
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

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

NEW Pretzel Crusted Chicken Breast - Fresh Chicken Breast Stuffed w/ Hickory Smoked Ham Rolled in Pretzel Crumbs Baked & Topped w/ Dijon Mustard Cream Sauce

Baked Parmesan Crusted Chicken - Fresh Chicken Breast Dipped in Fused Garlic Butter & Coated with our Parmesan Herb Breading

Chicken Cordon Bleu - Fresh Chicken Breast Rolled with Old Fashion Hickory Smoked Ham, Aged Swiss Cheese Topped with a Mornay Sauce

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

Grilled Teriyaki Chicken Breast



Stuffed Chicken Breast - Fresh 6oz Chicken Breast Stuffed with Our Homemade Herb Stuffing Topped with a Chicken Gravy

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

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

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

Baked Chicken - Fresh Airline Breast Slow Roasted w/ Chicago Char Crust Rub - Minimum 20 People

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

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

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

Pork

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

Smoked Sausage w/ Sauerkraut

St Louie BBQ Ribs - Pork Ribs Coated with our BBQ Spice Slow Roasted then Cut into Single Bones. Served with our Tangy Sweet BBQ Sauce on the Side.

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

Grilled Pork Tender Loin - Seasoned Pork Tenderloin Grilled and Sliced Topped w/ Sweet Caramelized Onions

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

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

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

Beef

Roast Beef - Certified Angus Beef Slow Roasted with our Special Seasonings Topped w/ Au Jus

Roasted Beef Tenderloin - Carved - Served w/ Au Jus & Horseradish Sauce

New York Strip Steak 12 oz - USDA Choice Aged Beef Strip Steak Seasoned with our Special Rub

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/ Onions & Homemade Gravy

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. Can be with out mushrooms.

Prime Rib - USDA Prime Rib Coated with our Special Rub Slow Roasted and Served with an Au Jus & Horseradish Sauce - CARVED

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

Ribeye Steak - USDA Choice 10-12 oz Ribeye Steak

Salisbury Steak - Made from scratch

Filet Mignon - 8 oz or 10 oz

Seafood

Lake 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.

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

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

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

Baked North Atlantic Cod - Topped w/ Lemon Sauce

Sandwiches

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

Sloppy Joe's - We use Certified Angus Ground Chuck

Assorted Sub Sandwiches - Choice of Turkey, Ham or Roast Beef Topped with Cheese, Romaine Lettuce and Roma Tomatoes Condiments on the side

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

Burger Bar - Black Angus 1/2 Pounder Beef Patty, Bun, Swiss & American Cheese, Lettuce, Tomato, Onion, Condiments, Pickle Spears

Hot Ham for Sandwiches - Sugarale Old Fashion Honey Glazed Ham with American Cheese

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

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

Assorted Mini Sandwiches - Turkey, Ham, & Roast Beef on a Pretzel Roll

Assorted Wraps - Choice of Ham, Turkey, Roast Beef, Chicken Salad & Tuna Salad

BBQ Beef - Certified Angus Beef Chuck Roast Slow Roasted and Coated With a Sweet Tangy BBQ Sauce

Bratwurst Chubs - Served with Sautéed Peppers & Onions

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

Hot Roast Beef for Sandwiches - We slow roast our USDA choice grain fed Midwest beef, slice it thin in Au Jus. Served w/ Buns and Horseradish Sauce & Mustard- Includes Buns

Pasta - Italian


Chicken Parmesan - Fresh Chicken Breast with our Special Breading, Pan Fried w/ Pasta Sauce on the bottom and Topped with Alfredo Sauce and Provolone Cheese

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

Pasta Bar - Pasta, Red Pasta Sauce, Alfredo Sauce, Meatballs, Italian Grilled Chicken, Grated Parmesan Cheese

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

NEW Meat Lovers Rigatoni - Imported Penne Pasta Tossed w/ Italian Sausage, Meatballs, Pepperoni, Provolone Cheese and Tossed w/ a Pasta Sauce

 **Italian Sausage** - Italian Sausage with Sautéed Red, Yellow & Orange Peppers, Sweet Onions Coated with our Signature Pasta Sauce

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

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

Pepperoni Lasagna Roll Ups - Lasagna Sheets Filled w/ Ricotta & Provolone Cheese, Pepperoni & Topped w/ Our Pasta Sauce & Parmesan Cheese

Vegetarian Specialties

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

Stuffed Mushroom w/ Cream Cheese Filling -
Vegetarian

Vegetable Pasta - Penne Pasta w/ Sautéed California
Blended Vegetables Tossed in our Pasta Sauce

Vegetable Lasagna - Layers of Vegetables, Provolone
Cheese, Ricotta Cheese, Grated Parmesan Cheese
and Complimented with a Rich California Tomato
Pasta Sauce or Alfredo Sauce

Vegetable Wraps

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

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

Spinach Lasagna Roll Ups - Lasagna Sheet Filled w/
Spinach, Ricotta & Provolone Cheese. Topped w/
Our Signature Pasta Sauce & Grated Parmesan

Mexican

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

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

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

Tortilla Chips & Salsa - Fresh made Tortilla Chips
served w/ Salsa

Burritos - Choice of Beef, Chicken or Bean

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

Twice Baked Potatoes - Pan Style Made with Real
Mashed Potatoes

Assorted Fingerling Potatoes - Seasonal -
Assortment of Baby Red, White and Purple
Potatoes with Dill Butter When available..if not
we use Whites

Scallop Potatoes

Baked Potato - Served with Whipped Butter & Sour
Cream

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

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

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

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

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

Baked Sweet Potato

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

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

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

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

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

Green Beans with Bacon & Onions

Grilled Vegetable - Zucchini, Yellow Squash, Green Beans, Red Peppers,

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, Red Beans and Pinto Beans, Onions, in a Sweet Tangy Sauce.

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

Green Bean Almondine - Whole Green Beans with Toasted Sliced Almonds

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

Whole Green Beans - Seasoned with Butter

Salads

Jean's Cashew Salad - Fresh Romaine and Iceberg Lettuce, Red & Yellow Apples, Muenster Cheese and Cashews Tossed with a Homemade Sweet Poppyseed Dressing

Romaine Cranberry Salad - Fresh Romaine Lettuce, Spring Mix, Mw/ 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

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

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

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 Onions, Diced Beets, Feta Cheese, Ripe Olives Tossed w/ Homemade Mint Dressing

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

Margaritta 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

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

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

Homemade Potato Salad - We use Yukon Gold Idaho Potatoes Blended with Mayonnaise, Eggs, Celery & Onion and Lightly Seasoned

Soups

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

Baked Potato Parmesan Soup - Served w/ Oyster
Crackers

Beef Vegetable Soup

Clam Chowder - Served w/ Oyster Crackers

Pumpkin Chili

Chili

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

Roasted Red Pepper Tomato Soup

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

Butternut Squash Soup

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

Hot Appetizers

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

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

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

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

BBQ Meatballs - Italian Meatballs Coated with our
Tangy Barbaque Sauce

Baked Crab Dip - Served w/ Assorted Crackers

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

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

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

Mini Baked Potato Halves - Compliment w/
Shredded Cheddar, Bacon Crumbles & Sour
Cream on the side

Waterchestnut Ramaki - Waterchestnut Marinated in
a Special Sauce than Wrapped in Hickory Smoked
Bacon w/ Honey Garlic Sauce

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

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

**Stuffed Mushroom Caps w/ Sausage Cream
Cheese Filling**

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

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

Beef Pineapple Kabobs - Drizzled with a Sweet Soy
Sauce

Chicken Wings - Mild Buffalo, Mild Garlic Parmesan &
Honey Garlic Barbaque

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

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

Vegetable Kabobs - Drizzled w/ Sweet Soy Sauce

Honey Garlic Glazed Meatballs - Meatballs
Coated w/ Garlic Honey Glaze

Chicken Bacon Bites - Chicken Breast Chunks w/
Waterchestnuts Wrapped in Bacon Coated w/
Orange Marmalade Soy Sauce

Cold Appetizers

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

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

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

Cheese & Meat Tray - Smoked Swiss, Cheddar, Hot Pepper Cheese & Summer Sausage w/ Crackers & Cocktail Sauce

Chili 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

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

Fresh Fruit & Cheese Kabobs - Swiss Cheese, Cantaloupe and Strawberries

Fresh Vegetable "Crudités" Tray - Broccoli, Cauliflower, Carrots, Red Pepper, Cucumber, Grape Tomatoes, Asparagus, Green Beans, Radishes, Celery w/ Spinach Dip

Grilled Vegetables Display - Assorted Bell Peppers, Yellow Squash, Zucchini, Asparagus, Radishes, Cremini Mushrooms Grilled and Drizzled with a Herb Balsamic Vinaigrette

Salami Horns Stuffed w/ Cream Cheese

Shrimp Cocktail - 3 Large White Shrimp per Guest 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

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

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

Cheese Tray - Chunks of Swiss, Cheddar, Co Jack & Pepper Jack Cheese Served with Crackers & 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 Smoked Salmon Spread w/ a Sprig of Dill

Fresh Fruit Kabobs - Pineapple, Melon and Strawberries

Fresh Vegetable Display - Fresh Cauliflower, Broccoli, Baby Carrots, Grape Tomatoes, English Cucumbers, Assorted Peppers, Celery and Radishes served w/ Spinach Dip

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

Mozzarella Tomato Tartlets - Mini Phyllo Tart Shells Filled w/ Mozzarella, Tomatoes, Garlic & Basil

Breakfast

Italian Sausage Egg Strata

Sausage Gravy with Fresh Baked Biscuits

Sausage Patties or Links

Vegetable & Cheese Egg Strata

Assorted Bagels - Served with Whipped Cream Cheese

Bacon - Thick Sliced Daiseyfield Hickory Smoked Bacon

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

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

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

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

Scrambled Eggs

Over Night French Toast - Brioche 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.

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

Corn Beef Hash

Danish

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

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

Vegetable Egg Strata

Pies

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

Signature Peanut Butter Crème Pie

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

Apple Pie

Cherry Pie

Peanut Butter Pie

Lemon Meringue Pie

Lemon Yogurt Pie

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

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

Desserts

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

Pineapple Upside Down Cake

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, Assorted Fudge Brownies

Bread Pudding - Choice of Rum or Bourbon Sauce

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

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

Assorted Cheesecake Bars - Our Homemade Regular Cheesecake with Carmel, Raspberry, & White Chocolate Sauces and our Signature Oreo, Turtle & Pumpkin Spice

Cheesecake Bars - Our Homemade Cheesecake Bite Size Drizzled with Vanilla, Carmel and Red Raspberry Sauce