

We are able to accommodate guests with special dietary restrictions. Ask us about our gluten-free, dairy-free and vegetarian options.

Buffet Style Food Packages: (Please check your selected package & menu items)

- Appetizer Buffet: Choose 2 at \$15/person, or choose 3 at \$20/person**
 - Blackened Shrimp (Additional \$2/person)
 - Bruschetta (Choose 1)
 - Asparagus
 - Bell Pepper
 - Shrimp
 - Steak
 - Brussels Sprouts
 - Calamari
 - Chicken Tenders
 - Cornbread
 - Flatbread (Choose 1)
 - BBQ Chicken
 - Chicken Bacon Ranch
 - Margherita
 - Sausage & Pepperoni
 - Jumbo Wings
 - Pepper Jack-Stuffed Tater Tots
 - Salad (House and Caesar; substitute for the Emerald Kale & Sweet Peanut Chicken for an additional \$2/person)
 - Spinach Artichoke Dip & Salsa
 - Twice-Baked Potato Skins

- #1 Buffet: \$22/person**
 - Appetizer (Choose 1)
 - Blackened Shrimp (Additional \$2/person)
 - Bruschetta (Choose 1)
 - Asparagus
 - Bell Pepper
 - Shrimp
 - Steak
 - Brussels Sprouts
 - Calamari
 - Chicken Tenders
 - Cornbread
 - Flatbread (Choose 1)
 - BBQ Chicken
 - Chicken Bacon Ranch
 - Margherita
 - Sausage & Pepperoni

- Jumbo Wings
- Pepper Jack-Stuffed Tater Tots
- Salad (House or Caesar; Additional \$2/person for Emerald Kale & Sweet Peanut Chicken)
- Spinach Artichoke Dip & Salsa
- Twice Baked Potato Skins

-Entrée (Choose 1)

- Danish Ribs
- Gourmet Mac & Cheese
- Rotisserie Chicken
- Rustic Oven-Grilled Salmon
- Sliders (Choose 1)
 - BLT
 - Buffalo Chicken
 - Chicken (Grilled or Fried)
 - Grilled Cheese
 - Prime Rib (Additional \$5/person)

-Side (Choose 2)

- Cole Slaw
- Loaded Baked Potato (Additional \$1/person)
- Rustic Mashed Potatoes
- Seasonal Vegetable
- Seasoned Fries (can be subbed for sweet potato fries)

-Dessert Option (Additional \$5/person)

- Brownie
- Crème Brulee
- Mini White Chocolate Mousse

#2 Buffet: \$30/person

-Appetizer (Choose 1)

- Blackened Shrimp (Additional \$2/person)
- Bruschetta (Choose 1)
 - Asparagus
 - Bell Pepper
 - Shrimp
 - Steak
- Brussels Sprouts
- Calamari
- Chicken Tenders
- Cornbread
- Flatbread (Choose 1)
 - BBQ Chicken
 - Chicken Bacon Ranch
 - Margherita
 - Sausage & Pepperoni

- Jumbo Wings
- Pepper Jack-Stuffed Tater Tots
- Salad (House or Caesar; Additional \$2/person for Emerald Kale & Sweet Peanut Chicken)
- Spinach Artichoke Dip & Salsa
- Twice Baked Potato Skins

-Entrée (Choose 2)

- Danish Ribs
- Gourmet Mac & Cheese
- Rotisserie Chicken
- Rustic Oven-Grilled Salmon
- Sliders (Choose 1)
 - BLT
 - Buffalo Chicken
 - Chicken (grilled or fried)
 - Grilled Cheese
 - Prime Rib (Additional \$5/person)
- Steak (market availability)

-Side (Choose 2)

- Cole Slaw
- Loaded Baked Potato (Additional \$1/person)
- Rustic Mashed Potatoes
- Seasonal Vegetable
- Seasoned Fries (can be subbed for sweet potato fries)

-Dessert Option (Additional \$5/person)

- Brownie
- Crème Brulee
- Mini White Chocolate Mousse

#3 Buffet: \$45/person

-Appetizer (Choose 1)

- Blackened Shrimp (Additional \$2/person)
- Bruschetta (Choose 1)
 - Asparagus
 - Bell Pepper
 - Shrimp
 - Steak
- Brussels Sprouts
- Calamari
- Chicken Tenders
- Cornbread
- Flatbread (Choose 1)
 - BBQ Chicken
 - Chicken Bacon Ranch
 - Margherita

- Sausage & Pepperoni
- Jumbo Wings
- Pepper Jack-Stuffed Tater Tots
- Salad (House or Caesar; Additional \$2/person for Emerald Kale & Sweet Peanut Chicken)
- Spinach Artichoke Dip & Salsa
- Twice Baked Potato Skins
- Entrée (Choose 2)
 - Danish Ribs
 - Gourmet Mac & Cheese
 - Prime Rib (Additional \$10/person)
 - Rotisserie Chicken
 - Rustic Oven-Grilled Salmon
 - Sliders (Choose 1)
 - BLT
 - Buffalo Chicken
 - Chicken (Grilled or fried)
 - Grilled Cheese
 - Prime Rib (Additional \$5/person)
 - Steak (market availability)
- Side (Choose 2)
 - Cole Slaw
 - Loaded Baked Potato (Additional \$1/person)
 - Rustic Mashed Potatoes
 - Seasonal Vegetable
 - Seasoned Fries (can be subbed for sweet potato fries)
- Dessert Option (Choose 1)
 - Brownie
 - Crème Brule
 - Mini white chocolate mousse

Prime Rib Carving Station: \$550

Build Your Bowl: \$22/person

Includes:

- Rice (Choose 1)
 - Brown
 - White
- Meat (Choose 1)
 - Rotisserie chicken
 - Salmon
 - Shrimp
- Vegetable Medley (Included)

- Sauce (Choose all that apply)
 - Honey BBQ Glaze
 - Ponzu Sauce
 - Miso Glaze
 - Cilantro Lime Oil
- Additional Toppings
 - Avocado (+\$1/person)
 - Matchstick Carrots (+\$.25/person)
 - Asparagus (+\$.50/person)
 - Sautéed Spinach (+\$.25/person)
 - Bell Peppers (+\$.25/person)

Brunch Buffet: \$15/person

Includes:

- Scrambled Eggs
- Breakfast Potatoes
- Bacon or Sausage
- Biscuits & Gravy

*Please inquire about possible additions and/or substitutions if desired

- Bloody Mary Pitcher **+\$35** (serves 6)
- Mimosa Pitcher **+\$35** (serves 6)

Plated Food Packages (Please check your selected package and menu items. If the package selected allows for more than one selection per course, a final count for each item is required 10 calendar days prior to the event).

Two Course Plated Meal: \$25/person: \$25/person

-First Course (Preselect 1)

- Caesar Salad
- Emerald Kale (Additional \$2/person)
- House Salad
- Sweet Peanut Chicken (Additional \$2/person)

-Second Course (Preselect 1)

- Danish Ribs
- Gourmet Mac & Cheese
- Rotisserie Chicken
- Rustic Oven-Grilled Salmon

Three Course Plated Meal: \$35/person

-First Course (Preselect 1)

- Pepper Jack-Stuffed Tater Tots
- Spinach & Artichoke Dip and Salsa

-Second Course (Preselect 1)

- Caesar Salad

- Emerald Kale (Additional \$2/person)
- House Salad
- Sweet Peanut Chicken (Additional \$2/person)
- Third Course: Entrée (Preselect 2) Final count of each entrée required 10 calendar days before event
 - Danish Ribs
 - Gourmet Mac & Cheese
 - Rotisserie Chicken
 - Rustic Oven-Grilled Salmon

Four Course Plated Meal: \$45/person

- First Course: Appetizer (Preselect 1)
 - Pepper Jack-Stuffed Tater Tots
 - Spinach & Artichoke Dip and Salsa
- Second Course (Preselect 1)
 - Caesar Salad
 - Emerald Kale
 - House Salad
 - Sweet Peanut Chicken
- Third Course: Entrée (Preselect 2) Final count of each entrée required 10 calendar days before event
 - Bacon-Wrapped Shrimp
 - Danish Ribs
 - Gourmet Mac & Cheese
 - Prime Rib Dinner +\$10/person
 - Rotisserie Chicken
 - Rustic Oven-Grilled Salmon
 - Rainbow Trout
 - Steak (Market availability)
- Fourth Course: Dessert (Preselect 1)
 - Brownie
 - Crème Brule
 - Mini white chocolate mousse

Bar Package Selections:

- All-Inclusive Bar Package** (Hourly pricing based per person, minimum 2 hours)
Selected liquors, beers and wines (2 red, 2 white), Coffee, Soda, Tea, Fruit Juices, and Water
TWO HOURS \$28/PP
THREE HOURS \$32/PP
FOUR HOURS \$36/PP
- Beer & Wine Package** (Hourly pricing based per person, minimum 2 hours)
Selected Imports & Domestic Beers, House wines (1 red, 1 white), Coffee, Soda, Iced Tea, Fruit Juices, and Water

TWO HOURS \$18/PP
THREE HOURS \$24/PP
FOUR HOURS \$30/PP

Cash Bar #1 (House)

Domestic Beer \$5
Craft/Imported Beer \$6
Spirits \$5
Red/White Wine \$9

Cash Bar #2 (Call)

Domestic Beer \$5
Craft/Imported Beer \$6
Spirits \$7
Red/White Wine \$9

Cash Bar #3 (Premium)

Domestic Beer \$5
Craft/Imported Beer \$6
Spirits \$9
Red/White Wine \$9