

Action Station

carving



Beef Tenderloin - market price

Horseradish cream sauce and bleu cheese butter, Beef tenderloin is cooked to medium-rare unless otherwise specified by the guest.

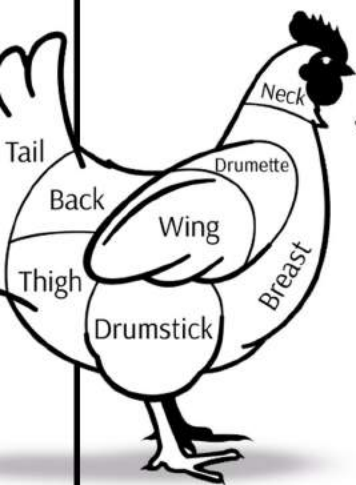
brioche slider buns upon request

Salmon carving station - \$26.95 pp

Salmon preparation options: lemon and dill, simply seared, or honey garlic

Chicken or turkey - \$23.95 pp

Marinated and seasoned



Ham carving station - \$23.95 pp

Smoked ham served with brown sugar, cherry, and honey glaze.



Please be aware of the 7% sales tax and 23% service charge
Prices and product subject to change based on market availability and inflation

Action Station

bars

Chicken or Beef Taco Bar - \$22.95 pp

Served with queso and chips, sour cream, cheese, lettuce, tomato, choice of flour or corn tortillas, and lime.

Mahi or Shrimp Taco Bar - \$26.95 pp

Served with queso and chips, sour cream, cheese, lettuce, tomato, choice of flour or corn tortillas, and lime.

Mac & Cheese Bar - \$24.95 pp

Pick 2 toppings: pulled pork, braised chicken, bacon, slow-roasted pork belly, caramelized onions, portobello mushrooms, roasted broccoli, roasted garlic, garlic bread finished with pecorino Romano cheese, and crushed chili flakes.

Pasta Bar - \$24.95 pp

Select 1 pasta type:
penne, rotini, cavatappi, spaghetti, or linguine

Select 2 sauces:
aryabhata, vodka sauce, tomato basil, alfredo, bolognese

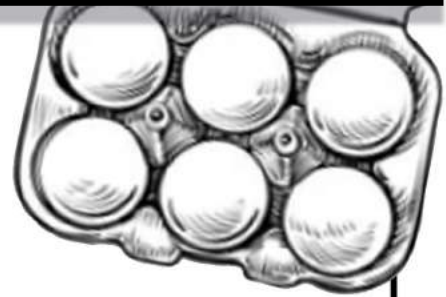
Select 1 protein:
chicken, chorizo, Italian sausage (hot or sweet),
slow-roasted pork



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Action Station

breakfast

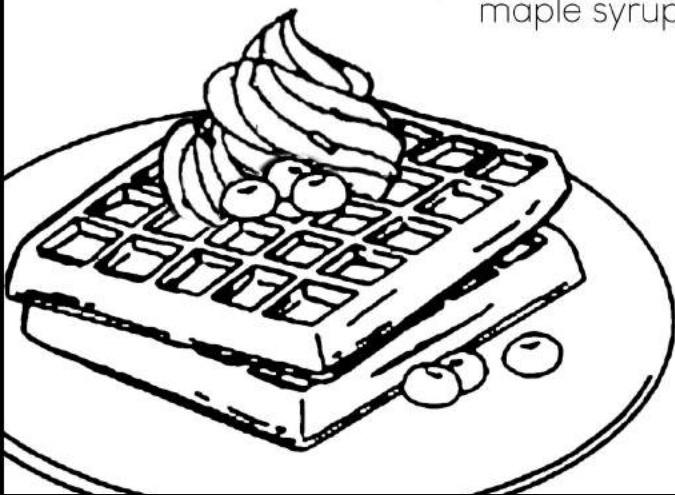


Omelette Station - \$21.95 pp

Farm fresh eggs and your choice of fillings. Spinach, mushroom, cheese, bacon, sausage, tomato, onion, ham, and peppers.

Waffle Station - \$21.95 pp

Belgian waffles with your choice of toppings: strawberries, bananas, blueberries, walnuts, pecans, fresh whipped cream, infused syrups, maple syrup and whipped butter



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HORS D'OEUVRES

TIER 1

Select 3 – \$18.95/pp / Select 4 – \$22.95/pp*

**passed apps for an additional \$8/pp per hour*

Tomato bruschetta

served atop a crostini finished with balsamic reduction

Caprese Skewers

tomato, fresh mozzarella, basil, balsamic

Sausage and mushroom

ragu, crostini, ricotta cheese

Arancini al fromage

Arborio rice, pecorino romano, tomato basil sauce

Artichoke Crostini

marinated artichokes, parmesan, baked on a crostini

Cocktail franks

served with mustard dipping sauce

Bacon wrapped dates

Spanakopita

spinach, feta, puff pastry

Stuffed Mushrooms

italian sausage or spinach and feta

Simple level tray

1 fruit & cheese tray



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HORS D'OEUVRES

TIER 2

Select 3 – \$24.95/pp / Select 4 – \$28.95/pp*

**passed apps for an additional \$8/pp per hour*

Puff pastry

triple-cream brie with a raspberry reduction

Mini grilled cheese

with a tomato bisque shooter

Fruit & cheese tray

Chicken Satay

Chicken breast marinated, with spicy peanut sauce

Seared Ahi Wontons

with a sesame chili-lime vinaigrette

Stuffed banana peppers

Choice of sweet or hot sausage with a spicy marinara

Soft pretzels

with beer cheese & mustard

Buffalo chicken dip

with corn tortilla chips

Spinach-artichoke dip

served warm with pita bread

Candied bacon

Meatballs

served with marinara, sweet n sour, teriyaki, or BBQ



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HORS D'OEUVRES

TIER 3

Select 3 – \$34.95/pp / Select 4 – \$38.95/pp*

**passed apps for an additional \$8/pp per hour*

Shrimp Cocktail shooter

Mexican brown shrimp,
house-made cocktail sauce

Red Snapper Ceviche

seasonal ***

Shrimp & Scallop Ceviche

served in a Belgian Endive cup

Honey Garlic Shrimp

Beef kebabs

with Asian-inspired glaze

Phyllo cups

with baked brie and berry compote
honey drizzle

Crab stuffed mushrooms

Crab cake crostini

with a dill tartar sauce

Fruit & cheese tray

Seared Beef

on a crostini with tomato jam and
bleu cheese crumbles

Grilled vegetable display

Olive & cheese tray



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CATERING *packages*

TIER 1 44.90 PER PERSON

**entrees must be pre-selected*

Passed hors d'oeuvres (select 3)

- Tomato bruschetta
- Caprese skewers (GF)
- Artichoke and parmesan crostini
- Sausage stuffed mushrooms
- Spinach and feta stuffed mushrooms
- Spanakopita
- Cocktail Franks
- Sausage and mushroom ragu on a crostini with ricotta (GF available)

Salad

Mixed Green Salad - tomatoes, cucumbers, house-made croutons

Dressings: Ranch, Balsamic vinaigrette, jalapeno-lime vinaigrette, garlic and herb, red wine vinaigrette, oil and vinegar

Entrees (select 2)

- Chicken Milanese
- Chicken Madeira
- Chicken Parmesan
- Chicken Piccata
- Veal Milanese
- Salmon
(options: blackened, pan-seared, lemon & dill)
- Penne a la vodka/marinara with grilled chicken or meatballs
- Vegetarian stir fry (Vegan option)
- Vegetarian burrito bowl with avocado crema (Vegan option)

Sides (select 1 of each)

Vegetables

- Roasted carrots
- Roasted broccoli
- Green beans (seasonal)

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Starch

- Steamed jasmine rice
- Roasted sweet potatoes
- Roasted red potatoes



CATERING *packages*

TIER 2 59.90 PER PERSON

**entrees must be pre-selected*

Passed hors d'oeuvres (select 3)

- Shrimp cocktail shooter (GF)
- Seared ahi tuna on wonton crisp with sesame lime vinaigrette (GF available)
- Brie and raspberry reduction in phyllo
- Tuna poke cups with sesame soy dressing (GF available)
- Chicken satay with spicy peanut sauce (GF available - contains peanuts)
- Sausage stuffed banana peppers with arrabiatta (GF)
- Shrimp and scallop ceviche in Belgian endive cup (GF)
- Mini grilled cheese with tomato bisque shooters

Entrees (select 3)

- Salmon Oscar with bearnaise sauce
- Manchego crusted chicken
- Skirt steak with chimichurri
- Braised short rib in beef au jus
- Vegetarian Napoleon (Vegan option)
- Vegetarian tortellini, with roasted asparagus, artichokes, spinach, roasted cherry tomatoes

Optional Upgrade:
Swordfish + \$8pp

Salad (select 1)

Mixed Green Salad - tomatoes, cucumbers, house-made croutons

Chopped salad - Mixed greens, tomatoes, cucumbers, pepperoncini, carrots, celery, red onion

Warm Spinach Salad

Dressings: Ranch, Balsamic vinaigrette, jalapeno-lime vinaigrette, garlic and herb, red wine vinaigrette, oil and vinegar

Sides (select 1 of each)

Vegetables

- Roasted carrots
- Roasted broccoli
- Green beans (seasonal)
- Roasted asparagus
- Marinated mixed

Starch

- Whipped potatoes
- Smashed red potatoes
- Creamy polenta
- Macaroni and cheese
- Rice Pilaf



CATERING *packages*

TIER 3 74.90 PER PERSON

**entrees must be pre-selected*

Passed hors d'oeuvres (select 3)

- Shrimp cocktail shooter (GF)
- Seared ahi tuna on wonton crisp with sesame chili lime vinaigrette (GF available)
- Brie and raspberry compote in phyllo
- Tuna poke cups with sesame soy dressing (GF available)
- Chicken satay with spicy peanut sauce (GF available)
- Sausage stuffed banana peppers with arrabiatta (GF)
- Shrimp and scallop ceviche in Belgian endive cup (GF available)
- Mini grilled cheese with tomato bisque shooters
- Crab cake crostini (GF available)
- Beef kebabs with teriyaki glaze (GF available)
- Crab stuffed mushrooms
- Seared beef on crostini with tomato jam and bleu cheese

Entrees (select 3)

- Herb crusted beef tenderloin
- Prime Rib
- New York Strip Steak
- Ribeye
- Crab cakes
- Portobella mushroom ravioli
- Goat cheese polenta with roasted vegetables

Upgrade Options: Filet Mignon + \$10pp
Halibut +\$10pp // Sea Bass +\$15pp

Salad (select 1)

Mixed Green Salad - tomatoes, cucumbers, house-made croutons

Chopped salad - tomatoes, cucumbers, pepperoncini, carrots, celery, red onion

Caesar Salad (option to add anchovies)

Caprese Salad

Dressings: Ranch, Balsamic vinaigrette, jalapeno-lime vinaigrette, garlic and herb, red wine vinaigrette, oil and vinegar

Sides (select 1 of each)

Vegetables

- Charred brussel sprouts with or without pancetta
- Haricot Vert
- Roasted asparagus

Ratatouille

Seasonal roasted vegetables

Starch

- Whipped potatoes
- Smashed red potatoes
- Creamy polenta
- Truffle Mac & cheese
- Risotto
- Au gratin potatoes

