



CATERING MENU: MINIMUM CHARGE OF 10 PPL \*\$25. Service/cleaning fee

Meal Packages

### GROUP A

- **Garden Salad** – Fresh romaine lettuce, cucumber, red onion, tomato, Bell peppers and croutons
- **Caesar Salad** – Crisp Romaine lettuce, Parmesan Cheese, Croutons and Creamy Caesar Dressing

#### Group A-1

- **Greek Salad** – Potato salad topped with Garden salad and traditional Greek Dressing served with Bread and Anchovies on the side.
- **Spinach Salad** – Fresh Spinach tossed with Strawberries, Walnuts, Mushrooms, Bacon pieces, Red onions slivers and Balsamic Vinaigrette
- **Hearts of Palm salad** – Marinated Palm Hearts tossed with Mescaline Greens, Cucumber, Red onions and Honey-Lime Vinaigrette

### GROUP B

- **Chicken Wings** – Jumbo wings tossed in your favorite sauce of Mild, Medium or Hot Buffalo, BBQ, Caribbean Jerk or our signature Freedom sauce.
- **Cocktail Meatballs** - Fresh seasoned Ground Sirloin cooked slow in a Rich-Velvet Red Wine Sauce, BBQ or Sweet & Sour Style
- **Crudités Platter** – Fresh Broccoli, Carrot, Celery, Radish & Zucchini with Ranch & Hummus for dipping
- **Fresh Fruit Platter** – Melon, seasonal berries, grapes & Tropical Fruits
- **Fromage Platter** - Fine selection of Cheese, Crackers and Spreads
- **Soup d'Jour** – Choice of freshly prepared soups – Black Bean, Chicken Gumbo, Chicken Noodle, Vegetable Beef, Vegetarian Pasta or Mulligatawny

## GROUP C

- A. **Chicken Marsala** – Tender Breast adorn with Mushrooms in a Marsala Wine Sauce
- B. **Chicken Picatta** – Breast coated with crushed pecans and sautéed with Olive oil, White Wine and Capers
- C. **Baked Herb Chicken** – Whole Chicken quartered and seasoned with Garlic, Spices and fresh Herbs, slow cooked until tender and served with Gravy and Bread.
- D. **Chicken Parmesan** – Tender Breast dusted and sautéed in Olive Oil, Garlic and spice topped with Chef's Marinara and Mozzarella Cheese.
- E. **Lemon Chicken** – Flour dusted Chicken breast with fresh Lemon Grass, Parsley and Thyme, sautéed 'til golden brown and served with a Lemon-butter Sauce
- F. **Roast Beef** – Slow cooked USDA Choice Beef sliced and served in rich Gravy
- G. **\*Beef tips** – Tender cuts of beef, cooked to perfection and adorn with a mushroom Demi-glace served over Rice Pilaf
- H. **Midnite Meatloaf** - 100% Ground chuck Beef seasoned with Onions, Peppers, Garlic and Spices, slow cooked to perfection and topped with a dark, rich Gravy made with Guinness Beer.
- I. **Blackened Pork Loin** – Tender pork seared with blackened spices and served with Mango Chutney
- J. **\*Cuban Pork** – Mojo marinated pork loin slow cooked and served with Yellow Rice & Black Beans with sour cream, hot sauce and chopped onions.
- K. **Jambalaya** - Fresh Shrimp, Chicken and Smoked Sausage with Holy Trinity, Rice, Spices and Fresh Herbs cooked in a Tomato Base, ooewee!
- L. **Blackened Swai(Bass)** – Blackened Swai filet served with a Buerre Blanc Sauce
- M. **\*Baked Ziti** – Tender Pasta, Mozzarella & Ricotta Cheese, in a Hearty Basil & Tomato Marinara
- N. **\*Meat Lasagna** – Ricotta, Parmesan, Mozzarella cheeses piled between seasoned Ground Beef and Tender Pasta in a Savory Tomato Sauce.
- O. **\*Vegetable Lasagna** – layers of fresh vegetables sandwich in between Alfredo sauce, Ricotta cheese and Tender Noodles.
- P. **\*Basilique** – Cheese filled Tortellini Pasta piled high and embraced with a hearty Basil and Tomato Marinara Sauce.
- Q. **\*Vegan Delight** – Mediterranean style fluffy Cous-cous with fresh Cilantro, Mango, Fig and a hint of shaved Coconut tossed in Garlic-Olive oil and served on a bed of chopped Grape Leaves, Julienne Zucchini, Carrots and Onions.

All entrees except those with (\*) include Vegetable Medley, choice of Rice, Baked or Mashed Potato. All include Bread with Butter, Dessert Tray, and Water.

## Package Pricing

- **Basic Package**                    **\$12.95 per person**

Includes choice of 1 item from Group A, 1 item from Group B & 1 item from Group C

- **Standard Package**                **\$15.95 per person**

Includes choice of 1 item from Group A or A-1, 2 items from Group B & 2 items from Group C

- **Deluxe Package**                    **\$18.95 per person**

Includes choice of 2 items from Group A or A-1, 3 items from Group B & 2 Items from Group C

- **Supreme Package**                 **\$21.95 per person**

Includes choice of 2 items from Group A/A-1, 3 items from Group B & 3 items from Group C

## **Ala Carte Pricing** based on per person with a minimum of 12 people

Group A – \$3.25 per person – \$39.00

Group A-1 \$3.75 per person - \$45.00

Group B - \$5.25 per person – \$63.00

Group C - \$8.95 per person - \$107.40

Fresh Vegetable Medley – 2.25 per person – \$27.00

Rice/Baked or Mashed Potato – 1.95 per person – \$23.40

Dessert Tray – 3.95 per person – \$47.40

## Entertainment Packages

### **Cold Sandwich Platter - \$9.95 per person**

- Deli style sliced Ham, Turkey and Roast Beef
- Swiss, American and Cheddar Cheeses
- Fresh Lettuce, Tomato, Pickles, Onion slices, Mayo and Mustard
- Chips, dips and pretzels
- Hoagie and Cuban-style Rolls
- Pitchers of Soda, Iced Tea and Water
- Assorted Cookie Tray

### **Socialite - \$12.95 per person - pick 3**

### **Debutante - \$16.95 per person - pick 5**

- **Cocktail Meatballs** - Fresh seasoned Ground Sirloin cooked slow in a Rich-Velvet Red Wine Sauce, BBQ or Sweet & Sour Style
- **Chicken Wings** – Jumbo wings tossed in your favorite sauce of Mild, Medium or Hot Buffalo, BBQ, Caribbean Jerk or our signature Freedom sauce.
- **Crudité Platter** – Fresh Broccoli, Carrot, Celery, Radish & Zucchini with Ranch & Hummus for dipping
- **Fresh Fruit Platter** – Melon, seasonal berries, grapes & Tropical Fruits
- **Fromage Platter** - Fine selection of Cheese, Crackers and Spreads
- **Cocktail Shrimp** – 26-30ct cooked, seasoned and cooled shrimp served with Cocktail Sauce and Lemon Wedges.
- **Mediterranean Crustini** – Fresh Tomato, Arugula, Feta Cheese Crumbles and Balsamic Onions on toast points
- **Greek Salmon Bites** – Fresh Oregano, Feta, Onion and Calamata Olives top smoked salmon with Lemon-Vinaigrette drizzle
- **Blue Brochette** – Fresh Oregano, Tomato, Blue Cheese Crumbles, Red Onion and Parsley tossed with Olive Oil and placed on toasted brochette.
- **Pigs in a blanket** – Tiny dogs covered in light, golden brown biscuit served with BBQ, Ketchup and Spicy Mustard Sauces.

## **BEVERAGES**

Pitchers of Soda – \$6.95ea (64oz)

Pitchers of Iced Tea – \$4.25ea (64oz)

Bottled Soda –\$2.25ea (20oz)

Bottled Water - \$2.00ea (20oz)

Coffee decanter - \$12.00 (64oz)

Hot Cocoa - \$15.00 (64oz)

## Adult BEVERAGES

Pitchers of Domestic Beer - \$12.00 (64oz) Bud Light/Miller Lite/ Yuengling/Michelob Ultra

Pitchers of Import Beer - \$14.00 – \$16.00 (64 oz) Labatt Blue/Molson Canadian

Wine by the bottle – we use Kendall-Jackson, Sutter Home and Barefoot wines

Full Bar – Selection of 5 liquors, plus mixers and bottled beer and wine

Available Cash or Open, prices reflected accordingly