

Poultry



Herb Crusted Chicken Breast - Fresh Boneless Chicken Breast Coated with a Special Herb Breading, Pan Fried then Drizzled with a Honey Wine Butter Sauce

Savory Spinach Chicken - Fresh Grilled Chicken Breast Topped with Sautéed Spinach, Provolone Cheese and Creamy Ranch Dressing Sauce

Lemon Pasta w/ Chicken - Fresh Grilled Chicken Strips Tossed in Penna Pasta w/ Lemon Juice, fresh Parsley, Virgin Olive Oil and Grated Parmesan Cheese

Oven Roasted Turkey

NEW Roasted Chicken w/ Homemade Gravy - Fresh Boneless Chicken Breast & Thigh Meat Slow Roasted & Topped w/ Homemade Gravy

BBQ Chicken Quarter - Fresh Chicken Quarter Seasoned and Grilled than Finished with our Tangy Sweet BBQ Sauce

Chicken Asparagus Roll-Ups - Fresh Chicken Breast Stuffed Asparagus, Mayo Based Seasoned Sauce Topped w/ Panko Breading & Baked

Chicken Paprikash w/ Spatzels

Chicken Picante - Fresh Chicken Breast Sautéed Seasoned w/ Garlic, White Wine & Lemon Juice Topped w/ Capers

Grilled Lemon Pepper Chicken - Fresh Grilled Chicken Breast Seasoned w/ Lemon Pepper Topped w/ a White Wine Butter Sauce

Old Fashion Honey Glazed Baked Ham - Sugarale Old Fashion Smoked Ham Baked with a Honey Glaze Garnished with Pineapple Chunks

Smoked Sausage w/ Sauerkraut

Stuffed Pork Chops - Fresh Center Cut Pork Chops Stuffed with our Homemade Herb Dressing and Topped with a Homemade Mushroom Gravy

City Chicken - Its really Pork Topped w/ a Mushroom Gravy

Grilled Pork Tenderloin Medallions - Grilled Pork Tenderloin Sliced into Medallions Topped with a Mushroom Merlot Wine Sauce

Roast Beef - Certified Angus Beef Slow Roasted with our Special Seasonings Topped with our Homemade Gravy or Au Jus

Roasted Beef Tenderloin

New York Strip Steak - USDA Choice Aged Beef Strip Steak Seasoned with our Special Rub and Grilled on Location

Meatloaf - Made with Fresh Black Angus Ground Chuck, Seasonings and Baked with a Sweet BBQ Sauce Glaze

Rib eye Steak - USDA Choice 10 oz Rib-eye Steak

Salisbury Steak



Savory Stuffed Chicken Breast - Fresh Chicken Breast Stuffed with Our Homemade Herb Stuffing Topped with a Cream Sauce

Chicken Parmesan - Fresh Chicken Breast with our Special Breading, Pan Fried and Topped with Pasta Sauce and Provolone Cheese

Italian Grilled Chicken Breast - Fresh Grilled Chicken Breast Seasoned with a blend of Italian Seasonings and Garnished with Roasted Roma Tomatoes, Red Onions and Whole Garlic Cloves

Oven Fried Chicken - Fresh 8 piece cut Chicken lightly coated with our seasoned breading

Pretzel Crusted Chicken Breast - Fresh Chicken Breast Stuffed w/ Old Fashion Hickory Smoked Swiss Cheese & Honey Dijon Mustard Topped w/ Crushed Pretzels

Bourbon Grilled Chicken Breast

Bread Pork Cutlet - Breaded Fresh Pork Sirloin Cutlet Smothered in Homemade Gravy

Chicken Marsala - Fresh Chicken Breast Sautéed in Butter with Sliced Mushrooms, Marsala Wine, Lemon Juice, Spices and Topped with Grated Aged Parmesan Cheese

Fried Chicken - We use only Fresh Chicken Coated with our own Special Seasoned Breading and then Pan Fried

Grilled Sweet & Sour Chicken Breast - Fresh Seasoned Chicken Breast Grilled & Smothered w/ Sweet & Sour Sauce

Pork

Pit Style Pork - Slow Roasted Pork with our Special Hickory Blended Seasonings and Topped with a Tangy Sauce

Smokehouse Barbeque St Louis Ribs - Our Specialty Smokehouse St Louis Ribs Smothered in our Tangy Sweet BBQ Sauce

Boneless BBQ Ribs - Tender Pork Slow Roasted and Smothered in our Tangy Sweet BBQ Sauce

Grilled Pork Chop - Fresh Center Cut Boneless Pork Chops Hand Cut and Lightly Seasoned Topped w/ Caramelized Bourbon Onions

Ham Loaf

Beef

Roast of Sirloin - USDA Choice Sirloin of Beef Roasted with our Special Spices and Served with a Merlot Mushroom Wine Sauce. Also available as a Carving Station

Prime Rib - Carved - USDA Prime Rib Coated with our Special Rub Slow Roasted and Served with an Au Jus

Beef Wellington - USDA Beef Tenderloin Seasoned Grilled Wrapped Topped with Mushrooms and Wrapped In Puff Pastry then Baked

Pot Roast - USDA Choice Angus Chuck Roast served with Roasted Carrots, Celery & Potatoes

Swiss Steak - Made from USDA Certified Angus Beef & Smothered w/ our Homemade Gravy

Cabbage Rolls - We use Certified Angus Beef Blend with Onions and Seasonings then Wrapped in Cabbage Leaf and Baked in our Pasta Sauce

Seafood

Lake Erie Perch - Lake Erie Perch Coated with a Special Seasoned Breading Deep Fried in a Blended Canola Sunflower Oil served with Lemon and Tartar Sauce. We can Also do this on site.

Shrimp Scampi - Large White Shrimp sautéed in a Garlic Buttered served with penne Pasta

Cedar Plank-Grilled Salmon - Norwegian Salmon Grilled on Cedar Planks served with Dill Sauce

Orange - Glazed Salmon - Grilled Norwegian Salmon with a Cajun Orange Glaze

Scallop & Shrimp Pasta Mornay - Sautéed Jumbo Scallops & White Shrimp over Bow Tie Pasta Tossed in a Mornay Sauce, which is Butter, Spring Onions, Siberian Garlic Milk, Sour Cream, Lemon Juice and Fresh Italian Parsley.

Sandwiches

Roast Beef - We use Certified Angus Beef Slow Roast it with our Special House Seasonings Sliced Thin for Sandwiches in Au Jus

Meat & Cheese Tray for Sandwiches - Hickory Ham, Turkey Breast, Roast Beef w/ Swiss & American Cheese, Lettuce, Tomato, Condiments and Variety of Breads

BBQ Beef for Sandwiches - Certified Angus Beef Slow Roasted with Hickory and our House Seasonings

Hot Shredded Chicken for Sandwiches - Oven Roasted Fresh Chicken Shredded and Blended in a Creamy Sauce

Burger Bar - Black Angus 1/3 Pounder Beef Patty, Bun, Swiss & American Cheese, Lettuce, Tomato, Onion, Bacon, Sautéed Mushrooms, Condiments, Homemade Pickle Spears and Macaroni Salad

Croissant Sandwiches - Assortment of Ham, Turkey w/ Lettuce, Tomato & Cheese

Fresh Potato Chips - Crinkle Sliced Yukon Gold Potatoes Fries in a Canola/Sunflower Blended Oil to a Golden Crunch

Roast Beef Slider Sandwiches - Lettuce, Tomato, Cheddar Cheese w/ Condiments

Roast Beef Sub - Certified Angus Roast Beef Sliced Thin with Cheddar Cheese, Romaine Lettuce and Tomato

Sloppy Joe's - We use Certified Angus Ground Chuck
Vegetable Wraps

BBQ Pit Style Pulled Pork for Sandwiches - Fresh Pork Slow Roasted and Smothered with our Sweet BBQ Sauce

Bratwurst - Served with Sautéed Peppers & Onions and Tossed in our Pasta Sauce on a Sub Roll

Chicken Salad Croissant Sandwich - Oven Roasted Chicken Salad on a Fresh Croissant Roll w/ Romaine Lettuce & Tomato

Chicken Salad Wraps

Finger Sandwiches - Egg and Chicken Salad on Assorted Breads cut in Triangles

Ham & Turkey Wraps - Premium Turkey & Hickory Smoked Ham w/ Lettuce, Tomato, Provolone & Swiss Cheese. Condiments on the side

Pasta - Italian



Italian Sausage - Fresh Homemade Italian Sausage with Sautéed Red & Green Peppers, Sweet Onions Coated with our Signature Pasta Sauce

Our Traditional Lasagna - Three Layers of Italian Seasoned Ground Beef, Creamy Ricotta Cheese, Provolone and Parmesan Cheese

Rigatoni - Rigatoni Blended with Parmesan Cheese, Provolone and Tossed with our Italian Pasta Sauce

Tri-Colored Cheese Tortellini - Tossed with Our Signature Pasta Sauce

Seafood Alfredo Pasta - Bowtie Pasta w/ Shrimp, Crab & Clams Tossed in an Alfredo Sauce

Mediterranean Pasta - Angel Hair Pasta Tossed w/ Fused Garlic Olive Oil, Fresh Diced Roma Tomatoes & Green Onions

Pasta Bar - Minimum 25 people or More - Pasta, red Sauce, Alfredo Sauce, Grilled Italian Chicken, Meatballs, Grated Parmesan Cheese

Spaghetti with Meat Sauce - Imported Barilla Pasta served with California Pasta Sauce loaded with Italian Seasoned Ground Chuck

Vegetable Alfredo - Tri-Colored Bow Tie Pasta w/ Sautéed California Blended Vegetables Tossed in our Fresh Made Americana Alfredo Sauce

Americana Alfredo Bow Tie Pasta - Bow Tie Pasta Tossed with our Signature Creamy Alfredo Sauce

Vegetarian Specialties

Spicy Chickpea Vegetable Casserole - Chickpeas, Tomatoes, Butternut Squash, Potatoes and Green Beans

Spinach Burrito - Spinach, Garlic, Onion Sautéed and Blended with Cheddar Cheese and Picante Sauce Wrapped with a Flour Tortilla

Stuffed Mushroom w/ Cream Cheese Filling - Vegetarian

Vegan Shepard's Pie - Sautéed Garlic, Mushrooms, Broccoli, Carrots, Celery, then Adding a Layer of Real Mashed Potatoes Topped with French Fried Onions and Sprinkled with Nutritional Yeast.. Great Dish for Vegetarians and even Meat Lovers will Love

Vegetable Lasagna - Layers of Vegetables, Provolone Cheese, Ricotta Cheese, Grated Parmesan Cheese and Complimented with a Rich California Tomato Pasta Sauce or Alfredo Sauce 1/2 Pan \$28 - Full Pan \$58

Vegetable Stew - Vegetable Stock Based Stew with Onions, Carrots, Green Beans, Zucchini, Cauliflower, Tomatoes and Broccoli

Fettuccine with Creamy Mushroom & Bean Sauce - Creamy Sauce with Fresh Green Beans, Mushrooms, Garlic, Onions, White Wine, Cream, Vegetable Stock, Basil, Pine Nuts, Sun-Dried Tomatoes and Parmesan Cheese

Mexican

Taco Bar - Taco Meat, Grilled Seasoned Chicken, Tomatoes, Lettuce, Black Olives, Onions, Green Onions, Sour Cream, Taco Sauce, Soft & Hard Shell Tacos

Tortilla Chips & Fresh Salsa - Fresh made Tortilla Chips served with Fresh Salsa

Chicken Enchiladas - Grilled Fresh Chicken Breast Seasoned with a Blend of Mexican Spices with Corn, Green Chilies, Chipotle Chilies, Shredded Cheddar and Jack Cheese Rolled in a Flour Tortilla and Topped with Enchilada Sauce

El Paso Gilled Chicken Breast - Fresh Chicken Breast Marinated in a Lime Vinaigrette Seasoned and Grilled. Topped with a Fresh Fruit Salsa Consisting of Pineapple, Mango, Oranges, Cilantro, Mint and Lime Juice

Starch

Macaroni & Cheese Casserole - Homemade with Mild Cheddar & Parmesan Cheese

Mashed Potatoes w/ Red Skin Potatoes - Yukon Gold Potatoes & Red Skin Potatoes Blended with Milk, Sour Cream, Butter & Seasoned

Oven Roasted Rosemary Yukon Gold Potatoes - Yukon Gold Potatoes that we Oven Roast and Toss with Rosemary Garlic Olive Oil

Sweet Potatoes - Fresh Sweet Potatoes Drizzled with Butter Honey Brown Sugar Sauce

Sweet Potatoes Casserole - Baked with Brown Sugar, Honey and a Pinch of Nutmeg

Twice Baked Potatoes in Jackets - Potato Jackets Filled w/ Fresh Idaho Mashed Potatoes Blended with Sour Cream, Parmesan Cheese, Fresh Chives Topped with Cheddar Cheese

Baked Potato - Served with Whipped Butter & Sour Cream

Chantilly Potatoes - Fresh Idaho Potatoes with Heavy Cream, Swiss Cheese and Parmesan Cheese

Garlic Mashed Potatoes - Red Skin Klondike Potatoes Mashed with Garlic, Sour Cream, Butter & Fresh Green Onions

Mashed Potatoes - Fresh Homemade Idaho Mashed Potatoes Lightly Seasoned and Topped with Butter

Mexican Rice Pilaf - Chicken Flavored Rice with Green Onions, Assorted Bell Peppers, Celery, Carrots and Fresh Parsley

Buttered Redskin Potatoes - Klondike Redskin Potatoes w/ Butter & Dill

Savory Herb Stuffing - Italian Bread with Plenty of Savory Herbs, Celery, Onion, Eggs, Chicken Stock and Fresh Italian Parsley

Twice Baked Potatoes - Pan Style Made with Real Mashed Potatoes

Scallop Potatoes

Au Gratin Potatoes - Fresh Idaho Potato Slices Smothered with a Homemade Cheese Sauce Topped with Seasoned Bread Crumbs

Cabbage & Noodle w/ Bacon

Cheesy Potato - Fresh Shredded Idaho Potatoes Blended with Sour Cream, Aged Cheddar Cheese, and Onions

Hand Cut French Fries - Fresh Idaho Potatoes Fries

Garden Blended Wild Rice

Vegetables

Key Largo Vegetable - Bias Sliced Yellow & Orange Carrots, Red Pepper Strips and Whole Green Beans Lightly Seasoned

Roasted Brussels Sprouts - Fresh Brussels Sprouts Oven Roasted w/ White Truffle Sea & Extra Virgin Olive Oil

Asparagus - Fresh Asparagus Broiled in Butter with a Light Greek Seasoning

Buttered Corn

Buttered Carrots

California Gold Blended Vegetable - Chef Cut Broccoli Florets, Cauliflower and Carrots Drizzled with Seasoned Butter

Green Bean Almondine - Whole Green Beans with Toasted Sliced Almonds

Pacific Blended Vegetables - Blend of Sugar Snap Peas, Bias Cut Yellow & Orange Carrots, Broccoli Florets

Sautéed Zucchini and Yellow Squash Parmesan - Fresh Squash from my Garden Sautéed with Extra Virgin Olive Oil Seasoned with a Key West Lemon Basil Seasoning

Backyard Baked Beans - Baked Beans, Black Beans, Mexican Chili Beans, Butter Beans and Pinto Beans, Onions, and Smokehouse Bacon Blended in a Sweet Tangy Sauce.

Carrots & Broccoli - Fresh Carrots and Broccoli Steamed and Lightly Seasoned

Garlic Green Beans - Whole Green Beans Lightly Blanched and Tossed w/ Garlic Butter

Green Beans w/ Bacon & Onions

Green Beans with Mushrooms - Whole Green Beans w/
Sautéed Mushrooms

Salads

Jean's Cashew Salad - Fresh Romaine and Iceberg Lettuce,
Red & Yellow Apples, Muenster Cheese and
Cashews Tossed in our House Red Raspberry
Poppy Seed dressing

Romaine Cranberry Salad - Fresh Romaine Lettuce,
Spring Mix, w/ Dried Cranberries, Swiss Cheese,
Croutons Tossed in our House Red Raspberry
Poppy Seed Vinaigrette

Macaroni Salad - Imported Barilla Elbow Macaroni
Blended with Salad Dressing, Chopped Egg,
Celery, Red Onion

Salad Bar - Romaine & Iceberg Lettuce, Shredded Cheddar
Cheese, Tomatoes, English Cucumbers, Croutons,
Dressing: Ranch, Italian & Red Raspberry Poppy
Seed Dressings,

Our Signature Coleslaw - Fresh Chopped Cabbage with
Onions, Carrots, Red Cabbage, and Parsley
Tossed in our Homemade Dressing

Spinach Strawberry Salad - Fresh Baby Spinach and
Strawberries with Toasted Pecans, Muenster
Cheese Tossed in our House Red Raspberry Poppy
Seed Vinaigrette

Broccoli Cauliflower Salad - Fresh broccoli, cauliflower,
red onions, bacon and sunflower seeds blended
with our homemade special dressing

Caprese Salad - Vine Ripe Tomato, Fresh Mozzarella, Basil
and then Drizzled with Extra Virgin Olive Oil

Greek Salad - Fresh Romaine, Tomatoes, Sliced Sweet
Onion, Diced Beets, Feta Cheese, Ripe Olives
Tossed w/ Homemade Mint Dressing

Italian Sausage Soup

Old Fashion Chicken Noodle Soup - Always Homemade
with a Rich Chicken Broth, Diced Chicken,
Carrots, Celery, Old Fashion Amish Egg Noodles
and Fresh Parsley

Stuffed Pepper Soup - Made with Certified Angus Ground
Chuck, Green Peppers, Onions, Tomatoes and a
blend of Spices

Butternut Squash Soup

Crab & Havarti Bisque with Fresh Dill - A Wonderful
New England Cream Soup with Sweet Succulent
Crab Meat Blended with Garlic, Onions, Potatoes,
Sherry, Havarti Cheese and a Touch of Fresh Dill

Ham & Bean Soup - Made from Scratch with Chunks of Old
Fashion Smoked Ham, Carrots, Celery, Onions,
Pinto & Great Northern Beans, Fresh Parsley

Garden Salad - Fresh Iceberg, Romaine, Baby Spinach,
English Cucumbers, Red Onions and Grape
Tomatoes served with Italian, Ranch and Red
Raspberry Poppyseed Dressings

Romaine Salad w/ Strawberries & Mandarin Oranges -
Fresh Romaine, Spinach, Red Onion, Mandarin
Oranges & Strawberries Tossed w/ our Red
Raspberry Vinaigrette Dressing

Potato Salad - We use Fresh California or Florida White
Potatoes and Blend with Hellmann's Mayonnaise,
Chopped Eggs, Celery, Onions and Spices

Margarita Salad - Fresh Cucumbers, Roma Tomatoes,
Green Onions, Red, Yellow, & Orange Bell
Peppers, Chopped Garlic, Parsley, Cilantro
Tossed in our Tequila Vinaigrette Dressing

Pasta Salad - Garden Rotini Pasta Blended with Grape
Tomatoes, English Cucumbers, Cauliflower, Corn,
Roasted Red Peppers, Pepperoncini, Black Sliced
Olives, and Chunks of Provolone Cheese Tossed
in our House Italian Dressing

Seven Layer Salad - Layered with Tomatoes, Celery &
Carrots, Eggs, Peas, Bacon, Mayonnaise and Sour
Cream and Topped with Parmesan Cheese

Caesar Salad - Fresh Romaine, Herb Croutons and Shaved
Parmesan Cheese with Caesar Dressing

Fresh Fruit Salad - Variety Depends on Availability

German Potato Salad - Potatoes Blended in a Traditional
Sauce with Bacon and Onion

Soups

Mushroom & Herb Potage Soup - Creamy Mushroom
Soup made with a Blend of Portobello & Wild
Mushrooms with a mixture of Fresh Herbs

Pumpkin Chili

Roasted Red Pepper Tomato Soup

Seafood Corn Chowder

Baked Potato Parmesan Soup

Beef Vegetable Soup

Clam Chowder - Served w/ Oyster Crackers

Cream of Broccoli Soup

Creamy Mushroom

Creamy White Chicken Chili

Italian Wedding

Chili

Hot Appetizers

Italian Sausage Chubs - Homemade Italian Sausage w/
Assorted Bell Peppers Smothered in our Italian
Pasta Sauce

Jumbo Chicken Wings - Mild Buffalo, Sweet & Tangy BBQ
and our Signature Roasted Garlic Aged Parmesan

Jerked Chicken Kabobs - Skewered Chicken Breast
Marinated with a Jerk Seasoning then Grilled and
Served with a Mango Dipping Sauce

Pit Style Pork Kabobs - Fresh Pork Sirloin Skewered
Seasoned then Grilled and Coated with our Sweet
& Tangy BBQ Sauce

Stuffed Jalapenos - Jalapeno Peppers Stuffed with a Cream Cheese Bacon Filling then Baked

Stuffed Mushroom Caps - Fresh Large Mushroom Caps Stuffed with a Crab Meat Cream Cheese

Stuffed Red Skin Potato Cups - Red Skin Potato Skins Stuffed w/ Cheddar Cheese & Hickory Smoked Bacon Served w/ Sour Cream on the side

Sweet & Sour Meatballs - Our Italian Meatballs Coated with our Tangy Pineapple Sweet & Sour Sauce

Asparagus Rolls - Grilled Asparagus with a Cheese Filling Wrapped in a Slice of Bread then Baked

Baked Crab Dip - Served w/ Assorted Crackers

Chicken Tenders - Served w/ Honey Mustard & BBQ & Ranch Sauces

Homemade Sauerkraut Balls - Fresh Pork Sausage Blended with Variety of Spices & Seasonings with, Cream Cheese, Sauerkraut Served and with a Creamy Horseradish Sauce

Italian Meatballs - Smothered in our Pasta Sauce

Stuffed Jalapeño Peppers - Stuffed w/ Seasoned Chorizo Sausage Cream Cheese Filling Wrapped w/ Daiseyfield Hickory Smoked Bacon

Stuffed Mushroom Caps w/ Sausage Cream Cheese Filling

Swedish Meatballs - Our Seasoned Beef Meatballs in a Rich Creamy Gravy

Waterchestnut Ramaki - Waterchestnut Marinated in a Special Sauce than Wrapped in Hickory Smoked Bacon

BBQ Meatballs - Italian Meatballs Coated with our Tangy Barbaque Sauce

Beef Pineapple Kabobs - Drizzled with a Sweet Soy Sauce

Chicken Wings - These are Jumbo Wings: Sauce Choices: Mild, Hot, Garlic Parmesan, Teriyaki, BBQ

Hot Spinach Artichoke Dip - Philadelphia Cream Cheese Blended with Artichokes, Spinach, Onions, Parmesan Cheese and Spices Served Warm with Fresh Tortilla Chips

Herb Crusted Chicken Skewers w/ Honey Wine Butter Sauce - Fresh Chicken Marinated in Sweet White Wine then Coated with Our Special Herb Breading Pan Fried and Finished with Honey Wine Butter Sauce

Cold Appetizers

Layered Taco Dip Salad - This Salad is Layered with Taco Meat, Refried Beans, Cream Cheese, Tomatoes, Green Onions, Lettuce, Sliced Black Olives, Salsa and Topped with Shredded Aged Cheddar Cheese Served with Fresh Made Tortilla Chips

Salami Horns Stuffed w/ Cream Cheese

Shrimp Cocktail - Large White Shrimp served with Cocktail Sauce.

Stuffed Mini Tomatoes - Tomatoes Stuffed with a Cream Cheese Bacon Filling

Tomato Bruschetta - Toasted French Bread with Fresh Roma Tomato, Basil, Garlic and Fresh Basil

Scotch Eggs - Hard Boiled Egg Wrapped in a seasoned Pork Mixture Breaded and fried Served with Dijon Mustard

Asparagus Wraps - Fresh Asparagus, Red Peppers, Swiss Cheese Wrapped w/ Hickory Smoked Ham

Cheese Tray - Chunks of Swiss, Cheddar and Muenster, Pepper Jack Cheese served with Crackers & Cocktail Sauce

Cheese Vegetable Fruit Tray - Chunks of Swiss, Havarti and Cheddar Cheese Complimented with Fresh Watermelon, Honeydew, Cantaloupe, Pineapple and Strawberries Along with Fresh Veggies

Chilli Shrimp Skewers - Large White Gulf Shrimp (2 per Skewer) Sautéed in a Sweet Chili Sauce with Fresh Basil, Cilantro and Key West lime Juice served Chilled

Deviled Eggs

Fresh Fruit Kabobs - Pineapple, Melon and Strawberries

Fresh Made Potato Chips - Fresh Yukon Gold Potatoes Fried in a Canola/ Sunflower Oil Blend to a Golden Crunch

Relish Tray - Assorted Olives, Kosher Pickles, Roasted Peppers, Stuffed Pepperoncini

Roasted Brussels Sprout Salad - Fresh Shaved Brussels Sprouts Lightly Coated w/ Extra Virgin Olive Oil Roasted, Tossed w/ Maple Syrup, Cinnamon, Dried Cranberries and a Hint of Cayenne Pepper Served Room Temperature

Smoked Salmon - Presented w/ Minced Red Onion, Capers, Dijon Mustard, Sour Cream & Crostini Toast

Thai Beef Salad in Cucumber Cups - USDA Choice Sirloin Beef Marinated and Slow Roasted, then Sliced Thin and Blended with Fresh Coriander, Red Chili Peppers, Lime Juice and Lemon Grass Stuffed in a Cucumber Cup

Antipasto Kabobs - Stuffed Olive, Ripe Olive, Pepperoni, Salami and Cheese Tortellini with Sprigs of Fresh Parsley

Baked Brie - Brie Cheese Topped with Red Raspberry Preserves Wrapped in Puff Pastry then Baked.

Cheese Vegetable Combo Tray - Chunks of Swiss, Cheddar, Hot Pepper Cheese with Fresh Cauliflower, Broccoli, Carrots, Grape Tomatoes, English Cucumbers, Assorted Peppers, Celery, Radishes, Black and Green Olives served with Ranch Dressing and Cocktail Sauce

Cream Cheese Puffs - Cream Cheese Blended with Bacon, Grated Parmesan Cheese, Fresh Parsley, Spices Piped into a Puff Pastry Shell and Baked

Cucumber Salmon Bites - Fresh Slice of Cucumber topped with a Red Salmon Spread w/ a Sprig of Dill

Fresh Fruit Tray - Slices of Pineapple, Honeydew, Cantaloupe, Watermelon and Whole Strawberries

Fresh Vegetable Tray - Fresh Cauliflower Florets, Broccoli Florets, Baby Carrots, Grape Tomatoes, English Cucumbers, Assorted Bell Peppers, Celery and Radishes served with either Ranch Dressing or Spinach Dip

Grilled Vegetables - Assorted Bell Peppers, Yellow Squash, Zucchini, Asparagus, Baby Carrots, Cauliflower, Cremini Mushrooms Grilled and Drizzled with Balsamic Vinegar and Extra Virgin Garlic Olive Oil

Fruit & Cheese Kabobs - Chunks of Swiss Cheese, Cheddar, Honeydew & Cantaloupe

Grilled Chilli Shrimp Skewers - Large White Shrimp Marinated in a Sweet Chili Sauce w/ Basil, Coriander, Key West Lime Juice then Grilled. Served Chilled

Breakfast

Italian Sausage Egg Strata

Sausage Gravy with Fresh Baked Biscuits

Sausage Patties or Links

Vegetable & Cheese Egg Strata

Scrambled Eggs

Assorted Bagels - Served with Whipped Cream Cheese w/ Chives and Plain

Assorted Breakfast Breads - Apple Spice, Orange Blossom, Banana, Chocolate

Broccoli Ham Egg Casserole - Fresh Sautéed Broccoli, Onions, Hickory Smoked Ham & Aged Cheddar Cheese

Cinnamon Rolls - Fresh Baked Cinnamon Rolls Topped with a Cream Cheese Icing

Farmers Strata - Hickory Smoked Bacon, Old Fashion Diced Ham, Bread, Sweet Potatoes and Cheddar Cheese

Ham & Swiss Egg Strata - Egg Casserole Loaded with Our Old Fashion Smoked Ham, Swiss Cheese, Green Onions, Fresh Parsley

Over Night French Toast - We use Fresh Baked Challah Bread Soaked in a Egg Mixture Served with a Homemade Praline Syrup

Sweet Potato Hash - Fresh Sweet Potatoes, Hickory Smoked Bacon, Red Onions, Diced Jalapenos

Asparagus & Spinach Cheese Strata - Fresh Asparagus, Baby Spinach and Aged Cheddar Cheese, Egg and Topped with Toasted Bread Topping and Baked.

Assorted Danish & Muffins

Bacon - Thick Sliced Daiseyfield Hickory Smoked Bacon

Christmas Brunch Casserole - Bacon, Onions, Mushrooms, Shredded Potatoes, Fresh Parsley and Shredded Cheddar Cheese

Egg Benedict Casserole - Smoke Ham, English Muffins in an Egg Mixture Baked and Topped with Homemade Hollandaise Sauce

Fresh Baked Biscuits - Served with a Whipped Honey Butter

Home Fries - Fresh Sliced Idaho Potatoes, Diced Onions and Fresh Italian Parsley

Pies

Key Lime Pie - Made with Real Key West Lime Juice on a Graham Cracker Crust

Lemon Meringue Pie

Lemon Yogurt Pie

Signature Peanut Butter Crème Pie

Spiced Pumpkin Custard Pie - Creamy Pumpkin Custard Baked in a Pecan Nut Pie Crust Topped with Whip Cream

Strawberry Pie - Almond Pie Crust with a Layer of Cream Cheese Topped with Fresh Strawberries

Apple Pie \$2.00 Slice - Homemade Crust w/ Granny Smith Apples

Carmel Apple Pie - With our Homemade Crust Loaded with Fresh Granny Smith Apples, Butter Sugar and Spices than Just a nice touch of Carmel

Cherry Pie

Chocolate Pie

Desserts

Ole Miss Style Butter Cake Bars - Butter Cake with Toasted Pecans that makes a nice ending straight from the South

Our Signature Cheesecake Bites - Topped with Assorted Topping of Carmel, Raspberry, and Vanilla

Pineapple Upside Down Cake

Pumpkin Roll - Homemade pumpkin roll with cream cheese filling topped with chopped roasted walnuts

Apple Cobbler - Whip Cream on the side

Apple Crisp - Served Warm with Whip Cream on the side

Assorted Cookies & Brownies - Gourmet Peanut Butter, Chocolate Chunk, White Chocolate Macadamia Nut, Fudge Brownies
Cupcakes