## Catering Menu

## Open Bar: (for the duration of the party)

Well Drinks $\$ 15.00$ per person (this includes domestic beer and house wines, which are Sycamore Lane Brand)
Call Drinks $\$ 20.00$ per person (this includes Ecco Domani Pinot Grigio and Mark West Pinot Noir wines and IPA's, Ciders and Imported Beers)
Top Shelf $\$ 25.00$ per person (this includes Zack Brown Cabernet and Hess Chardonnay wines and all Beers and Ciders)
We can get any alcohol in at your request, if there is something more specific that you are thinking of.

## Alcoholic Beverages: (Per Person. This includes the mixers and fruits that can be added to any mixed drinks)

Well Drinks $\$ 4.00$
Call Drinks $\$ 6.00$ (Jack Daniels, Jim Beam, Titos, Three Olives Vodka, Jameson, Jose Cuervo, Espolon, Captain Morgan, Bacardi)
Any other specific Drinks $\$ 7.00$

## Appetizers:

Charbroiled Rosemary Lamb Lollipops $\$ 10.00$ per piece.
Bacon Wrapped Scallops $\$ 5.00$ per piece.
Shrimp Cocktail with Cocktail Sauce $\$ 5.00$ per piece.
Cocktail Meatballs with Red Sauce $\$ 5.00$ per person
Tyropita Triangles (Feta Cheese filled pastries) $\$ 3.00$ per piece.
Spanikopita Triangles (Spinach and Feta Cheese filled pastries) $\$ 3.00$ per piece.
Stuffed Mushrooms $\$ 4.00$ per piece.
Vegetable Tray (Sweet Peppers, Celery, Carrots, Cauliflower, Broccoli) with Ranch Dipping Sauce \$4.00 per person
Cheese and Cracker Tray with Pepperoni $\$ 4.00$ per person.

## Basic Buffet Menu:

$1 / 4$ Chicken
Baked Ziti with ground beef
Roasted Red Skin Potatoes
Broccoli
Salad with Ranch and Italian dressings
Italian Bread
The total cost of this package is $\mathbf{\$ 2 0 . 0 0}$ per person, plus tax and gratuity.

## Swap Out Options at an additional cost: ((Per Person)

-Chicken French \$3.00
-Chicken Marsala $\$ 3.00$
-Chicken Parmesan \$3.00
-Penne Pasta with Alfredo $\$ 2.00$
-Penne Pasta Primavera \$3.00

## Swap Out Options Continued:

-Penne Pasta with Pesto \$2.00
-Penne Pasta with Vodka Sauce \$3.00
-Mashed Potatoes \$2.00
-Salt Potatoes \$2.00
-Asparagus \$3.00
-Vegetable Medley (Broccoli, Cauliflower, Carrots) \$2.00
-Zucchini \& Summer Squash \$3.00
-Macaroni Salad \$2.00
-Potato Salad \$2.00
-Italian Pasta Salad \$3.00
-Tomato Caprese Salad \$3.00
-Tomato with Cucumber and Onion Salad \$3.00

## Additional Add-On Options: (Per Person)

-Italian Sausage with Peppers \& Onions \$5.00
-Carved Roast Beef \$5.00
-Roast Beef Nest (Thinly sliced roast beef in "Nest" piles in Au Jus, cooked rare to med rare so it will not overcook \$5.00
-Carved Prime Rib \$8.00
If there is something that is not listed that you would like to ask if we can prepare, please do so! It's difficult to try to list everything that we can prepare. We will do our best to prepare whatever food item(s) you are thinking of for your special event!

We charge a room rental fee of $\$ 300.00$, non-refundable. This fee includes the staff that will be on hand for the party. (Bartenders and Servers)
The room charge will hold your reservation in the books as well.

## **We offer off-premise catering also.** <br> **Please let us know if there are any food allergies.** <br> **Please note that prices are subject to change.**

