

## FINGER FOODS

### Dips

- Mediterranean Whipped Feta Board (Vege) - \$5.00/person
- BBQ Chicken Dip w/Tortilla Chips (GF) - \$6.00/person
- Hummus w/Pita (Vege) - \$4.00/person
- Spinach & Artichoke Dip w/Tortillas (Vege, GF) - \$4.50/person

### Appetizers

- Smoked Salmon Cucumber Bites (GF) - \$3.25/person
- Cucumber Tomato bites w/Lemon Dill Cream Cheese (Vege, GF) - \$2.75/person
- Caprese Skewers - \$3.00/person (GF, Vege)
- Bacon Wrapped Cherry Tomatoes (GF) - \$2.25/person
- Bruschetta (Vegan) - \$2.25/person
- Red Pepper Jelly & Goat Cheese Crostini (Vege) - \$3.00/person
- Goat Cheese Crostini with Caramelized Onion and Bacon Jam - \$4.00/person
- Spinach and Feta Mini Quiche (Vege) - \$3.35/person
- Honey Garlic Meatballs - \$3.00/person
- Marinara & Mozzarella Meatballs (GF) - \$3.25/person
- Spring Rolls (Vege) - \$2.25/person
- Deep Fried Gyoza - \$4.00/person
- Spanakopita (Vege) - \$3.00/person
- Bacon Wrapped Scallops (GF) - \$4.50/person
- Shrimp Cocktail - \$6.00/person.
- Kentucky Braised Rib Bones - \$7.00/person (GF)

## Platters

Assorted Pickled Vegetable Tray (Vegan, GF) - \$8.00/person

Veggie Tray (Vege, GF) - \$4.00/person

Fruit Platter (Vegan, GF) - \$6.00/person

Assorted Finger Sandwiches - \$4.00/person

Pita Pizza Platter - \$6.00/person

Big Mac Sliders - \$6.50/person

## Dessert Menu

Cupcakes (chocolate or vanilla, gluten free available)

\$3.00/cupcake

Lemon Tarts \$2.25/tart

Apple Crumble (vegan & gluten free available upon request) -

\$3.25/person

Chocolate Covered Strawberries (GF) - \$1.85/strawberry

Double Fudge Brownies - \$2.00/brownie

Assorted Miniature Cheesecakes - \$4.00/cheesecake

White Chocolate Mousse - \$4.00/person

Tiramisu - \$4.75/person

Dessert Fry Bar (caramel, chocolate sauce, cinnamon sugar, marshmallow, and strawberry toppings) \$5.00/person

# BUFFET MENU'S

Buffet add-ons at the bottom of the document

## Breakfast Mini - \$12.00/person

Fresh Baked Croissants & Jam

Fruit Tray

Yogurt parfait with chilled blueberries,  
maple & granola

## Breakfast Mini 2 - \$14.50/person

Fruit Tray

Assorted Muffins and Danishes

Yogurt parfait with chilled blueberries,  
maple & granola

Coffee Carafe

## Breakfast Mini 3 - \$18.00/person

Miniature Pancakes with Syrup

Bacon

Miniature Quiche

- Ham & Cheese

- Spinach & Feta

Coffee Carafe

## Breakfast Mini Add on's

Pork Sausage - \$2.25

GF Egg Bites - \$2.50

Hashbrowns - \$2.75

Breakfast Sandwiches - \$4.00

## **Breakfast Buffet \$21.00/person**

Fruit Tray - A fresh variety of fruit.

Croissants & Jam - Fresh baked croissants with strawberry jam.

Hashbrowns - Oven baked, seasoned hashbrowns.

Pancakes & Syrup - Buttermilk pancakes with maple syrup.

Scrambled Eggs - Seasoned and scrambled.

Bacon - Oven Baked, crispy bacon.

Coffee Carafe - Medium Blend, comes with sugar, milk, and cream.

Orange Juice

## Breakfast Buffet 2 \$23.00/person

Fruit Tray - A fresh variety of fruit.

Blueberry & Chocolate Chip Muffins -  
Fresh baked.

Hashbrowns - Oven Baked, seasoned  
hashbrowns.

Breakfast Sausage - Pork or Chicken

Scrambled Eggs - Seasoned and  
scrambled.

Bacon - Oven Baked, crispy bacon.

Yogurt Parfait - Greek yogurt, honey,  
frozen blueberries, and granola.

Coffee Carafe - Medium Blend, comes  
with sugar, milk, and cream.

Orange Juice

# Lunch Buffet - \$20/Person

House Made Tomato Bisque -  
Vegetarian.

Salad Bar - Choice of Caesar or  
House Greens.

Assorted Sandwiches and Wraps -  
Crispy Chicken Wrap, Turkey Bacon  
Clubhouse, Greek Veggie Wrap.

## Picnic Buffet \$25.00/Person

BBQ Chipotle Chicken - Sweet and spicy chicken breast.

Creamy Dill Potato Salad - Smashed potatoes, corn, bacon, garlic, and creamy dill sauce.

Broccoli Parmesan - Roasted and seasoned.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

White & Brown rolls - Assorted rolled with butter.

**SPRING SEASONAL \$26.00/person**

Honey Garlic Chicken Breast - Sweet and savory chicken breast.

Garlic Parmesan Potatoes - Baby potatoes roasted with garlic and parmesan.

Thai Noodle Salad - Broad noodles, carrots, cabbage, spring onion and cilantro tossed in a sesame peanut vinaigrette.

Mixed Green Salad - Mixed greens, cucumber, red onion, cherry tomatoes with a white wine vinaigrette.

White and Brown Rolls with Butter

# BBQ Buffet \$26.00/Person

Pulled Pork Sandwich Bar - Brioche buns, saucy pulled pork, assorted toppings.

\*Pulled chicken available as a substitute\*

Caesar Salad - Crisp romaine, parmesan, croutons, and creamy Caesar dressing on the side.

Creamy Dill Potato Salad - Smashed potatoes, corn, bacon, garlic butter, and creamy dill sauce.

Vegetable Tray with Dip - Assorted vegetables with ranch.

## Greek Buffet \$30.00/Person

Greek Marinated Chicken Breast -  
Marinated in a Greek vinaigrette.

Lemon Roasted Potatoes - Potatoes slow  
roasted in chicken broth, lemon juice and  
seasonings.

Feta & Cucumber Salad - Diced  
cucumbers, tomatoes, red onion, and feta  
in a Greek dressing.

Spanakopita - Feta and spinach filled  
savory pastry.

Warm Pita

Tzatziki Dip - Greek yogurt, shredded  
cucumber, lemon, and garlic.

## Urban Buffet \$32.00/person

Roast Chicken Breast - Rosemary and thyme seasoned chicken breast with a crispy skin.

Garlic Mashed Potatoes - Buttery mashed potatoes seasoned with salt, and garlic puree.

Brown Sugar Carrots - Roasted carrots in a brown sugar and butter glaze.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Greek Pasta Salad - Fusilli noodles, Italian vinaigrette, cucumber, red onion, olives, and feta.

White and Brown Rolls with Butter  
Roast Chicken Gravy

# Roast Buffet \$36/person

Roast Beef - Garlic roast beef.

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt and garlic puree.

Chili & Garlic Broccoli - Roasted Broccoli seasoned with butter, garlic, and chili flakes.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Dill Pasta Salad - Fusilli, creamy dressing, dill, and chopped broccoli.

Bread Rolls with Butter

Pan Drippings Au Jus

## Fall Seasonal - \$38

Roasted Turkey - Whole roasted turkey with pan drippings.

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt, and garlic puree.

Brown Sugar Carrots - Roasted carrots in a brown sugar and butter glaze.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Stuffing - Savory house made stuffing.

Bread Rolls with Butter

Roast Turkey Gravy

Cranberry Sauce

Chocolate Yule Log

# Fall Feast - \$45/person

Roast Turkey - Whole roasted turkey with pan drippings.

Glazed Ham - Slow Cooked Glazed Ham

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt, and garlic puree.

Roasted Carrots - Roasted with butter and seasonings.

Green Bean Casserole - Crispy green beans baked in a chicken & mushroom sauce.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Stuffing - Savory house made stuffing.

Roast Turkey Gravy

Cranberry Sauce

Bread Rolls with Butter

Chocolate Yule Log

# Ukrainian Feast - \$45/person

Roast Turkey - Whole roasted turkey with pan drippings.

Garlic Mashed Potato - Buttery mashed potatoes seasoned with salt, and garlic puree.

Roasted Carrots - Roasted with butter and seasonings.

Fried Perogies with Dill Sour Cream - Fried golden on the outside.

Cabbage Rolls - Beef filled in a tomato-based sauce.

Caesar Salad - Crisp romaine, Grana Padano, croutons, and creamy Caesar dressing.

Roast Turkey Gravy

Cranberry Sauce

Bread Rolls with Butter

Honey Babka - Honey cake with cream cheese icing.

## ADD-ONS

### Sides

Garlic Bread - \$2.50/person

Baked Mac & Cheese - \$5.00/person

Vegetarian Lasagna - \$7.00/person

Vegetarian Pot Pie - \$7.00/person

Roasted Vegetables & Quinoa (gf, vegan) -  
\$7.00/person

### Meat's

Roast Beef - \$7.00/person

Pork Tenderloin with Apple Chutney -  
\$7.00/person

Chicken Tenders & Fries - \$8.00/person

Mediterranean Basa - \$9.00/person

Salmon in Dill Cream Sauce - \$10/person