



MADISON, IN | CATERING MENU

AM OFFERINGS

COFFEE, TEA AND JUICE

FULL SERVICE HOT BEVERAGES

BREAKFAST BUFFETS

PAGES 2 & 3

BREAK TIME AND SNACKS

LUNCHEON OFFERINGS AND SANDWICH BUFFETS

PAGES 4 & 5

ON THE BANKS OF THE OHIO SIGNATURE APPETIZER PACKAGES

PAGES 6 & 7

CUSTOM APPETIZERS

PAGES 8 & 9

OLD COTTON MILL SIGNATURE BUFFETS

PAGES 10, 11 & 12

CUSTOM BUFFETS AND CARVING STATION ITEMS

PAGES 13, 14, 15, 16 & 17

HORS D'OEUVRES

PAGE 18

3 COURSE PLATED MEALS

PAGE 19

BAR ARRANGEMENTS

PAGE 20

THE FOLLOWING PAGES CONTAIN A COMPREHENSIVE CATALOG OF SUGGESTED MENUS AND INDIVIDUAL ITEMS AVAILABLE. IF YOUR GROUP OR ORGANIZATION CAN PROVIDE A SPECIFIC EVENT BUDGET, OUR CATERING SALES AND CULINARY PROFESSIONALS MAY BE ABLE TO CUSTOMIZE A MENU TAILORED TO YOUR DESIRED BUDGET.

ALL PRICING SUBJECT TO 25% SERVICE FEE AND 7% STATE SALES TAX

AM OFFERINGS

BAKERY

BREAKFAST MUFFINS 36.00 PER DOZEN

BREAKFAST LOAFS 20.00 EACH (8 SLICES)

DANISH 36.00 PER DOZEN

BAGELS SERVED WITH CREAM CHEESE 48.00 PER DOZEN

JUMBO DOUGHNUTS & LONG JOHNS 48.00 PER DOZEN

DOUGHNUTS 30.00 PER DOZEN

WARM BISCUITS WITH BUTTER AND JELLY 24.00 PER DOZEN

COLD BREAKFAST ITEMS

SLICED FRUIT AND YOGURT PLATTER – SM. (10-12) 60.00 -LG. (18-20) 100.00

WHOLE FRUIT BOWL

APPLES, ORANGES AND BANANAS SM. (10-12) 24.00 -LG. (18-20) 40.00

FRUIT AND YOGURT PARFAIT CUPS – WITH GRANOLA - 5.00 EACH

COFFEE, DECAF AND TEA

COFFEE OR DECAF

COFFEE OR DECAFFEINATED COFFEE SERVED BY THE GALLON WITH SWEETENERS & CREAMER

BY THE GALLON 40.00 EACH

TEA SERVICE

HOT TEA WATER WITH AN ASSORTMENT OF TEA'S TO INCLUDE ENGLISH BREAKFAST TEA, HERBAL TEAS, AND GREEN TEA. SERVED WITH, SWEETENERS, HONEY, LEMON

BY THE GALLON 40.00 EACH

BOTTLED WATER OR SOFT DRINKS

3.00 EACH

ALL PRICING SUBJECT TO 25% SERVICE FEE AND 7% STATE SALES TAX

3 HOUR FULL SERVICE HOT BEVERAGES

STANDARD COFFEE SERVICE

4.50 PER GUEST (MIN 25)

COFFEE, DECAFFEINATED COFFEE, SWEETENERS, MILK, AND CREAM

PREMIUM COFFEE SERVICE WITH ASSORTED TEAS

5.50 PER GUEST (MIN 25)

COFFEE, DECAFFEINATED COFFEE, ENGLISH BREAKFAST TEA, HERBAL TEAS, AND GREEN TEA WITH SWEETENERS, HONEY, LEMON, MILK, AND CREAM

A \$5 PER PERSON SURCHARGE WILL BE ADDED PER GUEST FOR GUARANTEES BELOW THE MINIMUM 25 REQUIREMENT

BOTTLED JUICE

ORANGE, APPLE, CRAN-RASPBERRY, CRAN-GRAPE

4.00 EACH

BREAKFAST BUFFETS

THE TRADITIONAL CONTINENTAL 8.25 PER GUEST (MIN 25)

BREAKFAST BAKERIES, BAGELS WITH CREAM CHEESE, AND FRUIT BOWL

THE DELUXE CONTINENTAL 11.75 PER GUEST (MIN 25)

BREAKFAST MUFFINS OR DANISH, BAGELS WITH CREAM CHEESE, CREAM FILLED LONG JOHNS, FRUIT AND YOGURT

THE DELUXE PLUS MORNING BUFFET 16.75 PER GUEST (MIN 25)

BREAKFAST MUFFINS OR DANISH, BAGELS WITH CREAM CHEESE, FRUIT AND YOGURT, SCRAMBLED EGGS, SAUSAGE, AND BREAKFAST POTATOES

THE COTTON MILL MORNING BUFFET 18.75 PER GUEST (MIN 25)

BREAKFAST MUFFINS OR DANISH, BAGELS WITH CREAM CHEESE, DOUGHNUTS, FRUIT AND YOGURT PARFAIT CUPS, SCRAMBLED EGGS, SPINACH MUSHROOM FRITTATA, SAUSAGE, AND BREAKFAST POTATOES

A \$5 PER PERSON SURCHARGE WILL BE ADDED PER GUEST FOR GUARANTEES BELOW THE MINIMUM 25 REQUIREMENT

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BREAK TIME AND SNACKS

SIMPLE BREAK TIME 8.75 PER GUEST (MIN 25)

HOUSE CHIPS WITH ZESTY RANCH DIP OR TORTILLA CHIPS WITH SALSA, AND ASSORTED COOKIES

BASIC BREAK TIME 9.50 PER GUEST (MIN 25)

HOUSE CHIPS WITH ZESTY RANCH DIP OR TORTILLA CHIPS WITH SALSA, ASSORTED COOKIES AND BROWNIES

DELUXE BREAK TIME 12.25 PER GUEST (MIN 25)

HOUSE CHIPS WITH ZESTY RANCH DIP, TORTILLA CHIPS WITH SALSA, PRETZELS, FRUIT BOWL, ASSORTED COOKIES AND BROWNIES

A \$5 PER PERSON SURCHARGE WILL BE ADDED PER GUEST FOR GUARANTEES BELOW THE MINIMUM 25 REQUIREMENT

ALA CARTE

SNACKS

HOMEMADE POTATO CHIPS WITH ZESTY RANCH

38.00

HOMEMADE TORTILLA CHIPS AND SALSA

38.00

PRETZEL TWISTS

28.00

HOMEMADE TRAIL MIX

54.00

ASSORTED COOKIES OR BROWNIES

DOZEN 30.00

BEVERAGES

SODA CAN 3.00

JUICE BOTTLE 4.00

BOTTLED WATER 3.00

LEMONADE OR ICED TEA 28.00 PER GALLON

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LUNCHEON OFFERINGS AND SANDWICH BUFFETS

CLASSIC DELI BUFFET 21.95 PER GUEST (MIN 25)

TURKEY, HAM, SALAMI, AND ROAST BEEF PLATTER. CHEDDAR, SWISS, AND PEPPER JACK CHEESE PLATTER. DELI TRAY WITH LETTUCE, TOMATO, ONION, PICKLES, BREADS AND WRAPS. POTATO SALAD, COLESLAW, ASSORTED COOKIES AND CHIPS.

A \$5 PER PERSON SURCHARGE WILL BE ADDED PER GUEST FOR GUARANTEES BELOW THE MINIMUM 25 REQUIREMENT

BOX MEAL SANDWICH SELECTIONS 18.95 EACH

SANDWICHES ARE SERVED WITH LETTUCE AND TOMATO AND COME WITH FRUIT OR COOKIE, CHIPS, CONDIMENTS, AND BOTTLED WATER OR CANNED SOFT DRINK

HAM & SWISS ON WHITE

TURKEY AND CHEDDAR ON A CROISSANT

TURKEY CHEDDAR BACON CLUB ON WHITE

HAM, SALAMI, AND PROVOLONE ON A SUB ROLL

ROAST BEEF AND SWISS ON A SUB ROLL

CHICKEN SALAD ON A CROISSANT

TUNA SALAD ON A CROISSANT

GRILLED CHICKEN CAESAR WRAP

GRILLED VEGETABLE AND HUMMUS WRAP

INDIVIDUAL PACKED SALAD SELECTIONS 18.95 EACH

SALADS ARE SERVED WITH FRUIT OR COOKIE, CHIPS, AND BOTTLED WATER OR CANNED SOFT DRINK

GARDEN SALAD – MIXED GREENS, CARROT, CUCUMBER, TOMATO, RED ONION, HOUSE VINAIGRETTE & RANCH

CAESAR SALAD – ROMAINE HEARTS, GARLIC HERB CROUTONS, ASIAGO CHEESE

GREEK – SALAMI AND PEPPERONI, FETA, PEPPERONCINI, TOMATO, GARBANZO BEANS, KALAMATA OLIVES, RED ONION, HOUSE VINAIGRETTE

COBB SALAD –BACON, RED ONION, CHOPPED EGG, GRAPE TOMATO, CHEDDAR CHEESE, BLEU CHEESE DRESSING

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COTTON MILL SIGNATURE APPETIZER PACKAGES

THE MADISON – 11.50 PER GUEST (MIN 25)

CHEESE PLATTER – A VARIETY OF LOCAL, DOMESTIC, AND INTERNATIONAL CHEESES. GARNISHED WITH FRESH FRUIT, AND CRACKERS

VEGETABLE CRUDITÉ – SEASONAL VEGETABLES WITH RANCH DIPPING SAUCE

SPINACH ARTICHOKE DIP – SERVED WITH WARM PITA AND CRACKED LAVASH

THE PARTY STARTER – 15.50 PER PERSON (MIN 25)

CHEESE PLATTER – A VARIETY OF LOCAL, DOMESTIC, AND INTERNATIONAL CHEESES. GARNISHED WITH FRESH FRUIT, AND CRACKERS

NACHO BAR – HOUSE SALSA, BLACK BEAN CORN SALSA, CHEESE DIP, AND GUACAMOLE. SERVED WITH TORTILLA CHIPS

CHICKEN TENDERS – SERVED WITH RANCH, BBQ, AND HONEY MUSTARD SAUCE

THE MEDITERRANEAN – 14.50 PER GUEST (MIN 25)

ANTIPASTO – AN ASSORTMENT OF SALAMIS, HAMS, AND FRESH MOZZARELLA WITH MARINATED OLIVES, MUSHROOMS, PEPPERS, AND TOMATOES

HUMMUS PLATTER – TRADITIONAL AND ROASTED RED PEPPER, SERVED WITH WARM PITA AND CRACKED LAVASH

ITALIAN ROPE SAUSAGE – SWEET PEPPERS AND CARAMELIZED ONION IN MARINARA

THE ALL AMERICAN – 15.50 PER GUEST (MIN 25)

BUFFALO CHICKEN DIP – SERVED WITH TORTILLA CHIPS

CHEESE PLATTER – A VARIETY OF LOCAL, DOMESTIC, AND INTERNATIONAL CHEESES. GARNISHED WITH FRESH FRUIT, AND CRACKERS

COCKTAIL MEATBALLS – YOUR CHOICE OF BBQ, MARINARA, OR BUFFALO SAUCE (CHOOSE 1 SAUCE PER ORDER)

THE BIG DIPPER – 14.50 PER GUEST (MIN 25)

SPINACH ARTICHOKE DIP – SERVED WITH WARM PITA AND CRACKED LAVASH

BAKED CRAB DIP – SERVED WITH WARM PITA AND CRACKED LAVASH

BUFFALO CHICKEN DIP – SERVED WITH TORTILLA CHIPS

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THE DIM SUM – 15.00 PER GUEST (MIN 25)

POT STICKERS – PORK OR VEGETABLE. SERVED WITH HOISIN GINGER SAUCE

SPRING ROLLS – VEGETARIAN, PORK, OR SHRIMP. SERVED WITH SWEET CHILI SAUCE

CHICKEN WINGS – HOISIN GINGER SAUCE

THE MEAT LOVERS – 16.50 PER PERSON (MIN 25)

COCKTAIL MEATBALLS – YOUR CHOICE OF BBQ, MARINARA, OR BUFFALO SAUCE (CHOOSE 1 SAUCE PER ORDER)

CHICKEN WINGS – TRADITIONAL OR BONELESS – YOUR CHOICE OF BUFFALO, BBQ, OR GARLIC PARMESAN SAUCE (CHOOSE ONE PER ORDER). SERVED WITH RANCH AND BLEU CHEESE

CHICKEN TENDERS – SERVED WITH RANCH, BBQ, AND HONEY MUSTARD SAUCE

THE LIGHTER SIDE – 13.50 PER GUEST (MIN 25)

VEGETABLE CRUDITÉ – SEASONAL VEGETABLES WITH RANCH DIPPING SAUCE

FRUIT PLATTER – AN ASSORTMENT OF FRESH FRUIT INCLUDING MELONS, PINEAPPLE, AND BERRIES SERVED WITH A HONEY YOGURT SAUCE

HUMMUS PLATTER – TRADITIONAL, ROASTED RED PEPPER, CHIPOTLE BLACK BEAN, ROASTED GARLIC, OR SMOKED WHITE BEAN (CHOOSE TWO). ALL HUMMUS SERVED WITH WARM PITA AND CRACKED LAVASH

A \$5 PER PERSON SURCHARGE WILL BE ADDED PER GUEST FOR GUARANTEES BELOW THE MINIMUM 25 REQUIREMENT

SUBSTITUTIONS CAN BE MADE UPON REQUEST WITH A POTENTIAL UPCHARGE

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CUSTOM APPETIZERS

COLD (ALL MIN 25)

VEGETABLE CRUDITÉ – 3.50 PER GUEST

SEASONAL VEGETABLES WITH RANCH DIPPING SAUCE

CHEESE PLATTER – 5.25 PER GUEST

A VARIETY OF LOCAL, DOMESTIC, AND INTERNATIONAL CHEESES. GARNISHED WITH FRESH FRUIT, AND CRACKERS

ANTIPASTO – 7.00 PER GUEST

AN ASSORTMENT OF SALAMIS, HAMS, AND FRESH MOZZARELLA WITH MARINATED OLIVES, MUSHROOMS, PEPPERS, AND TOMATOES

HUMMUS PLATTER – 5.00 PER GUEST

TRADITIONAL, ROASTED RED PEPPER, CHIPOTLE BLACK BEAN, ROASTED GARLIC, OR SMOKED WHITE BEAN (CHOOSE TWO). ALL HUMMUS SERVED WITH WARM PITA AND CRACKED LAVASH

LOCAL DIP PLATTER – 4.50 PER GUEST

PIMENTO CHEESE, BENEDICTINE, HOT BROWN DIP. SERVED WITH HOUSE CHIPS

NACHO BAR – 9.00 PER GUEST

HOUSE SALSA, BLACK BEAN CORN SALSA, CHEESE DIP, AND GUACAMOLE. SERVED WITH TORTILLA CHIPS

FRUIT PLATTER – 5.50 PER GUEST

AN ASSORTMENT OF FRESH FRUIT INCLUDING MELONS, PINEAPPLE, AND BERRIES SERVED WITH A HONEY YOGURT SAUCE

HOT (ALL MIN 25)

3 COCKTAIL MEATBALLS – 6.75 PER GUEST

YOUR CHOICE OF BBQ, MARINARA, OR BUFFALO SAUCE (CHOOSE 1 SAUCE PER ORDER)

3 CHICKEN WINGS – 6.75 PER GUEST

TRADITIONAL OR BONELESS – YOUR CHOICE OF BUFFALO, BBQ, OR GARLIC PARMESAN SAUCE (CHOOSE ONE PER ORDER). SERVED WITH RANCH AND BLEU CHEESE

A \$5 PER PERSON SURCHARGE WILL BE ADDED PER GUEST FOR GUARANTEES BELOW THE MINIMUM 25 REQUIREMENT

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HOT CONTINUED (ALL MIN 25)

SPINACH ARTICHOKE DIP – 5.00 PER GUEST

SERVED WITH WARM PITA AND CRACKED LAVASH

BAKED CRAB DIP – 6.50 PER GUEST

SERVED WITH WARM PITA AND CRACKED LAVASH

BUFFALO CHICKEN DIP – 6.25 PER GUEST

SERVED WITH TORTILLA CHIPS

3 CHICKEN TENDERS – 7.50 PER GUEST

SERVED WITH RANCH, BBQ, AND HONEY MUSTARD SAUCE

3 FRIED POT STICKERS – 6.00 PER GUEST

PORK OR VEGETABLE. SERVED WITH HOISIN GINGER SAUCE

3 SPRING ROLLS – 6.75 PER GUEST

VEGETARIAN, PORK, OR SHRIMP. SERVED WITH SWEET CHILI SAUCE

ITALIAN ROPE SAUSAGE – 6.75 PER GUEST

SWEET PEPPERS AND CARAMELIZED ONION IN MARINARA

**A \$5 PER PERSON SURCHARGE WILL BE ADDED PER GUEST FOR GUARANTEES BELOW THE
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ON THE BANKS OF THE OHIO SIGNATURE BUFFETS

THE MADISON – 24.95 PER GUEST (MIN 25)

GARDEN – BLEND OF FRESH GREENS TOPPED WITH CARROTS, CUCUMBER, GRAPE TOMATO, AND RED ONION

CHEDDAR MASHED POTATOES

SUMMER SQUASH AND ZUCCHINI WITH FRESH HERBS

ASSORTED COOKIES OR BROWNIES

ROLLS AND BUTTER

CHOOSE ONE

CHIPOTLE BBQ GRILLED CHICKEN – TOPPED WITH A PINEAPPLE SALSA

PORK MOJO – SMOKED PORK IN CITRUS AND ANCHO CHILIES, SERVED WITH STIR FRIED CABBAGE, CARROTS, AND ONIONS

BEEF BOURGUIGNON – SAUTÉED BEEF TIPS WITH CREMINI MUSHROOMS, CARROTS AND ROASTED PEARL ONIONS IN A RED WINE DEMI-GLACE

THE ITALIAN – 24.95 PER GUEST (MIN 25)

CAESAR SALAD – ROMAINE HEARTS, GARLIC HERB CROUTONS, ASIAGO CHEESE

BAKED SPAGHETTI PIE – TOPPED WITH A BLEND OF ITALIAN CHEESES

GREEN BEANS AND GRAPE TOMATO WITH PESTO

GARLIC BREAD STICKS

CANNOLI'S STUFFED WITH SWEET MASCARPONE

CHOOSE ONE

CHICKEN PARMESAN – TOPPED WITH MOZZARELLA AND TOMATO SAUCE

CHICKEN MARSALA – PAN ROASTED CHICKEN BREAST IN A CREMINI MUSHROOM SAUCE

LASAGNA – MEAT SAUCE, RICOTTA CHEESE AND MOZZARELLA STUFFING, TOMATO SAUCE

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THE TEX MEX – 24.95 PER GUEST (MIN 25)

TACO SALAD – MIXED GREENS, CORN BLACK BEAN SALSA, CHEDDAR CHEESE, BLACK OLIVES, TOMATO,
TORTILLA STRIPS, MEXICAN RANCH

SALSA BAR- TORTILLA CHIPS, SALSA, QUESO, SOUR CREAM, GUACAMOLE

LETTUCE, TOMATO, PICKLED ONION

SMOKED ANCHO CHICKEN AND TACO BEEF

CILANTRO LIME RICE

BLACK BEANS

FLOUR AND CRUNCHY CORN TORTILLAS

CINNAMON CRISPS

THE BBQ – 25.95 PER GUEST (MIN 25)

POTATO SALAD & COLESLAW

CORN ON THE COB WITH SMOKED PAPRIKA BUTTER

BAKED BEANS WITH BACON AND JALAPENO

GRILLED BURGERS AND DOGS

BBQ CHICKEN

HICKORY SMOKED PULLED PORK

COOKIES AND BROWNIES

THE SOUTHERN – 24.95 PER GUEST (MIN 25)

SPINACH SALAD –FETA CRUMBLES, STRAWBERRIES, CANDIED PECANS, RED ONION, AND POPPY SEED
VINAIGRETTE

BAKED MAC AND CHEESE

GREEN BEANS WITH CARAMELIZED ONION AND BACON

MASHED POTATO

CHEDDAR CHEESE CORN BREAD

FRIED CHICKEN WITH PEPPER GRAVY

PECAN PIE BARS

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THE CHILI PARTY – 20.95 PER GUEST (MIN 25)

STEAK HOUSE CHILI

VEGAN CHILI

GRILLED CHEESE

Fritos, ONION, JALAPENO, CHEDDAR CHEESE, SOUR CREAM

COOKIES AND BROWNIES

THE PICNIC – 22.95 PER GUEST (MIN 25)

BURGERS

HOT DOGS

HAM AND PICKLE PINWHEELS

CHEESE AND TOPPINGS TRAY

COLESLAW

POTATO SALAD

PASTA SALAD

POTATO CHIPS

COOKIES AND BROWNIES

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CUSTOM BUFFETS

ALL CHOICES INCLUDE ROLLS AND BUTTER

BUFFET OPTION #1 (MIN 25)

28.95 PER PERSON

CHOICE OF GARDEN OR CAESAR SALAD, HOT ENTRÉE, TWO SIDES, COOKIES, BROWNIES OR A SHEET CAKE

BUFFET OPTION #2 (MIN 25)

32.95 PER PERSON

CHOICE OF SALAD OR SOUP, TWO HOT ENTREES, TWO SIDES, AND A DESSERT

BUFFET OPTION #3 (MIN 25)

34.95 PER PERSON

CHOICE OF SALAD AND SOUP, TWO HOT ENTREES, THREE SIDES, AND A DESSERT

A \$5 PER PERSON SURCHARGE WILL BE ADDED PER GUEST FOR GUARANTEES BELOW THE MINIMUM 25 REQUIREMENT

SALADS

GARDEN – BLEND OF FRESH GREENS TOPPED WITH CARROTS, CUCUMBER, GRAPE TOMATO, AND RED ONION

CAESAR SALAD – ROMAINE HEARTS, GARLIC HERB CROUTONS, ASIAGO CHEESE

GREEK – SALAMI AND PEPPERONI, FETA, PEPPERONCINI, TOMATO, GARBANZO BEANS, KALAMATA OLIVES, RED ONION, HOUSE VINAIGRETTE

COBB SALAD –BACON, RED ONION, CHOPPED EGG, GRAPE TOMATO, BLEU CHEESE, AVOCADO LIME VINAIGRETTE

SPINACH SALAD –FETA CRUMBLES, STRAWBERRIES, CANDIED PECANS, RED ONION, POPPY SEED VINAIGRETTE

CAPRESE SALAD – HEIRLOOM GRAPE TOMATOES, FRESH MOZZARELLA, RED ONION, PESTO VINAIGRETTE

SOUPS

TOMATO BISQUE

POTATO AND ROASTED CORN CHOWDER

COCONUT CURRY WITH CILANTRO PESTO

SWEET POTATO BISQUE

3 BEAN VEGAN CHILI

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ENTREES

POULTRY

CHICKEN PARMESAN – TOPPED WITH MOZZARELLA AND TOMATO SAUCE

CHICKEN MARSALA – PAN ROASTED CHICKEN BREAST IN A CREMINI MUSHROOM SAUCE

CHIPOTLE BBQ GRILLED CHICKEN – TOPPED WITH A PINEAPPLE SALSA

CHICKEN TIKKA MASALA – GARLIC AND GINGER INFUSED CHICKEN BREAST SERVED IN A TOMATO SOY CREAM SAUCE

CHICKEN STIR FRY – CRISPY CHICKEN IN A GARLIC HOISIN SAUCE, WITH ASSORTED VEGETABLES

PORK

GRILLED PORK CHOPS – GLAZED WITH A HONEY APPLE BBQ SAUCE

MAPLE BOURBON GLAZED ROASTED PORK LOIN – SERVED WITH A SMOKED GOUDA CREAM SAUCE

PORK MOJO – SMOKED PORK IN CITRUS AND ANCHO CHILIES, SERVED WITH STIR FRIED CABBAGE, CARROTS, AND ONIONS

BEEF

BEEF BOURGUIGNON – SAUTÉED BEEF TIPS WITH CREMINI MUSHROOMS, CARROTS AND ROASTED PEARL ONIONS IN A RED WINE DEMI-GLACE

HERB ROASTED BEEF – SERVED WITH HORSERADISH SAUCE AND AU JUS

GRILLED SIRLOIN STEAK – TOPPED WITH A ROASTED GARLIC, ROASTED RED PEPPER, TOMATO RAGU

SEAFOOD

SESAME ENCRUSTED SALMON – HONEY GARLIC GLAZED, TOPPED WITH A MANDARIN ORANGE RELISH

GRILLED MAHI MAHI – CURRY BUERRE BLANC SAUCE, TOPPED WITH A CHARRED TOMATO CORN RELISH

CIOPPINO FISH STEW – SHRIMP, SCALLOPS, MUSSELS, AND WHITE FISH IN A SAFFRON BACON TOMATO SAUCE WITH FENNEL. GARNISHED WITH GRILLED BAGUETTE AND ROASTED GARLIC AIOLI

CRISPY FISH – TEMPERA BATTERED COD, SWEET CHILI SAUCE WITH SAUTÉED ONIONS AND BELL PEPPERS

VEGETARIAN

MUSHROOM TIKKA MASALA – GARLIC AND GINGER INFUSED TOFU AND CHICKPEAS SERVED IN A TOMATO SOY CREAM SAUCE

GRILLED PORTOBELLO MUSHROOM STACK – LAYERS OF GRILLED ZUCCHINI AND SQUASH WITH RED ONION AND CARROTS TOPPED WITH CHERMOULA SAUCE, CRISPY TORTILLA STRIPS AND COTIJA CHEESE

EGGPLANT PARMESAN – TOPPED WITH MOZZARELLA AND TOMATO SAUCE

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BAKED AND PASTA ENTREES

CHEESE STUFFED TORTELLINI – SAUTÉED COUNTRY HAM AND PEAS IN A SMOKED GOUDA CREAM SAUCE

SAUSAGE BOLOGNAISE – WITH SAUTÉED ONIONS AND GRAPE TOMATOES TOSSED WITH CAVATAPPI PASTA IN A SPICY TOMATO CREAM SAUCE

SPINACH MUSHROOM LASAGNA – QUINOA AND RICOTTA CHEESE STUFFED, FRESH MOZZARELLA, TOMATO SAUCE

LASAGNA – MEAT SAUCE, RICOTTA CHEESE AND MOZZARELLA STUFFING, TOMATO SAUCE

HOT BROWN – ROASTED TURKEY, TEXAS TOAST, BROWN SUGAR PEPPERED BACON, MORNAY SAUCE, TOMATO, AND PARMESAN CHEESE

CHICKEN, BACON, AND RANCH ALFREDO BAKED RIGATONI

BAKED SPAGHETTI PIE – TOPPED WITH A BLEND OF ITALIAN CHEESES

BAKED 3 CHEESE MACARONI – TOPPED WITH BACON, JALAPENOS, AND BBQ SAUCE

STARCHY SIDES

CHEDDAR MASHED POTATOES

HERB ROASTED RED SKIN POTATOES

OLIVE OIL CONFIT POTATOES WITH GARLIC AND ROSEMARY

WHIPPED SWEET POTATOES WITH BROWN SUGAR AND BUTTER

CHEESY WIESENBERGER GRITS

BASMATI RICE

RED BEANS AND RICE

PARMESAN ORZO RISOTTO WITH PESTO

PASTA AGLIO E OLIO

SPAGHETTI AND MARINARA

BAKED BEANS WITH BACON AND JALAPENO

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VEGETABLE SIDES

BUTTERED BROCCOLI WITH GARLIC

GREEN BEANS AND GRAPE TOMATO WITH PESTO

GREEN BEANS WITH SOY MISO BUTTER

BROWN SUGAR GLAZED CARROTS

HERB ROASTED CARROTS

SUMMER SQUASH AND ZUCCHINI WITH FRESH HERBS

CURRIED CAULIFLOWER WITH PEAS

GRILLED ASPARAGUS

VEGETABLE MEDLEY – BLEND OF SEASONAL FRESH VEGETABLES

CORN ON THE COB WITH SMOKED PAPRIKA BUTTER

CRISPY HONEY GLAZED BRUSSELS SPROUTS (SEASONAL)

SUGAR SNAP PEA, PEPPER, RED ONION SAUTÉ

DESSERTS

COOKIES: YOUR CHOICE

CHOCOLATE BROWNIES

LAYERED WHITE, YELLOW, OR CHOCOLATE CAKE

MINI CUP CAKES: BLACK FOREST, RED VELVET, CARROT, OR CONFETTI (CHOOSE 1)

FLOURLESS CHOCOLATE TORTS WITH MACERATED BERRIES

STRAWBERRY SHORTCAKE SHOOTERS

BANANA PUDDING PARFAITS

CHEESECAKE WITH FRESH BERRIES

BREAD PUDDING WITH BOURBON CARAMEL

APPLE COBBLER

TIRAMISU

CANNOLI'S WITH SWEET MASCARPONE

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CARVING STATIONS

AVAILABLE TO ADD ON ANY BUFFET OPTION

FILET MIGNON – 15.95 PER GUEST (MIN 25)

ROSEMARY AND PORCINI MUSHROOM ENCRUSTED, SERVED WITH BRANDY PEPPERCORN DEMI-GLACE

FLANK STEAK – 10.95 PER GUEST (MIN 25)

BOURBON SOY HONEY GLAZED, CHAR BROILED SERVED WITH SRIRACHA AIOLI AND GINGER HOISIN SAUCE

ROAST BEEF – 10.95 PER GUEST (MIN 25)

SLOW ROASTED SERVED WITH HORSERADISH CRÈME FRAICHE AND AU JUS

TURKEY – 9.95 PER GUEST (MIN 25)

ROTISSERIE TURKEY BREAST SERVED WITH GRAVY AND ORANGE CRANBERRY CHUTNEY

PIT HAM – 8.95 PER GUEST (MIN 25)

BROWN SUGAR CITRUS SPICED SERVED WITH CHIPOTLE PINEAPPLE SAUCE

**A \$5 PER PERSON SURCHARGE WILL BE ADDED PER GUEST FOR GUARANTEES BELOW THE
MINIMUM 25 REQUIREMENT**

CARVING ATTENDANT FEE OF \$75 PER STATION

ALL PRICING SUBJECT TO 25% SERVICE FEE AND 7% STATE SALES TAX

HORS D'OEUVRES

50 PIECE MINIMUM

COLD

SMOKED SALMON WITH LEMON DILL CREAM CHEESE, EVERYTHING SPICE, TOASTED RYE BREAD – 2.25 PER GUEST

PROSCIUTTO WRAPPED MELON SKEWERS – 2.00 EACH

CRAB SALAD IN PHYLLO CUPS, ROASTED TOMATO, BACON JAM – 3.25 EACH

SESAME TUNA CEVICHE, SWEET CHILI SAUCE, CRISPY WONTON – 3.25 EACH

DEVILED EGGS, COUNTRY HAM, PICKLED FRESNO CHILIES - 1.75 EACH

CAPRESE SKEWERS WITH MOZZARELLA, GRAPE TOMATO, KALAMATA OLIVES, HOUSE PESTO – 2.00 EACH

CUCUMBER CUPS, BENEDICTINE, FIG JAM, TOASTED BREADCRUMB – 2.00 EACH

JUMBO SHRIMP, HOUSE COCKTAIL SAUCE – 3.75 EACH

BRUSCHETTA WITH LOCAL GOAT CHEESE, EGGPLANT CAPONATA – 1.75 EACH

ITALIAN BRUSCHETTA WITH HEIRLOOM TOMATO RELISH, CRISPY BASIL – 1.75 EACH

GAZPACHO BLOODY MARY SHOOTERS WITH CUCUMBER SALSA – 2.00 EACH

BAKED OYSTERS ROCKEFELLER – 3.25 EACH

HOT

SMOKED PORK SLIDERS, PIMENTO CHEESE – 3.00 EACH

3 CHEESE ARANCINI WITH TOMATO SAUCE – 2.50 EACH

QUICHE ASSORTMENT, HAM AND SPINACH, VEGETABLE - 1.75 EACH

MINI CHICKEN AND WAFFLES, MAPLE SYRUP, HOUSE HOT SAUCE – 3.25 EACH

EGGPLANT ROLLATINI WITH RICOTTA CHEESE AND MARINARA – 2.75

BEEF EMPANADAS WITH GARLIC AIOLI – 3.00 EACH

SCALLOPS WRAPPED IN BACON, SWEET POTATO MOUSSE, MAPLE GLAZE – 3.75 EACH

BOURBON SOY YAKI MARINATED CHICKEN OR BEEF SKEWERS, PEANUT SAUCE – 2.75 EACH

MINI HOT BROWNS – 2.75 EACH

BOURSIN CHEESE STUFFED MUSHROOMS, ROASTED GARLIC RED PEPPER AIOLI – 2.50 EACH

CRAB CAKES WITH LEMON CAPER TARTAR SAUCE, MICRO HERBS – 3.75 EACH

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3 COURSE PLATED MEALS (MIN 25)

SALADS – MARKET PRICED

GARDEN – BLEND OF FRESH GREENS TOPPED WITH CARROTS, CUCUMBER, GRAPE TOMATO, AND RED ONION

CAESAR SALAD – ROMAINE HEARTS, GARLIC HERB CROUTONS, ASIAGO CHEESE

SPINACH SALAD – FETA CRUMBLES, STRAWBERRIES, CANDIED PECANS, RED ONION, POPPY SEED
VINAIGRETTE

CAPRESE SALAD – HEIRLOOM GRAPE TOMATOES, FRESH MOZZARELLA, RED ONION, PESTO VINAIGRETTE

ENTRÉES – PRICED INDIVIDUALLY

FILET MIGNON – 45.00

ROASTED GARLIC WHIPPED POTATOES, ASPARAGUS, BRANDY PEPPERCORN DEMI-GLACE

AIRLINE CHICKEN BREAST – 27.00

HERB CRUSTED AND TOPPED WITH BOURSIN CHEESE, GARLIC WHIPPED POTATOES, HARICOT VERT, LEMON
VELOUTE

BONE IN PORK CHOP – 30.00

BOURBON MAPLE GLAZED, SPICED SWEET POTATO MASH, CRISPY BRUSSELS SPROUTS, SMOKED GOUDA
CREAM SAUCE

SALMON – 35.00

HOUSE COLD SMOKED THEN PAN SEARED, PESTO RISOTTO, BROCCOLINI, CHARRED TOMATO RAGU

SHORT RIBS – 38.00

BRAISED IN LOCAL MAD PADDLE BREW, WIESENBERGER CHEDDAR GRITS, HAND CARVED CARROTS,
TOBACCO ONIONS

RISOTTO – 26.00

BUTTERNUT SQUASH, CARAMELIZED ONION, LOCAL SORGHUM, FONTINA CHEESE, CRISPY BRUSSEL SPROUTS

DESSERTS – MARKET PRICED

CHEESECAKE TORT WITH BOURBON MACERATED CHERRIES

TIRAMISU WITH HAZELNUT CRÈME ANGLAISE

CHOCOLATE CAKE WITH RASPBERRY GANACHE AND CHOCOLATE MOUSSE

APPLE CRUMBLE WITH CARAMEL

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CASH BAR AND HOSTED BAR PRICING STRUCTURE

IMPORTED, CRAFT OR DOMESTIC BEER 5.00 EACH

HOUSE SELECTED WINE BY THE GLASS 8.00 EACH

PREMIUM MIXED DRINK 10.00 EACH

SOFT BEVERAGE OR BOTTLED WATER 3.00 EACH

BAR PACKAGES

1 HOUR BEER & WINE SERVICE 10.00 PER GUEST

2 HOUR BEER & WINE SERVICE 14.00 PER GUEST

3 HOUR BEER & WINE SERVICE 18.00 PER GUEST

4 HOUR BEER & WINE SERVICE 22.00 PER GUEST

1 HOUR BEER, WINE & LIQUOR SERVICE 12.00 PER GUEST

2 HOUR BEER, WINE & LIQUOR SERVICE 17.00 PER GUEST

3 HOUR BEER, WINE & LIQUOR SERVICE 21.00 PER GUEST

4 HOUR BEER, WINE & LIQUOR SERVICE 25.00 PER GUEST

3 HOUR NON-ALCOHOLIC BEVERAGE PACKAGES

SOFT DRINK & BOTTLED WATER 4.50 PER GUEST

COFFEE, DECAF COFFEE, HOT TEA, BOTTLED JUICE OR SOFT DRINK 8.50 PER GUEST

EACH ADDITIONAL HOUR 1.00 PER GUEST

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