



BREAKFAST BUFFET

SERVED WITH FRESHLY BREWED COFFEE (REGULAR & DECAF), HOT TEA, AND ASSORTED FRUIT JUICES

THE CONTINENTAL BREAKFAST - \$10.95/PP
(AVAILABLE FOR ANY SIZE PARTY)
FRESHLY BAKED BREADS, BREAKFAST BREADS, PASTRIES, MUFFINS, SCONES, ASSORTED CEREALS AND MILK, AND A SEASONAL FRESH FRUIT PLATTER, SERVED WITH FRUIT PRESERVES AND BUTTER.

BISCUIT BUFFET - \$10.95/PP
FRESH BAKED BISCUITS WITH SAUSAGE HOME-STYLE COUNTRY GRAVY, GRITS, HASH BROWNS, AND FRESH FRUIT SALAD.

SMART START- \$10.95/PP
MAKE YOUR OWN YOGURT PARFAIT. SELECTED YOGURT FLAVORS, FRESH FRUITS, NUTS, AND GRANOLA ACCOMPANIMENTS INCLUDE CHICKEN AND APPLE SAUSAGE AND FRUIT MUFFINS.

OATMEAL BAR- \$10.95/PP
AN ASSORTMENT OF OATMEAL SERVED WITH BROWN SUGAR, RAISINS, AND DRIED FRUIT, ACCOMPANIMENTS INCLUDE BREAKFAST BREADS, MUFFINS AND SEASONAL FRUIT CUPS.

HOT NORTH BREAKFAST
\$17.95/PP (ADD \$5.00 PER PERSON FOR PARTIES OF 40 OR LESS)
SERVED WITH FRESHLY BREWED COFFEE (REGULAR & DECAFFEINATED), HOT TEA, MILK & ASSORTED FRUIT JUICES.

- CINNAMON ROLLS
- YOGURT
- GRANOLA
- ASSORTED MUFFINS
- CROISSANTS, ASSORTED JAMS & JELLIES
- TOASTED BAGELS W/ CREAMCHEESE
- SLICED SEASONAL FRUITS

CHOOSE THREE ITEMS BELOW:

- SCRAMBLED EGGS
- VEGETABLE BREAKFAST FRITTATA
- GRILLED POTATOES & ONIONS
- GRITS
- CINNAMON FRENCH TOAST
- APPLEWOOD SMOKED BACON
- LINK OR SAUSAGE PATTIES

CHEF PREPARED BRUNCH BUFFETS - \$22.95/PP
(AVAIL FOR 40 OR MORE - CHOOSE TWO STATIONS \$100 PER ATTENDANT)

OMELET STATIONS

- SLICED MUSHROOMS, SAUSAGE (LINK/PATTY), APPLEWOOD SMOKED BACON, PEPPERS, SCALLIONS, CHIVES, DICED TOMATOES, ASSORTED CHEESES

CARVING STATIONS

- ROASTED TENDERLOIN OF BEEF, HORSERADISH CREAM SAUCE (ADD \$5.00PP)
- ROASTED PORK LOIN WITH BALSAMIC CREAM SAUCE
- ROASTED TURKEY BREAST WITH CRANBERRY CHUTNEY

PASTA STATIONS

- CHOOSE 2: RIGATONI, SPAGHETTI, PENNE, ZITI
- CHOOSE 2: ALFREDO, MARINARA, POMODORO, MARSALA CREAM
- GARNISHES: SUNDRIED TOMATOES, BROCCOLI FLORETTES, ROASTED MUSHROOMS, FRESH BASIL,
- HERBED CHICKEN, ITALIAN SAUSAGE, PESTO*, TOASTED PINE NUTS, GARLIC SHRIMP (ADD \$3/P)

SALADS

- HOUSE OR CAESAR OR SPINACH

THE BLUE PLATE - \$17.99/PP
SCRAMBLED EGGS, COUNTRY STYLE BREAKFAST POTATOES, PORK OR TURKEY BACON, AND TURKEY, PORK, BEEF, CHICKEN OR VEGETARIAN SAUSAGES. FRESHLY BAKED BREADS, BREAKFAST BREADS, PASTRIES, MUFFINS, SCONES, ASSORTED CEREALS AND MILK, AND A SEASONAL FRESH FRUIT PLATTER, SERVED WITH FRUIT PRESERVES AND BUTTER.

THE SATURDAY MORNING \$15.99/PP
ORANGE AND WALNUT TEXAS TOAST, BUTTER, SLICED STRAWBERRIES AND MAPLE SYRUP, CHICKEN AND TURKEY BREAKFAST SAUSAGE AND HERB ROASTED NEW POTATOES. FRESHLY BAKED BREADS, BREAKFAST BREADS, PASTRIES, MUFFINS, SCONES, ASSORTED CEREALS AND MILK, AND A SEASONAL FRESH FRUIT PLATTER, SERVED WITH FRUIT PRESERVES AND BUTTER.

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS



DELI BUFFET

\$22/PP

(ONE SALAD, TWO ENTREES, ONE VEGETABLE, ONE STARCH)

**SANDWICHES
(CHOICE OF THREE)**

BRISKET WRAP

SMOKED BRISKET, ASSORTED BELL PEPPERS, ROMAINE LETTUCE AND BBQ SAUCE, FLOUR TORTILLA WRAP

BLTA WRAP

SMOKED BACON, TOMATOES, SHREDDED ROMAINE, CHIPOTLE MAYO, CHIPOTLE WRAP

SMOKED SALMON WRAP

SLICED SMOKED SALMON, GREEN ONIONS, TOMATOES, SHREDDED ROMAINE IN A VINAIGRETTE, CREAM CHEESE, SPINACH TORTILLA

WEST COAST VEGETARIAN SANDWICH

MARINATED AND ROASTED SQUASH, , TOMATO, LETTUCE, PROVOLONE CHEESE AND HERBED BOURSIN, FRESH BAKED HOAGIE ROLL.

SHIMMYS CHICKEN WRAP

CHICKEN BREAST, ROMAINE LETTUCE, RED PEPPERS, AVOCADOS AND CILANTRO, FINISHED WITH A BOURSIN CHEESE, CHIPOTLE TORTILLA.

PROVINCIAL TURKEY SANDWICH

OVEN ROASTED TURKEY WITH ROMAINE LETTUCE, TOMATO AND CRANBERRY CREAM CHEESE, FRESH BAKED ROLL

DAGWOOD SANDWICH

SMOKED HAM, ROASTED TURKEY, ROAST BEEF, CHEESE, LETTUCE AND TOMATO, GRAIN MUSTARD AND MAYONNAISE

**SALADS
(CHOICE OF TWO)**

FESTIVAL SALAD

BABY GREENS, MARINATED ARTICHOKE, MUSHROOMS, YELLOW PEPPERS, CHERRY TOMATOES WITH BALSAMIC VINAIGRETTE

MEDITERRANEAN SALAD

CRISP GREENS, SLICED RED PEPPERS, TOMATOES, OLIVES, TOASTED PINE NUTS, FETA CHEESE WITH VINAIGRETTE

FATTOUSH SALAD

FRESH TOMATOES, CUCUMBERS, PARSLEY, TOASTED PITA TRIANGLES, ROASTED GARLIC VINAIGRETTE

**ASSORTED DESSERTS
TEA**

MINIMUM OF 25 PEOPLE - ADDITIONAL \$1/P FOR SMALLER GROUPS

DELI LUNCH ADDITIONS:

BOTTLED WATER \$ 2.00 EACH
ASSORTED SODAS \$1.50 EACH

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS



LUNCH BUFFET

\$25/PP (ONE SALAD, TWO ENTREES, ONE VEGETABLE, ONE STARCH)

SALADS

(CHOICE OF ONE)

MEDITERRANEAN SALAD

CRISP ROMAINE, GRILLED EGGPLANT, ROMA TOMATOES, DICED CUCUMBERS, FETA CHEESE, PURPLE ONIONS, KALAMATA OLIVES, PEPPERONCINI, AND TUSCAN VINAIGRETTE DRESSING

SPINACH SALAD

SPINACH, TOMATOES, JICAMA AND MANDARIN ORANGES, SMOKED ANCHO CHILE, MANDARIN VINAIGRETTE AND HERB CROUTONS

THAI SALAD

CHOPPED ROMAINE, RICE NOODLES, CUCUMBERS, CARROTS, RED CABBAGE, SCALLIONS, CHOPPED PEANUTS, AND ASIAN GINGER MUSTARD VINAIGRETTE DRESSING

VEGETARIAN PROVINCIAL SALAD

CRISP ROMAINE AND SPINACH, GRILLED ASPARAGUS, MARINATED ARTICHOKE HEARTS, ROMA TOMATOES, CUCUMBERS, SUN DRIED CRANBERRIES, ASIAGO CHEESE AND CHAMPAGNE DIJON VINAIGRETTE

VEGETABLES

(CHOICE OF ONE)

OVEN ROASTED BABY CARROTS
SPINACH WITH GARLIC AND LEMON BUTTER
SEASONAL VEGETABLE MEDLEY
ROASTED YELLOW AND ZUCCHINI SQUASH
OVEN ROASTED CARROTS

STARCH

(CHOICE OF ONE)

ROASTED GARLIC MASHED ~~NEW~~ POTATOES
MACARONI AND CHEESE
YELLOW RICE WITH DICED PEPPERS

ENTREES

(CHOICE OF TWO)

CHICKEN PENNE PESTO

SERVED WITH HERB PESTO AND PENNE PASTA

TRADITIONAL LASAGNA

MADE WITH BOLOGNESE SAUCE AND CHEESE -OR- MIXED VEGGIES AND RICOTTA

SPAGHETTI

SERVED WITH MEATBALLS AND TOMATO PECORINO SAUCE -OR- WITH TOFU IN A THAI PEANUT COCONUT CURRY SAUCE, BASIL AND FENNEL

595 CHICKEN PICCATA

A TWIST ON THE TRADITIONAL PREPARATION WITH THE ADDITION OF ARTICHOKE AND PLUM TOMATOES

SESAME CHICKEN

GRILLED CHICKEN BREAST WITH ASIAN SAUCE AND GARNISHED WITH SESAME SEEDS

BEEF MEDALLIONS

GRILLED TENDERLOIN WITH MUSHROOM GRAVY

GRILLED ALASKAN SALMON

OFFERED WITH FRESH HERB BEURRE BLANC

GRILLED OR ROASTED TILAPIA

WITH LEMONGRASS RUB & SWEET SOY REDUCTION ON A BED OF GREEN TEA SOBA NOODLES

*MINIMUM OF 30 PEOPLE

LUNCH ADDITIONS:

BOTTLED WATER \$2.00 EACH

ASSORTED SODA \$1.50 EACH

FRESHLY BREWED ICED TEA \$3.00 PER PERSON

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS



DELI SANDWICH BOX LUNCH SELECTIONS

\$11.95/BOX

BOXED LUNCHES ARE PRESENTED IN LABELED CONTAINER, CONDIMENTS AND UTENSILS ARE INCLUDED.

DELI SANDWICH BOXES ARE SERVED WITH SEASONAL FRESH FRUIT SALAD, SIDE SALAD, SOFT DRINK, AND DESSERT OF THE DAY.

ROASTED TURKEY SANDWICH OVEN ROASTED TURKEY THINLY SLICED AND SERVED WITH CHEDDAR CHEESE, LETTUCE AND TOMATO ON A FRESH BAKED HOAGIE ROLL.

VEGGIE SANDWICH SPROUTS, ROASTED RED BELL PEPPERS, CUCUMBERS, TOMATO, AND LETTUCE WITH CHEESE, SERVED ON A FRESH BAKED HOAGIE ROLL.

HICKORY HAM SANDWICH HONEY BAKED HAM THINLY SLICED SERVED WITH LETTUCE, TOMATO, AND WITH PROVOLONE CHEESE ON A FRESH BAKED HOAGIE ROLL.

ROAST BEEF SANDWICH SEASONED TOP ROUND ROAST BEEF THINLY SLICED WITH LETTUCE AND TOMATO, SERVED WITH PROVOLONE CHEESE ON A BAKED HOAGIE ROLL.

CLASSIC BAGGED LUNCH SELECTIONS

\$9.95/BAG

BAGGED LUNCHES ARE PERFECT FOR WORKING LUNCHES OR EATING ON THE GO. SELECT ANY GOURMET DELI SANDWICH LISTED ABOVE, SERVED WITH CHIPS, CANNED SOFT DRINK, AND DESSERT.

DELI BAR

\$11.95/PP

A DELICIOUS VARIETY OF SLICED DELI MEATS AND CHEESES; ACCOMPANIMENTS INCLUDE LETTUCE, TOMATO, SWEET PICKLES, OLIVES, PEPPERS AND DELI ROLLS, SERVED WITH YOUR CHOICE OF PASTA OR POTATO SALAD, SEASONAL FRESH FRUIT, SOFT DRINK, AND A DESSERT TRAY

DELI LUNCH ADDITIONS:

BOTTLED WATER \$ 2.00 EACH
ASSORTED SODAS \$1.50 EACH

BUTLER PASSED HORS D'OEUVRES

\$20 / PP FOR 1 HR

\$5.00 EACH ADDITIONAL HOUR

SERVED BUFFET STYLE \$25.00 / PP

VEGETARIAN SELECTION

(SELECT TWO)

CURRIED VEGETABLE SAMOSAS

VEGETABLE EGGROLLS

QUESADILLA ROLL-UP & CILANTRO SALSA

ROASTED PARMESAN ASPARAGUS IN PHYLLO PASTRY

MINI VEGETABLE QUICHE

FIGS AND BRIE IN PUFF PASTRY

DOMESTIC FRUIT AND CHEESE SKEWERS

SEAFOOD SELECTION

(SELECT TWO)

SPICY COCKTAIL SHRIMP
RED PEPPER CURRY SAUCE

SHRIMP AND GRIT CAKE

BACON WRAPPED SEARED SEA SCALLOPS

MINI CRAB CAKES

HOUSE REMELOUDE OR SWEET CHILI SAUCE

LANGOUSTINE BITES

MEAT SELECTION

(SELECT TWO)

GRILLED CHICKEN SATAY
SPICY PEANUT SAUCE

ASIAN CHICKEN SKEWERS
SOY & SESAME

BEEF SLIDER
HORSERADISH CREAM

BEEF WELLINGTON IN PUFF PASTRY

CHICKEN THAI SPRING ROLL

CHICKEN DIJON

SOUTHWESTERN EGGROLLS

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS



To Go PLATTERS

MEDITERRANEAN PLATTER

- ROAST BEEF SLICED TO PERFECTION WITH HORSERADISH CREAM ON A MINIATURE YEAST ROLL.
 - PESTO AND GOAT CHEESE TORTE GARNISHED WITH SUCCULENT FRUITS & ASSORTED FLAT BREADS AND CRACKERS
 - CREAMY SHRIMP CAESAR SPREAD WITH CRISP WONTON CHIPS
 - CHILLED SEASONAL FRUIT DISPLAY
- \$20.00 PER PERSON**

THE INTERNATIONAL PLATTER

- A VARIETY OF OUR SPECIALTY ROLL-UP SANDWICHES: TURKEY, HAM, AND BOURSIN CHEESE (VEGETARIAN CHOICE). SERVED WITH A PERFECTLY SPICED DIPPING SALSA
 - HERB CRUSTED GRILLED & SLICED CHICKEN BREAST ACCOMPANIED BY BUTTERY YEAST ROLLS & CAESAR CREAM SAUCE
 - FRESH BASIL SPRING ROLLS SERVED WITH OUR THAI PEANUT DIPPING SAUCE
 - ITALIAN CHEESE TORTE GARNISHED BY FRESH GRAPES, WHOLE STRAWBERRIES, & ASSORTED CRACKERS AND FLAT BREADS
 - TUSCAN VEGETABLES GRILLED IN A SAVORY HONEY-BALSAMIC MARINADE
 - FRESH PINEAPPLE AND STRAWBERRY FRUIT DISPLAY
- \$22.00 PER PERSON**

THE HOSPITALITY PLATTER

- JUMBO STEAMED SHRIMP (4 PER PERSON) SERVED WITH CLASSIC COCKTAIL SAUCE & RED REMOULADE SAUCE
 - SLICED GRILLED BAGUETTE TOPPED WITH TENDER ROAST BEEF , GORGONZOLA CHEESE,
 - SPINACH, CARAMELIZED ONIONS & OUR SAVORY HORSERADISH CREAM
 - VARIETY OF DOMESTIC CHEESES DISPLAYED WITH ASSORTED NUTS,& ACCOMPANIED BY AN ASSORTMENT OF CRACKERS & FLAT BREADS
 - THE VEGETABLE TRAY FEATURES CARROTS, CELERY, CHERRY TOMATOES, BROCCOLI, SLICED CUCUMBERS, ZUCCHINI & SQUASH, ACCOMPANIED BY RANCH DIP AND A DELICIOUSLY BLENDED SPINACH AND ARTICHOKE DIP
- \$27.00 PER PERSON**

SUPREME PLATTER

- ASIAN BBQ SALMON SERVED WITH WHITE REMOULADE SAUCE & FRUIT SALSA
 - GRILLED MEDITERRANEAN VEGETABLES FEATURING ROASTED EGGPLANT, ONIONS, RED AND GREEN PEPPERS, ZUCCHINI, SQUASH, SWEET POTATOES, ASPARAGUS, AND PLUMP PORTOBELLO MUSHROOMS,
 - FRESH MOZZARELLA CHEESE DRIZZLED WITH BALSAMIC VINAIGRETTE
 - SLICED ROAST BEE WITH OUR YEAST ROLLS.
 - CONDIMENTS INCLUDE CARAMELIZED ONIONS, HORSERADISH CREAM & DIJON MUSTARD
 - DOMESTIC CHEESE PLATTER WITH FRUIT AND NUTS
 - ACCOMPANIED BY SESAME FLAT BREADS AND CRACKERS
- \$30.00 PER PERSON**

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS



595 NORTH PARTY TRAYS

SMALL SERVES 15-30 GUESTS
MEDIUM SERVES 30-50 GUESTS
LARGE SERVES 50-100 GUESTS

CLASSIC CHEESE PLATTER

595 NORTH USES A COMBINATION OF ONLY THE BEST LOCAL & IMPORTED CHEESES, GARNISHED WITH A SELECTION OF DRIED FRUIT, NUTS, PRESERVES, AND A PERFECT AMOUNT OF BALSAMIC GLAZE

ASSORTED BREADS AND CRACKERS
SMALL \$65 MEDIUM \$110.00 LARGE \$180.00

HOT CRAB DIP

WARM, CREAMY, SPICY!
ACCOMPANIED BY CRISPY FRIED WONTON CHIPS
30-50 GUESTS- \$130.00

HOT SPINACH AND ARTICHOKE DIP

THE PERFECT RATIO OF SPINACH & ARTICHOKES BLENDED WITH CREAMY CHEESE ASSORTED CRACKERS AND FLATBREADS

SERVES UP TO 60 GUESTS- \$90.00

FRESH FRUIT DISPLAY

A BEAUTIFUL DISPLAY OF
HONEYDEW, CANTALOUPE, PINEAPPLE, STRAWBERRIES, GRAPES & SEASONAL FRUITS
SMALL: 15-20 GUESTS- \$50.00
MEDIUM: 30-50 GUESTS- \$100.00
LARGE: 50-75 GUESTS- \$165.00

FRESH VEGGIE PLATTER

SLICED CELERY & CARROTS, CHERRY TOMATOES, BROCCOLI, ZUCCHINI, RED & YELLOW PEPPERS, WITH VEGGIE SPRING ROLLS ACCOMPANIED BY CREAMY PESTO DIP & THAI PEANUT SAUCE

SMALL \$35.00 MEDIUM \$90.00 LARGE \$150.00

CHICKEN TENDERS PARTY PLATTER

FRIED CHICKEN TENDERS ACCOMPANIED BY SAVORY HONEY MUSTARD, RANCH AND BBQ DIPPING SAUCES AN
SMALL \$75.00 MEDIUM \$200.00 LARGE \$325.00

ROLL-UP SANDWICH SAMPLER

3 ROLL-UPS COME ON THIS PARTY PLATTER:

TURKEY, HAM & VEGGIE
TOMATO CILANTRO SALSA FOR DIPPING
SMALL \$55.00 (4 DOZEN)
MEDIUM \$145.00 (12 DOZEN)
LARGE \$225.00 (20 DOZEN)

SANTA FE EGGROLLS

MINI EGGROLLS WITH DELICIOUS MEXICAN FILLINGS OF SPICY SOUTHWESTERN CHICKEN, BLACK BEANS, A SAVORY BLEND OF CHEESES WRAPPED IN A FLOUR TORTILLA, FRIED UNTIL GOLDEN BROWN AND CUT INTO BITE SIZED SAMPLERS. SERVED WITH SOUR CREAM AND FRESH CILANTRO SALSA.

SMALL \$55.00 (4 DOZEN)
MEDIUM \$145.00 (12 DOZEN)
LARGE \$225.00 (20 DOZEN)

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS



--PARTY TRAYS CONTINUED--

MINI SLIDDERS

SAVORY GROUND BEEF SANDWICHES SERVED ON FRESHLY BAKED ROLLS, SERVED WITH ZESTY KETCHUP, MAYONNAISE, AND MUSTARD
SMALL \$75.00 (4 DOZEN)
MEDIUM \$230.00 (12 DOZEN)
LARGE \$385.00 (20 DOZEN)

COCKTAIL SHRIMP

JUMBO STEAMED SHRIMP (16-20 COUNT) PLATTER
SERVED WITH SPICY COCKTAIL SAUCE
SMALL \$65.00 (2 POUNDS)
MEDIUM \$180.00 (6 POUNDS)
LARGE \$285.00 (10 POUNDS)

INTERNATIONAL APPETIZER SAMPLER

CURRIED VEGETABLE SAMOSAS WITH MANGO CHUTNEY, VEGETABLE EGGROLLS WITH SWEET CHILI SAUCE, DOMESTIC FRUIT AND CHEESE SKEWERS, AND QUESADILLA ROLL-UPS WITH CILANTRO SALSA
SMALL \$75.00 (SERVES 15-20 PEOPLE)
MEDIUM \$250.00 (SERVES 30-50 PEOPLE)
LARGE \$385.00 (SERVES 50-75 PEOPLE)

FRENCH APPETIZER SAMPLER

ROASTED PARMESAN ASPARAGUS IN PHYLLO PASTRY WITH LEMONY DIPPING SAUCE, MINI VEGETABLES QUICHE, AND MINI PUFF PASTRY WITH FIGS AND BRIE
SMALL \$75.00 (SERVES 15-20 PEOPLE)
MEDIUM \$230.00 (SERVES 30-50 PEOPLE)
LARGE \$345.00 (SERVES 50-75 PEOPLE)

SEAFOOD APPETIZER SAMPLER

SHRIMP AND GRIT CAKES, BACON WRAPPED SEARED SEA SCALLOPS, LANGOUSTINE BITES WITH SWEET CHILI SAUCE, MINI CRAB CAKES WITH HOUSE REMELOUDE
SMALL \$75.00 (SERVES 15-20 PEOPLE)
MEDIUM \$295.00 (SERVES 30-50 PEOPLE)
LARGE \$395.00 (SERVES 50-75 PEOPLE)

CARNIVORE APPETIZER SAMPLER

ASIAN CHICKEN SKEWERS WITH SOY AND SESAME SAUCE, BEEF SLIDERS SERVED WITH HORSERADDISH CREAM, AND MINI BEEF WELLINGTON BITES
SMALL \$85.00 (SERVES 15-20 PEOPLE)
MEDIUM \$295.00 (SERVES 30-50 PEOPLE)
LARGE \$398.00 (SERVES 50-75 PEOPLE)

DESSERT SWEET TRAY

CHEF'S ASSORTMENT OF MINIATURE SWEETS TO INCLUDE GOURMET BROWNIES DESSERT BARS
SMALL \$24 (SERVES 15-20 PEOPLE)
MEDIUM \$48 (SERVES 30-50 PEOPLE)
LARGE \$72 (SERVES 50-75 PEOPLE)

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS



DINNER SELECTIONS

BUFFET - \$32.00 PER PERSON
PLATED - \$38.00 PER PERSON

YOUR CHOICE OF ONE STARTER ITEM, ONE ENTREES, YOUR CHOICE OF DESSERT, ASSORTED ROLLS & SWEET BUTTER, PEACH ICED TEA

STARTER COURSE

(SELECT ONE)

595 HOUSE SALAD

CRISP MIXED GREENS, HERBS, DICED RED PEPPERS, SLICED MUSHROOMS, SHREDDED CARROTS, SLICED CUCUMBERS, TOMATOES, RED ONIONS WITH VINAIGRETTE

CLASSIC CAESAR SALAD

CRISP ROMAINE LETTUCE, HERBS, PARMESAN CHEESE, WITH CREAMY CAESAR VINAIGRETTE

MAIN COURSE

(SELECT TWO)

POULTRY

SAVORY ROASTED CHICKEN

HALF-CHICKEN SLOW ROASTED IN HERBS&SPICES

TURKEY TENDERLOIN

SLOW ROASTED AND SERVED WITH AU JUS

CHICKEN CORDON BLEU

TENDER BREAST OF CHICKEN FILLED WITH HAM AND SWISS CHEESE

CHICKEN KIEV

TENDER BREAST OF CHICKEN FILLED WITH HERBED GARLIC BUTTER

FISH

BAKED SALMON OR ROASTED TILAPIA

SPICY JAMBALAYA

BEEF

BEEF TENDERLOIN

SERVED WITH SAVORY HERB GRAVY

SMOKED BRISKET

SLOW SMOKED BRISKET, SLICED OR PULLED AND SERVED WITH YOUR CHOICE OF KANSAS CITY BBQ SAUCE OR BROWN MUSHROOM GRAVY

PASTA

GRECO SHRIMP PENNE

PENNE PASTA, GRILLED SHRIMP, OLIVES, TOMATOES, PEPPERS, FETA, OLIVE OIL AND HERBS

PESTO CHICKEN AND PENNE PASTA

GRILLED CHICKEN, HERB PESTO, FRESH HERBS, AND PARMESAN CHEESE

***ASK ABOUT OUR SPECIAL VEGAN/VEGETARIAN SELECTIONS**

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS



--DINNER SELECTIONS CONTINUED--

VEGETABLES (SELECT ONE)

OVEN ROASTED BABY CARROTS
SPINACH WITH GARLIC AND LEMON BUTTER
ROASTED YELLOW AND ZUCCHINI SQUASH
SEASONAL VEGETABLE MEDLEY

STARCH (SELECT ONE)

ROASTED GARLIC MASHED POTATOES
YELLOW RICE WITH DICED PEPPERS
MACARONI AND CHEESE

DINNER ADDITIONS:

COFFEE SERVICE	\$3.00 PER PERSON
WINE SERVICE	\$30.00 PER BOTTLE

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ABOVE PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE. PRICES ARE SUBJECT TO CHANGE. *DENOTE DISHES WITH NUTS