

Prices may be subject to change. Contact an event coordinator today for current pricing.



Executive Chef and owner Joseff VanHorn invites you to partake of his Southern and Italian hospitality, which includes a collection of recipes refined from years of experience traveling and cooking around the country and all over the world. Chef Joseff is happy to customize a menu for you and your guests. We can also accommodate a variety of food allergies, diet restrictions, or preferences.

Breakfast Menu

Breakfast buffets are available for a minimum of 25 guests until 12 p.m. Breakfast service is provided on high-quality compostable products. Upgrade to china service for \$2.00 per person. Add oatmeal to any breakfast buffet package for \$2 per person (includes walnuts, raisins, and brown sugar for toppings). Breakfast buffets may served after 12 p.m. for an additional \$4.00 per person.

Looking for different breakfast ideas? We will add oatmeal, Cream of Wheat hot breakfast cereal, pancakes, made-to-order quiche, French toast, upside-down French toast, egg strata, or an egg frittata to any order. Please ask your event planner for details.

Classic Quiche Breakfast \$16 per person

Choice of baked quiche accompanied by sausage patties, hash-browned potatoes, and miniature breakfast pastries

- Quiche Lorraine: bacon, Swiss cheese, fresh herbs, and onion
- Cowboy quiche: bacon, cheddar cheese, and caramelized onion
- Turkey sausage & kale with mozzarella
- SAG: spinach, artichoke, and goat cheese
- Wild mushroom quiche: medley of wild mushrooms, fresh thyme, caramelized onion, and Parmesan cheese

Core Breakfast Buffet \$10 per person

Assortment of pastries and muffins, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices

Add bagels with assorted cream cheese for \$2.00 per person

Light & Fresh Breakfast \$11 per person

Build-your-own breakfast parfaits with two types of yogurts, fresh berries, and granola, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices

Director's Breakfast \$11 per person

Fresh fruit salad and an assortment of pastries and muffins, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices

Professional's Breakfast \$12 per person

Variety of pre-sliced bagels, butter, jelly, and cream cheese served with a fresh fruit salad, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices

Add lox, sliced tomatoes, capers and red onion for \$3.00 per person

Hearty Hot Breakfast Buffet \$15 per person

Choice of **two** eggs: classic scrambled, egg strata (with bread and your choice of up to four fillings), or egg frittata (no bread with your choice of up to four fillings), served with breakfast potatoes, sausage links, and bacon, served with fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices

Add a fresh fruit salad for \$2.00 per person

Loaded Breakfast Buffet \$16 per person

Scrambled eggs (choose two): classic, bacon & cheese, veggie & cheese, Eggbeaters brand egg alternative, sausage & cheese, or meat & veggie combo; **breakfast potatoes (choose one):** home fries with onion, classic hash browns, grilled red-skinned potatoes, or fried potato triangles; **breakfast meats (choose two):** andouille, Italian sausage, sausage links, turkey sausage, bacon, or grilled ham are served with assorted pastries and muffins, fresh-brewed regular & decaffeinated coffees, hot tea, and assorted breakfast juices

Add a fresh fruit salad for \$2.00 per person

Made-to-Order Omelet Station (Chef attended) \$16 per person

(add to Hot Breakfast Buffet for \$4.00 per person)

One of our talented banquet chefs creates customized omelets for your guests on site. Buffet includes your choice of up to nine omelet ingredients and served with your choice of breakfast meat and breakfast potatoes

Add a fresh fruit salad for \$2.00 per person

Dean Martin's Sunday Brunch \$19 per person (china service included)

The Hot Breakfast Buffet as described above, including a fresh fruit salad, plus your choice of house or Caesar salad and one entrée from our pasta lunch menu (pages 8 & 9) are accompanied by your choice of fresh bread or garlic bread

Egg Fillings & Omelet Ingredients

- Crumbled bacon
- Crumbled sausage (pork or turkey)
- Diced ham
- chorizo
- Mushrooms (sautéed or fresh)
- Fresh spinach
- Onions (diced or caramelized)
- Diced bell peppers
- Diced tomatoes
- Asparagus
- broccoli
- Shredded cheddar
- Swiss cheese
- Crumbled goat or feta cheese
- Minced herbs (chives, parsley, or dill)
- Diced avocado

Cold Lunch Menu

Cold lunch menu is available until 3:00 p.m. for a minimum of 25 guests. Lunch service is provided on high-quality compostable products. China service is available for an additional \$3.00 per person. Cold lunch selections may be served after 3:00 p.m. for an additional \$4.00 per person.

Sandwiches & Wraps

All sandwiches and wraps are displayed buffet style and are accompanied by your choice of: assorted bagged potato chips, fresh fruit cups, or pasta salad, unless otherwise noted. All wraps are available on original, tomato-basil, or spinach tortillas. Sandwiches & wraps may be served as individually boxed lunches for an additional 50¢ per person.

Muffaletta à la New Orleans \$18 per person

Mozzarella, sharp provolone, capicola, mortadella, and pepperoni on fresh-made sesame bread spread our specialty New Orleans olive salad

Pepperjack Turkey Club \$15 per person

Turkey breast, smoked bacon, pepper jack cheese, chopped romaine lettuce, and tomato slices on sourdough spread with mayonnaise

Creole Mustard Caesar Chicken Wrap \$15 per person

Grilled chicken breast, chopped romaine lettuce, Creole mustard Caesar dressing, shaved asiago cheese, fried capers, toasted almonds are served in your choice of tortilla wrap

Tommy Turkey Bacon & Avocado Wrap \$15 per person

Sliced turkey, diced avocado, chopped bacon, romaine lettuce, pepper jack cheese, tomatoes, diced red onions, and chipotle ranch dressing are served in your choice of tortilla wrap

Ciabatta Toscana \$15 per person

Turkey, ham, pepperoni, sharp provolone cheese, tomato slices, chopped romaine lettuce, and oregano red wine vinaigrette are served on Ciabatta bread with pesto mayonnaise

TBAM \$16 per person

Tomatoes, balsamic reduction, arugula, and fresh mozzarella are served on sourdough bread with pesto mayonnaise

Black Bean Hummus Wrap \$14 per person

Black bean hummus, grilled peppers & onions, Kalamata olives, diced tomatoes, and chopped romaine lettuce are served in your choice of tortilla wrap

Tzatziki Chicken Wrap \$15 per person

Grilled chicken breast, Greek yogurt tzatziki sauce, chopped romaine lettuce, sliced tomatoes, Kalamata olives, and red onion are served in your choice of tortilla wrap

Horsey Roast Beef Wrap \$16 per person

Roast beef, aged Swiss cheese, honey-mustard horseradish sauce, chopped romaine lettuce, tomatoes, and crispy fried onions are served in your choice of tortilla wrap

California Wrap \$15 per person with chicken/\$16 per person with shrimp

Grilled chicken or shrimp, organic spring mix, fresh sweet pepper salsa, diced avocado, marinated artichoke hearts, and roasted garlic mayo are served in your choice of tortilla wrap

Greek Gyro Wrap \$16 per person

Seasoned ground beef & lamb, tzatziki sauce, feta cheese, kalamata olives, chopped romaine lettuce, tomatoes, and red onions are served on your choice of tortilla wrap

Veggie Wrap \$14 per person

Fresh veggies, diced avocado, chopped romaine lettuce, sharp provolone cheese, tomato, and chipotle ranch dressing are served in your choice of tortilla wrap

Cold Deli Buffet \$17 per person

Assortment of sliced deli meats and cheeses, with bread, lettuce, tomato, three types of mustard, regular mayonnaise, and two flavored mayonnaises are served with potato chips, pasta salad, and pickles

Entrée Salads

Creole Mustard Caesar Salad \$12 per person

Add grilled chicken for \$3.00 per person. Add shrimp for \$5.00 per person.

Chopped romaine lettuce, Creole mustard Caesar dressing, shaved asiago, fried capers, toasted almonds, and croutons

Cobb Salad with Chicken \$15 per person

Chopped greens, diced chicken, crumbled bacon, diced red onions, boiled eggs, tomatoes, bleu cheese crumbles, and shredded cheddar with buttermilk chive ranch

Cilantro Lime Shrimp Salad \$17 per person

Grilled shrimp, chopped romaine lettuce, queso fresco, black beans, mandarin oranges, pico de gallo, and chipotle ranch dressing

Orange Chicken Salad \$15 per person

Grilled chicken breast, organic spring mix lettuce, fried wonton strips, toasted almonds, red onion, tomatoes, and orange marmalade vinaigrette

Strawberry Fields Salad \$15 per person

Mixed greens, fresh strawberries, crumbled goat cheese, red onion, toasted almonds, cucumbers, and strawberry vinaigrette

Add honey-glazed chicken for \$3.00 per person

Salad Bar \$17 per person

Chopped romaine lettuce, spring mix salad, carrots, red & green onions, cucumbers, toasted almonds, sunflower seeds, hard-boiled egg, tomatoes, croutons, and Parmesan & cheddar cheeses.

Includes choice of two salad dressings:

- bleu cheese
- cucumber dill
- buttermilk chive ranch
- oregano red wine vinaigrette
- red wine Italian vinaigrette
- thousand island
- jalapeño honey mustard
- creole honey mustard vinaigrette
- strawberry vinaigrette
- smoked tomato vinaigrette
- roasted pecan vinaigrette

Premium toppings for an additional \$3 per person per item

- avocado
- bleu cheese crumbles
- bacon
- chicken
- Kalamata olives

Specialty Lunch Menu

Specialty lunch menu is available until 3:00 p.m. for a minimum of 25 guests. Lunch service is provided on high-quality compostable products. China service is available for an additional \$3.00 per person. Specialty lunch selections may be served after 3:00 p.m. for an additional \$4.00 per person.

Baked Potato Bar with Salad \$16.50 per person

Baked potatoes served with sautéed sweet onions, bacon, cheddar cheese, sautéed mushrooms, butter, sour cream, and steamed broccoli and your choice of a fresh fruit salad, house salad, or pasta salad. Includes garlic bread or assorted rolls.

Pizza and Salad \$17.50 per person

Your choice of up to three varieties of 12-inch pizzas (up to three toppings per pizza) are accompanied by your choice of house or Caesar salad and bread sticks with your choice of marinara or ranch dipping sauce

Available toppings: pepperoni, ham, spicy sausage, mushrooms, green peppers, red onions, or pineapple.

Sandwich & Salad \$16.50 per person

Assorted deli meats served on assorted wraps or buns with assorted condiments and your choice of **two** salads (red-skinned potato salad, fresh fruit salad or pasta salad) accompanied by assorted bagged potato chips and fresh-baked cookies.

Substitute cannoli for \$3.00 per person.

Soup & Sandwich \$16.50 per person

Choice of soup with crackers and assorted sandwiches with condiments are accompanied by assorted bagged potato chips and fresh-baked cookies.

Substitute cannoli for \$3.00 per person.

Soup Selections:

- tomato basil bisque
- ribollita (with or without Italian sausage)
- black bean chili
- white bean vegetable (with or without Italian sausage)
- Cajun corn chowder
- mushroom & barley
- Italian wedding
- broccoli cheese
- clam chowder
- minestrone

Pasta Lunch Buffet Menu

Pasta lunch buffet menu is available until 3:00 p.m. for a minimum of 25 guests. Lunch service provided on high-quality compostable products. China service is available for an additional \$3.00 per person. Vegetarian and vegan options are available. Please ask your event planner for additional information.

One pasta entrée \$15 per person/Two pasta entrées \$17 per person

Premium pasta selections are available for an additional \$3 per person

All pasta lunch buffets include your choice of house or Caesar salad and choice of fresh bread or garlic bread.

Pasta Selections

Spaghetti

Served with your choice of sauce: marinara, meatball, or sausage

Alfredo Primavera

Broccoli, Roma tomatoes, zucchini, and artichoke hearts tossed in Alfredo sauce and served over linguine

Chicken Fettuccine Alfredo

sautéed chicken tossed in Alfredo sauce and served over fettuccine

Chicken Fettuccine Alfredo with Broccoli

sautéed chicken and broccoli tossed in Alfredo sauce and served over fettuccine

Garden Pasta Marinara (vegan friendly)

Roma tomatoes, zucchini, and artichoke hearts tossed in marinara sauce and served over spaghetti

Baked Ziti

Penne pasta tossed with marinara sauce and topped with mozzarella cheese, then baked to perfection

Three Cheese Manicotti

Pasta tubes filled with herby ricotta cheese, smothered in fresh tomato sauce, and topped with asiago & mozzarella cheeses

Premium Pasta Selections

Cajun Chicken Alfredo

Blackened chicken breast served over cavatappi pasta tossed in a spicy Cajun Alfredo sauce

Wild Mushroom Chicken

Sautéed portobella mushrooms, spicy chicken, Roma tomatoes, and Parmesan cheese tossed with penne noodles in a creamy mushroom vin blanc sauce

Italian Sausage

sautéed spicy Italian sausage, pesto, and Italian spices are tossed with trottolo pasta in a San Marzano brand tomato sauce and topped with MontAmoré & Parmesan cheeses

Meat Lasagna

meat-lover's lasagna baked until bubbling

Garden Vegetable Lasagna

chopped spinach, ricotta cheese, and shoestring carrots topped with cheddar cheese and a Parmesan breadcrumb crust, then baked until bubbling

Chicken Parmigiana

Italian-breaded chicken breast topped with marinara sauce and mozzarella cheese served over spaghetti

Chicken Pesto

sautéed chicken and artichoke hearts tossed in a light pesto sauce served over penne pasta

Appetizer Menu

Available for a minimum of 25 guests. Appetizers are displayed buffet style on high-quality compostable products. China service is available for an additional \$2.00 per person. Butler service to pass appetizers is available for \$150 per hour.

Hand-made with local produce and Michigan-made products whenever possible!

Margherita Dip \$3.50 per person

Creamy Boursin brand cheese nestled in a dip made with tomato, olive oil, garlic, and onion, then topped with fresh pesto sauce and served with herbed Romano toast points

Mini Charleston Crab Cakes \$5.00 per person

Mini crab cakes made with blue crab, sweet peppers, herbs, and crackers served with choice of low country rémoulade or Tasso ham cream sauce

Caribbean Ceviche \$4.50 per person

Shrimp and white fish tossed in a zesty lime marinade with mild chili peppers, cilantro, red onions, and roasted corn

Gazpacho Shooters \$3.50 per person (vegan friendly)

Refreshing strawberry watermelon cucumber gazpacho served in shot glasses

Bloody Mary Shrimp Cocktail Shooters \$4.50 per person

Chilled steamed shrimp served with a drinkable bloody Mary cocktail sauce (does not contain alcohol)

Truffled Crab Dip \$3.50 per person

Blue crab mixed with cream cheese, Dijon mustard, white truffle oil, artichokes, and roasted grape tomatoes and served warm with toast points or assorted crackers

Smoked Tomato Dip \$3 per person

Cherrywood-smoked tomatoes blended with cream cheese, basil, garlic, spinach, and a bit of sherry wine and served with toast points or assorted crackers

Melba Chevre Cups \$3 per person

Phyllo pastry cups filled with goat cheese, raspberry drizzle, and cracked black pepper

Smoked Pimento Cheese \$3.50 per person

Smoky dip served with sliced Tasso ham and chilled sweet & sour collard greens with scallions

Caprese Skewers \$3 per person

Fresh mozzarella marinated in pesto skewered with grape tomatoes and finished with a balsamic reduction drizzle

Beef Wellington Phyllo Cups \$5.50 per person

Phyllo pastry cups filled with thinly sliced beef tenderloin, shiitake mushroom duxelles, and a truffle Dijon aioli

Smoked Trout Dip \$4 per person

A sweet, herbal, & savory dip made from smoked rainbow trout, tarragon, dill, sherry wine, and tomatoes and served warm with toast points

Teriyaki Chicken Meatball Lollipops \$3.50 per person

Handmade Asian-style chicken & apple meatballs glazed with a pineapple chipotle teriyaki are rolled in Panko style breadcrumbs and served on skewers

Smoked Portabella Cups \$3.50 per person

Phyllo pastry cups filled with smoked portabella mushroom and goat cheese and finished with a balsamic reduction drizzle

Tasso Shrimp 'n' Grit Shooters \$4.50 per person

Alfredo grit cakes, jumbo shrimp, Tasso ham cream sauce, and scallions served in a shooter glass

Chicken Wings \$3 per person

Served with your choice of: mild buffalo sauce, hot buffalo sauce, smoky sriracha sauce, hot garlic BBQ sauce, Bourbon T-Yaki sauce, or Bluesberry BBQ sauce

Veggie Tray \$3 per person

Assorted fresh vegetables cut for dipping in your choice of dip: buttermilk chive ranch, creamy bleu cheese, jalapeño honey mustard, spinach & onion, or mustard Caesar

Fruit & Cheese Tray \$3.50 per person

Assorted seasonal fruits accompanied by assorted cheeses

Chicken Salad Sliders \$4 per person

Chicken breast, mayonnaise, red onion, almonds, celery, dried cranberries, and fresh herbs served with mini brioche rolls or mini croissants

Dinner Menu

Plated dinner menu is available for a minimum of 25 guests. China service is included in the dinner menu pricing. All plated entrées include your choice of two accompaniments (unless otherwise noted), along with your choice of side salad (house or Caesar) and freshly baked rolls with whipped butter served tableside prior to the meal. Tableside water service and a coffee station are also included. Family style service is available for an additional \$4.00 per person.

Children's Pricing

ages 3-10: ½ price of entrée selections

ages 2 and under: no charge

Pork Selections

Ancho-Coffee Rubbed Pork Loin \$28 per person

Served with strawberry currant glaze

Bacon-Wrapped Pork Loin \$29 per person

Served with maple bourbon glaze

Parmesan-Herb Pork Loin \$25 per person

Served with smoked tomato vinaigrette

Pulled Pork \$24 per person

Slow-roasted with our own house seasonings and served with your choice of sauce: Carolina jalapeño BBQ sauce, hot garlic BBQ sauce, Bourbon T-Yaki smokehouse sauce, or Bluesberry BBQ sauce

Cajun Garlic Roasted Pork Shoulder \$27 per person

Served with peperonata sauce

Poultry Selections

Chicken Bruschetta \$27 per person

Grilled chicken breast topped with a light tomato sauce, bruschetta, and Parmesan cheese

Rosemary Vin Blanc Chicken \$28 per person

Grilled chicken breast, topped with a creamy rosemary white wine sauce and blistered grape tomatoes

Tasso Chicken \$27 per person

Grilled chicken breast topped with Tasso ham cream sauce and scallions

Smoked Portabella Chicken \$30 per person

Baked chicken breast topped with smoked portabella mushroom, goat cheese cream sauce, and sautéed spinach, then drizzled with a balsamic reduction and topped with fresh chiffonade of basil

Chicken Marsala \$27 per person

Breaded chicken breast lightly sautéed and tossed in a rich Marsala wine sauce with wild mushrooms

BBQ Grilled Chicken \$26 per person

Served with your choice of signature sauce: Bourbon T-Yaki smokehouse sauce, hot garlic BBQ sauce, Bluesberry BBQ sauce, or Carolina jalapeño BBQ sauce

Chicken Pancetta Piccata \$29 per person

Lightly breaded chicken breast topped with pancetta, capers, and zucchini in a delicate lemon-cream sauce

Vodka Chicken \$29 per person

Grilled chicken breast with roasted garlic in a creamy vodka sauce with sun-dried tomatoes

Chicken Peperonata \$29 per person

Chicken breast is topped with sautéed red bell peppers, onions, and banana peppers in a white wine reduction

Bourbon Peach Chicken \$28 per person

Grilled chicken breast topped with bourbon peach glaze

Stuffed Sicilian Chicken Scallopini \$32 per person

Chicken cutlet stuffed with mozzarella, provolone, and capicola, then baked golden brown and topped with a creamy tomato Alfredo sauce

Roasted Turkey \$27 per person

Slow-roasted Cajun turkey breast served with turkey gravy

Beef Selections

Medallions of Beef Tenderloin \$31 per person

Served with mushroom Cabernet sauce

Michigan Pot Roast \$30 per person

Tender beef roast slowly roasted to perfection and served in a rich beef gravy

Rosemary Prime Rib market price

Slow-roasted prime rib crusted with roasted garlic, cracked pepper, and rosemary and served with au jus and creamy horseradish

Beef Gorgonzola \$32 per person

Sliced beef medallions topped with sautéed mushrooms, Gorgonzola cream sauce, and a balsamic reduction drizzle

Pasta & Vegetarian Selections

All pasta selections are accompanied by garlic bread sticks and include your choice of side salad (house or Caesar) served tableside prior to the meal.

Vegetable Alfredo with Cavatappi \$25 per person

Zucchini, summer squash, red onion, red pepper, and fresh spinach tossed with cavatappi noodles in a garlic cream sauce and topped with Parmesan cheese

Add chicken for \$3.00 per person/add shrimp for \$5.00 per person

Wild Mushroom & Chicken Penne \$28 per person

Sautéed portabella mushrooms, spicy chicken, Roma tomatoes, and Parmesan cheese tossed with penne noodles in a creamy mushroom vin blanc sauce

Lobster Mac 'n' Cheese \$37 per person

Sautéed lobster, Havarti cheese, white truffle oil, and toasted breadcrumbs in a creamy mornay sauce and tossed with trottolo pasta, then baked to perfection

Italian Sausage Trottolo \$28 per person

Sautéed spicy Italian sausage, basil pesto, and traditional Italian spices in a San Marzano tomato sauce, tossed with trottolo pasta, and topped with MontAmoré® & Parmesan cheeses

Baked Campanelle \$29 per person

Spicy Italian Bolognese sauce with ricotta, mozzarella, & Parmesan cheeses served over campanelle noodles and topped with pepperoni crumbles

Roasted Red Pepper Penne \$26 per person

Fresh spinach, roasted red peppers, and basil pesto cream sauce tossed with penne noodles and topped with Parmesan cheese

Portabella Lasagna \$32 per person

Smoked portabella mushrooms, béchamel sauce, fresh spinach, goat cheese, basil, and mozzarella cheese are layered with al dente lasagna noodles and finished with a balsamic drizzle

Dinner Accompaniments

Starch Accompaniments

- Gouda mac 'n' cheese: fusilli pasta with smoked gouda cheese, cream, and a crunchy topping
- smoked cheddar grits
- rosemary buttermilk smashed potatoes
- truffle scallion smashed potatoes
- Parmesan parsnip smashed potatoes
- roasted garlic Asiago smashed potatoes
- roasted red-skinned potatoes with garlic
- sweet pepper rice pilaf
- lemon-thyme rice pilaf
- whipped sweet potatoes with maple, cinnamon, and butter

Vegetable Accompaniments

- honey balsamic roasted carrots
- sautéed vegetable medley: zucchini, squash, bell peppers, and onions in white wine and butter with dill
- roasted broccoli & cauliflower with grated parmesan and a light Italian vinaigrette
- haricot vert: French green beans sautéed with bell peppers, onions, garlic, white wine, butter, and sliced almonds
- sweet 'n' sour braised collard greens: famous greens (contains pork, vegan option available)
- Cajun creamed corn: sweet corn, red peppers, and onions
- creamy succotash: sautéed butter beans, lima beans, edamame, carrots, celery, sweet corn, and roasted red peppers
- fresh asparagus (available in season)
- peperonata: poached medley of mild peppers

Premium Feasts

Premium feasts are available for a minimum of 25 guests. China service is included in the menu pricing. All premium entrées include your choice of two accompaniments (unless otherwise noted), along with your choice of side salad (house or Caesar) and freshly baked rolls with whipped butter served tableside prior to the meal. Tableside water service and a coffee station are also included. Family-style service is available for an additional \$4.00 per person.

Honey Bourbon Salmon \$24 per person

Baked salmon with a sweet sesame bourbon glaze

Land & Sea Mac 'n' Cheese \$36 per person

Braised beef short ribs in a sweet BBQ sauce served over smoked Gouda & lobster mac 'n' cheese accompanied by your choice of vegetable

Stompin' Tasso Shrimp 'n' Grits \$30 per person

Blackened tiger shrimp and Cajun Tasso ham cream sauce are served over buttermilk-Parmesan hominy grits topped with fresh scallions and accompanied by your choice of vegetable

Substitute farm-raised catfish for \$2.00 per person

Available as a chef-attended appetizer station for \$6.50 per person

Low Country Cackalacky Shrimp 'n' Grits \$32 per person

Blackened tiger shrimp and low country gravy made from andouille, tomatoes, roasted red peppers, caramelized onions, and cream are served over smoked Gouda hominy grits, accompanied by your choice of vegetable

Substitute farm-raised catfish for \$2.00 per person

French Quarter Shrimp or Tilapia Creole \$34 per person

Smoked tomato Creole sauce simmered with the Holy Trinity, bay, onion, and leeks with jumbo tiger shrimp served over dirty rice pilaf topped with scallions

Mumbo Gumbo priced per person below

available only in a buffet package

A rich broth made from roasted chicken bones, gumbo filé, okra, and cayenne served with steamed rice, sliced scallions, house made Louisiana-style hot sauce, roasted red peppers, steamed squash, Cajun boiled potatoes, and your choice of two (or more) proteins:

Tier 1 \$30 per person: pickin' chicken, andouille, roasted pork, tilapia, red beans, or black beans

Tier 2 \$32 per person: shrimp, Cajun roast beef, mahi-mahi, or Tasso ham

Tier 3 \$38 per person: jumbo tiger shrimp, smoked brisket, farm-raised catfish, or bay scallops

Tier 4 \$44 per person: seared diver scallops, snapper, grouper, crawfish, or beef tenderloin tips

Specialty Buffet Packages

Dinner buffet packages are available for a minimum of 25 guests. China service is included in buffet pricing. All pork entrées and prime rib are available as a chef-attended carving station for an additional \$4.00 per person. Premium entrée selections may be added to a buffet package for an additional \$5.00 per person.

Children's Pricing

ages 3-10: ½ price of buffet pricing

ages 2 and under: no charge

Frank Sinatra's Dinner package \$29.50 per person

One appetizer, one dinner entrée, and two dinner accompaniments are served with your choice of house or Caesar salad served tableside and freshly baked rolls with whipped butter. Tableside water service and a coffee station included.

Al Pacino's Dinner package \$31.50 per person

Two appetizers, one dinner entrée, and two dinner accompaniments are served with your choice of house or Caesar salad served tableside and freshly baked rolls with whipped butter. Tableside water service and a coffee station included.

Sophia Loren's Dinner package \$36.50 per person

Two appetizers, two dinner entrées, and two dinner accompaniments are served with your choice of house or Caesar salad served tableside and freshly baked rolls with whipped butter. Tableside water service and a coffee station included.

Tony Bennett's Dinner package \$40.50 per person

Three appetizers, three dinner entrées, and three dinner accompaniments are served with your choice of house or Caesar salad served tableside and freshly baked rolls with whipped butter. Tableside water service and a coffee station included.

Beverages

Beverage menu is available for a minimum of 25 guests. Service is provided on high-quality compostable products. China service is available for an additional \$3.00 per person.

Coffee Station \$3 per person

Freshly brewed regular & decaffeinated coffees served with standard and flavored creamers, sugar, sugar alternative, and stir sticks

Lemonade or Iced Tea \$3 per person

Assorted Canned Soda \$2.25 per person

Bottled Water \$1.75 per person

Champagne Punch \$3.50 per person

Vernors brand ginger ale and white grape juice

Red punch \$3 per person

red fruit punch and Sprite brand lemon-lime soda

Late Night Pizza

Late night pizza selections are only available added to dinner events for a minimum of 25 guests. All pizzas are 12-inch. Pizzas are served on high-quality compostable products.

Toppings: pepperoni, ham, spicy sausage, mushrooms, green pepper, red onion, or pineapple

Deluxe Pizza (up to four toppings) \$16 per pizza

Single-Topping Pizza \$14 per pizza

Dessert

Dessert menu available for a minimum of 25 guests. Desserts are served buffet-style on high-quality compostable products. Upgrade to china service for \$3.00 per person.

Tiramisu \$4 per person

Cannoli \$4 per person

available flavors: traditional, mint chocolate chip, piña colada, or pistachio
Available as a cannoli tower for \$6.00 per person

Mini Fruit Pizza \$3.50 per person

sugar cookie spread with mascarpone frosting and topped with kiwi, blueberry, & strawberries

Fresh Fruit Skewers \$3.50 per person

seasonal fresh fruit drizzled with chocolate

Cream Puffs with Strawberries \$3.50 per person

cream puffs & strawberries skewered and drizzled with chocolate

If you're looking for something not listed here, please ask your event planner. We love to customize a menu for you.