

# CATERING MENU

*Appetizers*

BUFFALO CHICKEN BALLS  
SESAME CHICKEN TERIYAKI STRIPS  
TIDBITS: CHICKEN OR STEAK  
BEEF WELLINGTON  
PIGS IN BLANKETS  
COCONUT SHRIMP  
AVOCADO EGG ROLLS  
ZUCCHINI CHIPS  
MAC N' CHEESE BITES  
PRETZEL BITES  
MOZZARELLA BRUSCHETTA  
MINI RICE BALLS  
FRIED RAVIOLI  
SPANAKOPITA  
GARLIC GRILLED CHEESE WEDGES  
MOZZARELLA & TOMATO SKEWERS  
BACON-WRAPPED SCALLOPS\*  
LAMB CHOPS\*  
SHRIMP COCKTAIL\*  
SALMON BURRATA CROSTINI\*  
BLACKENED TUNA LOLLIPOPS\*

*Sides*

GARLIC MASHED POTATOES  
SWEET POTATO MASH  
ROASTED POTATOES  
ROASTED BRUSSEL SPROUTS  
ROASTED ASPARAGUS  
ROASTED CAULIFLOWER  
RICE PILAF  
ALMOND-AMARETTO STRING BEANS  
MEDITERRANEAN GRILLED VEGGIES  
CHICKPEA SALAD  
STEAMED SEASONAL VEGGIES  
CREAMED SPINACH  
HONEY GLAZED CARROTS

all of our food is prepared in house by Executive Chef Mike Zwart:  
most menu items can be modified to gluten-free upon request  
items with a \* are available for an up-charge

## Entrees

**FRANCAISE** chicken breasts; white wine, butter, and lemon sauce  
**BRUSCHETTA** grilled or breaded cutlets; tomato, basil, mozzarella, balsamic  
**MARSALA** chicken breasts; rich marsala wine sauce with diced onions and mushrooms  
**CHICKEN PARMESAN** chicken cutlets; house-made marinara and melted mozzarella  
**LEMON CHICKEN** lemon-broiled bone-in chicken, cooked with garlic and olive oil  
**WINGS** buffalo, teriyaki, BBQ, chipotle, maple chipotle, honey BBQ, honey hot

**LONDON BROIL** thinly sliced marinated beef strips served au jus  
**ROAST BEEF** tender beef cuts served with brown gravy  
**BEEF TERIYAKI** with stir-fried broccoli, carrots, and bell peppers  
**SHEPHERD'S PIE** ground beef, peas, carrots, onions, fluffy mashed potatoes  
**MEATBALLS** classic Italian meatballs with our house-made marinara  
**SAUSAGE & PEPPERS** Sweet Italian sausage with sauteed onions and bell peppers

**RIGATONI ALLA MULLS** sweet Italian sausage, escarole, sun-dried tomatoes  
**PENNE ALLA VODKA** tossed in a creamy pink vodka sauce. Panchetta optional.  
**RIGATONI BOLOGNESE** topped with a rich meat sauce  
**WHITE WINE CLAM LINGUINE** shelled baby clams with white wine, garlic, and olive oil  
**TRADITIONAL MAC N' CHEESE** baked fresh and topped with breadcrumbs

**ATLANTIC SALMON** choice of teriyaki glaze - or - creamy lemon dill  
**STUFFED SOLE** filet of sole filled with shrimp, scallops, and crab meat stuffing  
**SHRIMP PONTE VECCHIO** rotini pasta, snow peas, peppers, tomatoes, EVOO, garlic

**MIKE'S FAMOUS EGGPLANT ROLLATINI** golden-fried eggplant, marinara, trio of cheeses  
**ROASTED VEGGIE COUSCOUS** zucchini, peppers, tomatoes, red onions. lemon tahini dressing  
**TOFU & CAULIFLOWER SKEWERS** Smokey cauliflower, seasoned tofu cubes, and red onions  
**TERIYAKI TOFU SKEWERS** Grilled tofu, pineapple, onions and peppers with a teriyaki glaze  
**SWEET & SOUR TOFU** served over white rice with broccoli, sesame seeds, spring onions

## Salads

### CLASSIC GARDEN

Mixed lettuce, cherry tomatoes, cucumbers, carrots & onions

### CLASSIC CAESAR

Chopped romaine lettuce with garlic croutons, parmesan cheese and a creamy caesar dressing

### FARMERS MARKET

Mixed field greens, crumbled goats cheese, cranberries, grape tomatoes, honey roasted walnuts.  
balsamic vinaigrette

### CAPRESE INSALATA\*

Buffalo mozzarella, marinated tomatoes, basil, EVOO, sea salt, and balsamic drizzle

