



Catering Menu-Upscale Casual Served Dinner Service
Listed below is our basic menu. Please inquire about more elaborate options

Assortment of Petite Soup Cups –also available as full portions

Exotic mushroom soup
Creamy asparagus soup with lump crab
Tomato Bisque
Butternut squash bisque
Classic French Onion Soup

Fresh Garden Salads

House Salad–mixed greens, red grapes, Maytag blue cheese, and dark balsamic vinaigrette

Caesar Salad-classic Caesar salad of romaine tossed in a tangy garlic-laced vinaigrette with homemade croutons and parmesan cheese

Baby Spinach Salad-Coach farm goat cheese, toasted nuts, sun-dried cranberry vinaigrette

Classic Center Cut Wedge-creamy blue cheese dressing, chopped bacon, fresh tomato

Arugula-arugula and local micro greens, shaved prosciutto, soft boiled egg

Pasta Options-come with house made bread sticks

Hand rolled tortellini-	Ricotta cheese filling, sun-dried tomato cream sauce
Hand made agnolotti-	filled with baby spinach and ricotta, velvety cream sauce
Short rib ravioli-	exotic mushroom cream sauce
Hand made gnocchi-	gorgonzola cream sauce
Penne pasta-	roasted garlic, fresh basil, fresh tomatoes

Steak House-all cuts are finished with compound butter and BP steak sauce
or au poivre, blackened, chipotle rub, or steak house style

6, 8, or 10 oz. Center Cut Prime Filet Mignon

12 oz. Center Cut NY Strip

16 oz. Center Cut Grass Fed NY Strip

10 oz. Center Cut Prime Sirloin

10 oz. Barrel Cut Rib Eye

10 oz. Double Cut Pork Chop



Stuffed Pork Tenderloin-stuffed with prosciutto and spinach with creamy mashed potatoes, exotic mushroom demi glace

Beef tenderloin medallions-topped with melted blue cheese, truffle potato au gratin, demi-glace

Chicken Involtni-stuffed with mozzarella cheese, oven roasted red bliss potatoes, asparagus, Dijon cream sauce

Roasted Free Range Chicken Breast-creamy mashed potatoes, bacon smothered mushrooms, exotic mushroom demi-glace

Forever braised short ribs-with butternut squash puree, bacon smothered exotic mushrooms, braising liquid

Braised lamb shank-buttery orzo, root vegetable stew, braising liquid

Seafood

Jumbo lump crab cakes-rustic potato and leek salad, roasted corn, Old Bay remoulade

Pan roasted wild salmon-creamy lobster mashed potatoes, baby asparagus, lobster "scampi"

Crispy striped bass-roasted corn, broccoli rabe and pancetta, Yukon gold potato cake

Pan seared day boat scallops-buttery orzo, forest mushrooms with pancetta, pan sauce

Starches and Veggies

Creamy Maine lobster mashed potatoes

Creamy garlic mashed potatoes

Salt crusted Idaho baked potato

Butternut squash puree

Truffle potato au gratin

Rustic potato salad with frizzled leeks

Rosemary red bliss potatoes

Oven roasted potatoes

Bacon smothered exotic mushrooms

Glazed asparagus with béarnaise

Buttery haricot vert

Pan roasted corn and exotic mushrooms

Panko and bacon brussel sprouts

Pan roasted English peas



Plated Desserts-

Vanilla bean crème brûlée
Molten chocolate lava cake with house made whipped cream
Honey and almond tart with Second Chance ranch honey
Apple strudel with vanilla whipped cream
Fresh fruit stuffed almond cone with Bavarian cream
Chocolate brioche bread pudding with vanilla laced whipped cream

Mini Desserts-

mini almond cone with fresh berries and Bavarian cream
mini apple crisps vanilla whipped cream
chocolate strawberries
profiteroles filled with hazelnut cream-chocolate sauce
mini crème brûlée-chocolate, bourbon or vanilla
macaroons
mini carrot cakes with chocolate drizzle
warm pan of chocolate bread pudding
mini fruit tarts

Chocolate Fountain Station also available