

CATERING MENU

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*

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

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

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 MULS 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

