vegetables and fruits, and fine cheeses and cracker varieties \$75 /\$45

Hummus Platter: Our Chick pea and red pepper based hummus served with pita chips \$75 / \$40

Guacamole, Salsa Fresca, and Sour Cream Platter: All three served with our house made tortilla chips \$80 / \$45

Assorted Wraps \$90 / \$50

Half tray pick 3, Full tray pick 6

- Turkey
- Ham
- Garden Vegetable
- Italian Combo
- BLT
- Chicken Salad

Sliders:

Cheeseburger: topped with ketchup and mayo \$90 / \$50

Buffalo Chicken: crispy chicken tossed in buffalo sauce topped with lettuce and bleu cheese \$90 / \$50

Pulled Pork: house made pulled pork, topped with cheddar cheese and coleslaw \$90 / \$50

Black Bean Burger: topped with guacamole, lettuce and tomato \$90 / \$50

Turkey Burger: topped with lettuce and cranberry mayo \$90 / \$50

Salads:

Field Green Salad: Field Greens, Carrots, Cucumbers, Tomatoes & Onions Served with Balsamic or Blue Cheese Dressing \$40 / \$25

Caesar Salad: Hearts of Romaine, Garlic Croutons and Parmesan Cheese \$45 / \$30

Tavern Salad: Field Greens, Candied Walnuts, Dried Cranberries, and Blue Cheese Crumbles. Served with Balsamic Vinaigrette \$60 / \$40

Entrees:

Apple Cranberry Pork Loin: grilled medallions of pork with an apple cranberry chutney \$105/ \$55

Sausage and Peppers: Hot and sweet sausage cooked down with onions, green and red peppers in a merlot marinara \$80 /\$45

Baked Stuffed Chicken Breast: Chicken Breast stuffed with apple cranberry stuffing and topped with a chicken gravy \$90 /\$50

Chicken Parmesan: Seasoned and Breaded Chicken Breast baked with our homemade Marinara Sauce and Mozzarella Cheese \$90 / \$50

Eggplant Rollatini: Eggplant stuffed with ricotta, mozzarella and parmesan cheese, topped with marinara sauce \$80 / \$45

Tortellini Pasta Primavera: Tri colored tortellini in a red creme sauce with seasonal roasted vegetables \$90 / \$50

Cajun Chicken Alfredo: Cajun chicken tossed in a spicy Alfredo sauce with penne pasta \$100 / \$55

Citrus Salmon: Seared Salmon topped with a Citrus Glaze \$110 / \$ 60

Skirt Steak: Grilled marinated Skirt Steak sliced and submerged in its natural juices \$110 / \$60

Sides:

Mashed Potatoes: house made red bliss mashed potatoes \$50/\$30

Pasta: Your choice of penne, elbows or fettucine topped with either Marinara, Butter or Pesto (\$5 Extra) \$50/\$30

Mac and Cheese: Elbow pasta with a rich and creamy aged cheddar sauce \$65/\$40

Vegetables: steamed seasonal vegetables (ask for selection) \$40/\$25

Red Roasted Potatoes: red bliss potatoes, lightly seasoned and roasted to perfection \$50/\$30

Rice Pilaf \$50/\$30

Dessert:

Assorted Cookies

Chocolate Cake

Carrot Cake

Apple Crisp

*****If you don't see what you are looking for, please feel free to talk to our events manager and they can surely accommodate you!*****

Prices are subject to change