

Festive Feasts

Spring Fling

\$29⁹⁹pp

Chef Variety of Rolls & Sweet Bread
Strawberry & Avocado Spring Salad
Chilled Pesto Pasta- Sauteed String Beans
Chicken Piccata- Haddock Citrine
Seasonal Dessert- Fruit Infused Waters

Autumn Harvest

\$29⁹⁹pp

Chef Variety of Rolls & Sweet Bread
Spinach Salad with Quinoa, Feta & Toasted Pepitas
Bacon Roasted Brussels- Butternut Squash Ravioli
Five Spice Pork Loin- Sweet Potato Crusted Salmon
Seasonal Pie- Coffee & Tea

*Winter Warmer***

\$29⁹⁹pp

Chef Variety of Rolls & Sweet Bread
Warm Gorgonzola, Bacon & Almond Salad
Potato Smash- Herb Roasted Root Vegetables
Stuffing - Pan Gravy - Cranberry Sauce
White and Dark Meat Turkey- Homestyle Pot Roast
Seasonal Pie- Coffee & Tea

** ask about our standard Turkey Dinner available November - January.

Southern Bar-Be-Que

\$27⁹⁹pp

Watermelon- Cornbread- Cowboy Coleslaw
Red Bliss Potato Salad- Southern Baked Beans
Sausage & Sauerkraut- Barbecue Chicken Breast-
Braised Brisket
Seasonal Dessert- Sweet Tea & Lemonade

Backyard Bar-Be-Que

\$27⁹⁹pp

Fruit Platter- Red Bliss Potato Salad- Pasta Salad
Grilled Hamburgers- Grilled Hot Dogs- Cheese &
Condiment Tray
BBQ Chicken- Sauteed Squash Medley
Seasonal Dessert - Sweet Tea & Lemonade

Hawaiian Luau

\$31⁹⁹pp

Fruit Platter- Hawaiian Sweet Bread
Lomi Lomi Salmon- Island Pulled Pork- Grilled
Chicken w/ Pineapple Salsa
Aloha Potato Souffle- Snap Pea Scallion Stir Fry
Pineapple Upside Down Cake- Fruit Infused Water

Festive Feasts

Octoberfest

\$28⁹⁹pp

Beer Bread - Warm Brussel Sprouts and Bacon Salad
Barbecue Beer Braised Chicken - Pork Tenderloin
with a Sweet Mustard Crust Parsley Potatoes -
Roasted Root Vegetables
German Chocolate Cake and Assorted Mini Pastries

Creole

\$31⁹⁹pp

Spicy Pecan & Arugula Salad - Red Beans & Rice
Cheesy Grits- Chicken & Andouille Sausage
Jambalaya
Southern BBQ Shrimp Skewers -Blackened Salmon
Peaches & Cream Trifle - Sweet Tea & Lemonade

Caribe

\$31⁹⁹pp

Caribbean Fruit Salad - Corn & Sweet Potato Salad
Orange & Ginger Chicken - Pork Loin w/ Pineapple
Mango Salsa
Grilled Jerk Style Mahi Mahi -Black Beans & Rice
Tropical Rum Trifle or Key Lime Pie - Fruit Infused
Waters

New Englander

\$market

New England Style Clam Chowdah- Potato Salad
Corn Coblets- Steamed Clams
1 lb. Lobster- Drawn Butter- Barbecued Chicken
Breast
Chef Seasonal Dessert- Lemonade & Iced Tea

Have other ideas? Feel free to inquire about any type of menu you desire!