



## *Hors d'oeuvres Menu*

### Level I

\$20/PP

*(plus tax and gratuity)*

Pick **two** from the options below:

- Hummus & Pita Chips
- Fresh Mozzarella, Tomato & Basil Platter
- Fresh Fruit Platter
- Vegetable Spring Rolls
- Mini Chicken Potpies
- Pierogis
- Pigs in a Pretzel
- Thai Curry Samosa

Pick **two** from the options below:

- Grilled Vegetable Platter
- Fruit & Cheese Platter
- Swedish Meatballs
- Bacon Wrapped Scallops
- Mini Quiches
- Chicken Cordon Bleu Bites
- Chicken or Beef Satay
- Asparagus & Asiago in Phyllo Dough

**Level II**

\$26.95/PP

*(plus tax and gratuity)*

Pick **four** from the options below:

- Hummus & Pita Chips
- Fresh Mozzarella, Tomato & Basil Platter
- Fresh Fruit Platter
- Vegetable Spring Rolls
- Mini Chicken Potpies
- Pierogis
- Pigs in a Pretzel
- Thai Curry Samosa

Pick **two** from the options below:

- Grilled Vegetable Platter
- Fruit & Cheese Platter
- Swedish Meatballs
- Bacon Wrapped Scallops
- Mini Quiches
- Chicken Cordon Bleu Bites
- Chicken or Beef Satay
- Asparagus & Asiago in Phyllo Dough

Pick **one** from the options below:

- Antipasto
- Miniature Crab Cakes
- Raspberry Brie & Almonds in Phyllo Dough
- Spanakopita
- Shrimp Cocktail
- Beef or Chicken Wellington
- Beef Hibachi Skewers
- Rumaki

**Level III**

\$30/PP

*(plus tax and gratuity)*

Pick **four** from the options below:

- Hummus & Pita Chips
- Fresh Mozzarella, Tomato & Basil Platter
- Fresh Fruit Platter
- Vegetable Spring Rolls
- Mini Chicken Potpies
- Pierogis
- Pigs in a Pretzel
- Thai Curry Samosa

Pick **three** from the options below:

- Grilled Vegetable Platter
- Fruit & Cheese Platter
- Swedish Meatballs
- Bacon Wrapped Scallops
- Mini Quiches
- Chicken Cordon Bleu Bites
- Chicken or Beef Satay
- Asparagus & Asiago in Phyllo Dough

Pick **two** from the options below:

- Antipasto
- Miniature Crab Cakes
- Raspberry Brie & Almonds in Phyllo Dough
- Spanakopita
- Shrimp Cocktail
- Beef or Chicken Wellington
- Beef Hibachi Skewers
- Rumaki



## ***Dinner Menu***

### **Level I**

\$25/PP

*(plus tax and gratuity)*

Inclusive of fresh bread & butter

**Garden Salad:** mesclun greens, grape tomato, red onion, cucumber, carrot, radish, shaved Manchego cheese, white balsamic dressing

**Entrée:** (Pick **two** from the options below)

- Baked Salmon; Lemon Wine Sauce
- Island Pork; Jerk Seasoning, Coconut Rum Sauce & Pineapple Mango Chutney
- Vegetable Lasagna
- Choice of Chicken;
  - *Savoy*
  - *Piccata*
  - *Marsala*
  - *Diane*
  - *Wisconsin*
  - *Kiev*
  - *Cordon Bleu*

**Orecchiette Pasta:** (Pick **one** from the options below)

- Garlic & Olive Oil with Broccoli
- Vodka
- Marinara

**Vegetable & Potato:**

- Seasonal Vegetables; tossed in shallots & butter
- Chef's Choice of Potato

**Dessert:** Cookies & Brownies

**Level II**

\$36.95/PP

*(plus tax and gratuity)*

Inclusive of fresh bread & butter

**Salad:** (Pick **one** from the options below)

- Garden Salad; mesclun greens, grape tomato, red onion, cucumber, carrot, radish, shaved Manchego cheese, white balsamic dressing
- Caesar Salad; Romaine Lettuce, Croutons & Parmesan

**Entrée:** (Pick **three** from the options below)

- Baked Salmon; Lemon Wine Sauce
- Island Pork; Jerk Seasoning, Coconut Rum Sauce & Pineapple Mango Chutney
- Vegetable Lasagna
- Grilled Flank Steak; Mushrooms & Onions with Natural Au Jus
- Crab Stuffed Flounder
- Tuscan Pasta & Shrimp; Penne Pasta, Garlic & Oil, Basil, Sundried Tomatoes, Capers & Fresh Mozzarella
- Choice of Chicken;
  - *Savoy*
  - *Piccata*
  - *Marsala*
  - *Diane*
  - *Wisconsin*
  - *Kiev*
  - *Cordon Bleu*

**Orecchiette Pasta:** (Pick **one** from the options below)

- Garlic & Olive Oil with Broccoli
- Vodka
- Marinara

**Vegetable & Potato:**

- Seasonal Vegetables; tossed in shallots & butter
- Chef's Choice of Potato

**Dessert:** Cookies & Brownies

**Level III**

\$45/PP

(plus tax and gratuity)

Inclusive of fresh bread & butter

**Salad:** (Pick **one** from the options below)

- Garden Salad; mesclun greens, grape tomato, red onion, cucumber, carrot, radish, shaved Manchego cheese, white balsamic dressing
- Caesar Salad; Romaine Lettuce, Croutons & Parmesan

**Entrée:** (Pick **three** from the options below)

- Baked Salmon; Lemon Wine Sauce
- Island Pork; Jerk Seasoning, Coconut Rum Sauce & Pineapple Mango Chutney
- Vegetable Lasagna
- Grilled Flank Steak; Mushrooms & Onions with Natural Au Jus
- Crab Stuffed Flounder
- Tuscan Pasta & Shrimp; Penne Pasta, Garlic & Oil, Basil, Sundried Tomatoes, Capers & Fresh Mozzarella
- Choice of Chicken;
  - *Piccata*
  - *Savoy*
  - *Marsala*
  - *Diane*
  - *Wisconsin*
  - *Kiev*
  - *Cordon Bleu*
- Filet Tips & Wild Mushrooms; Cognac Cream Sauce

**Orecchiette Pasta:** (Pick **one** from the options below)

- Garlic & Olive Oil with Broccoli
- Vodka
- Marinara

**Vegetable & Potato:**

- Seasonal Vegetables; tossed in shallots & butter
- Chef's Choice of Potato

**Dessert:** Cookies & Brownies



## ***Lunch Menu***

### **Level I**

\$20/PP

*(plus tax and gratuity)*

Inclusive of fresh bread & butter

**Garden Salad:** mesclun greens, grape tomato, red onion, cucumber, carrot, radish, shaved Manchego cheese; white balsamic dressing

**Wrap Platter:** An assortment of wraps

- Ham, Swiss & Honey Mustard Wrap
- Grilled Chicken Caesar Wrap
- Grilled Vegetable Wrap
- Fresh Mozzarella, Tomato, Pesto & Spring Mix
- Shrimp Salad Wrap

**Sides:** (Pick two from the options below)

- Carrot Salad
- Coleslaw
- Potato Salad
- Macaroni Salad

**Dessert:** Cookies & Brownies

**Level II**

\$26.95/PP

(plus tax and gratuity)

Inclusive of fresh bread & butter

**Garden Salad:** mesclun greens, grape tomato, red onion, cucumber, carrot, radish, shaved Manchego cheese; white balsamic dressing

**Entrée:** (Pick **two** from the options below)

- Vegetable Lasagna
- Choice of Chicken:
  - *Cordon Bleu*
  - *Kiev*
  - *Savoy*
  - *Wisconsin*
  - *Diane*
  - *Piccata*
  - *Marsala*
- Meatballs Marinara
- Shrimp Scampi

**Orecchiette Pasta:** (Pick **one** from the options below)

- Garlic & Olive Oil with Broccoli
- Vodka
- Marinara

**Vegetable:** Seasonal Vegetables; tossed in shallots & butter

**Dessert:** Cookies & Brownies



**Level III**

\$30/PP

*(plus tax and gratuity)*

Inclusive of fresh bread & butter

**Garden Salad:** mesclun greens, grape tomato, red onion, cucumber, carrot, radish, shaved Manchego cheese; white balsamic dressing

**Wrap Platter:** An assortment of wraps

- Ham, Swiss & Honey Mustard Wrap
- Grilled Chicken Caesar Wrap
- Grilled Vegetable Wrap
- Fresh Mozzarella, Tomato, Pesto & Spring Mix
- Shrimp Salad Wrap

**Entrée:** (Pick **two** from the options below)

- Vegetable Lasagna
- Choice of Chicken:
  - *Savoy*
  - *Cordon Bleu*
  - *Kiev*
  - *Wisconsin*
  - *Diane*
  - *Piccata*
  - *Marsala*
- Meatballs Marinara
- Shrimp Scampi

**Orecchiette Pasta:** (Pick **one** from the options below)

- Garlic & Olive Oil with Broccoli
- Vodka
- Marinara

**Vegetable:** Seasonal Vegetables; tossed in shallots & butter

**Dessert:** Cookies & Brownies