



PRIVATE DINING  
&  
CATERING

# General Information - Events at C.J. Muggs

## Clayton Location

Private room can accommodate:

Cocktail Party ....up to 65 people (85 with patio)  
Plated Meals ....up to 55 people (75 with patio)  
Buffet ....up to 45 people (65 with patio)

## Webster Groves Location

Private room can accommodate:

Cocktail Party ....up to 75 people  
Plated Meals ....up to 60 people  
Buffet ....up to 60 people

### Deposit

A \$100 deposit is required to reserve a private room. The deposit is not an additional fee. It will be applied to your final bill.

### Cancellations

Deposits are refundable up to 90 days prior to the scheduled event. If cancellation occurs within 90 days of the scheduled event, the deposit will be forfeited.

### Guarantee

A final count of the guaranteed number of guests is required 48 hours in advance of event. Charges will be based on this final count. If fewer guests are served, charges will still be based on the guaranteed final count.

### Service Charge/Gratuity

A 20% gratuity will be added to all food and beverage.

### Formal Place Settings and Linen

For formal dining tableware, there is a charge of \$1.50 per guest. This includes linen, silverware, china and glassware formally set with a basic centerpiece. There is no charge for our everyday casual table setting which includes silverware rolled in a linen napkin and a votive candle centerpiece.

### Room Minimums

Depending on the day of the week and the time of the year, there may be a minimum of food and beverage dollars that must be spent. If these minimum are not met, a room rental fee will be added to the final bill. Taxes and gratuity do not count towards the minimum.

### Outside Food & Beverage

With the exception of a cake from a professional baker, management prohibits any outside food and beverage from being brought in for consumption. Guests are required to secure management's approval before bringing in any items. If guests prefer to bring their own cake, a fee of \$1.00 per guest for cutting and plating will be added to the bill.

### Payment

Payment is due in full at the conclusion of event.

### Coupons & Discounts

Coupons and Discounts are not accepted for any private function.

### Trade Scrip

Trade scrip is not accepted unless authorized by management prior to the event.

# General Information

## Catering Services

We offer off-premise catering services for any occasion, from a casual cocktail party to an elegant reception. We are not limited to the menu items offered in this booklet. We will work with you to develop the perfect menu for your event.

### **Deposit**

For outside catering services, a down payment of 20% of the estimated total cost is required at time of confirmation.

### **Payment**

For outside catering services, an additional 30% of estimated total cost is due one month prior to event. Payment in full is due 24 hours prior to the event.

### **Cancellations**

Deposits are refundable up to 90 days prior to the scheduled event. If cancellation occurs within 90 days of the scheduled event, the deposit will be forfeited.

### **Guarantee**

A final count of the guaranteed number of guests is required 5 days in advance of event. Charges will be based on this final count. If fewer guests are served, charges will still be based on the guaranteed final count.

### **Staffing**

Servers, bartenders, attendants and culinary staff are charged at \$25 per hour, per person, including time for set-up and breakdown. The guest count as well as the scope of service will determine the number of staff. Staffing requirements will be established well before your event.

### **Rentals**

Rental fees are based upon the equipment, linen, china, glassware, etc. required for your event.

### **Trade Scrip**

Trade scrip is not accepted unless authorized by management prior to the event.

# Cocktail Service

We offer three styles of cocktail service for private dining:

- Host Consumption Bar:** A tab is run for every drink ordered and that tab will be added to the final bill.
- Cash Bar:** Guests pay for their own cocktails. (\$75 bartender/server fee for cash bars)
- Open Bar:** Charged per person by the hour.

## Host Consumption & Cash Bar Pricing Range

House Brand Cocktails	\$ 3.75 - 4.25
Call Brand Cocktails	\$ 4.00 - 4.50
Premium Brand Cocktails	\$ 4.50 - 5.50
Top Shelf Brand Cocktails	\$ 6.00 - 10.00
Premium Martinis	\$ 7.00 - 8.00
Top Shelf Martinis	\$ 8.00 - 9.00
Bottled Domestic Beer	\$ 3.25 - 4.00
Premium Bottled Beer	\$ 4.50 - 5.50
Domestic Draft Beer	\$ 3.25 - 3.75
Premium Draft Beer	\$ 4.00 - 5.00
House Wine by the glass	\$ 5.00
Premium Wine by the glass	\$ 6.00 - 10.00
Soft Drinks	\$ 2.00 - 2.50

## Open Bar Rates

### Basic Open Bar Package\*

Includes: House Brand Liquors - Domestic Beers - House Wine - Soft Drinks

Two Hours	\$ 15.00 per person
Three Hours	\$ 18.00 per person
Four Hours	\$ 21.00 per person

### Call Brand Open Bar Package\*

Includes: Call Brand Liquors - Imported/Domestic Beers - House Wine - Soft Drinks

Two Hours	\$ 17.00 per person
Three Hours	\$ 20.00 per person
Four Hours	\$ 23.00 per person

### Premium Open Bar Package\*

Includes: Premium Liquors - Imported/Domestic Beers - House Wines - Soft Drinks

Two Hours	\$ 20.00 per person
Three Hours	\$ 24.00 per person
Four Hours	\$ 28.00 per person

### Addition of House Specialty & Premium Martinis

To include with an Open Bar Package, add \$ 3.00 per person.

**Note: For an Open Bar, no "shots" will be served.**

# Buffet Style Appetizers

Minimum 25 Adults

5 appetizer items (minimum \$10\* per person) are required for an event where appetizers are the only food served. Buffet is replenished for 1½ hours.

\*For an event where appetizers are served before a main course, take 40% off your price for appetizers.

Please submit selections three days prior to your event.

## Cold Platters

Fresh Vegetables & Dip	\$ 2.00 per person
Domestic Cheese Sampler	\$ 2.00 per person
Savory Cheesecake Display	\$ 3.00 per person
Cheese & Sausage Sampler	\$ 2.00 per person
Mexican Layer Dip with Tortilla Chips	\$ 2.00 per person
Fresh Fruit Sampler	\$ 2.50 per person
Mediterranean Dip Sampler	\$ 2.00 per person
Rice Paper Vegetable Spring Rolls	\$ 3.00 per person
Petite Gourmet Sandwiches	\$ 2.00 per person
Petite Beef Tenderloin Sandwiches	\$ 5.00 per person
Smoked Salmon Lox Platter	\$ 4.00 per person
Grilled Vegetable Antipasti	\$ 3.50 per person
Jumbo Cocktail Shrimp Bowl	\$ 4.00 per person
Peel & Eat Shrimp Bowl	\$ 3.00 per person
Beef Tenderloin Carpaccio	\$ 5.00 per person
Oysters on the Half Shell	Market

## Hot Platters & Chafing Dishes

Assorted Gourmet Sliders	\$ 3.50 per person
Assorted Stuffed Mushrooms	\$ 2.00 per person
Buffalo Wings	\$ 2.00 per person
Potato Skins	\$ 2.00 per person
Toasted Ravioli	\$ 2.00 per person
Spinach Artichoke Dip	\$ 2.00 per person
Mini Crab & Crawfish Cakes	\$ 3.00 per person
Smoked Chicken Quesadillas	\$ 2.00 per person
Five Cheese & Chorizo Quesadillas	\$ 2.00 per person
Crab Rangoon	\$ 2.50 per person
Spanikopita	\$ 4.00 per person
Meatballs	\$ 2.00 per person
Breaded Chicken Tenders	\$ 2.00 per person
Thai Chicken Skewers	\$ 3.00 per person
Cocktail Ribs	\$ 3.50 per person
Gourmet Pizza	\$ 2.00 per person
Mini Falafel	\$ 3.00 per person
Mediterranean Bruschetta	\$ 2.50 per person
Five Cheese Bruschetta	\$ 2.00 per person

# Tray Passed Hors D' Oeuvres

Minimum 25 Adults

Priced per dozen with a two dozen minimum per item.

Please submit selections three days prior to your event.

**\$75 fee per server for Tray Passed Hors D' Oeuvres**

## Cold Hors D' Oeuvres

Fresh Fruit & Cheese Skewers	\$18.00 per dozen
Jumbo Cocktail Shrimp	\$30.00 per dozen
Rice Paper Vegetable Spring Rolls	\$18.00 per dozen
Smoked Trout Canapés	\$24.00 per dozen
Smoked Salmon Canapés	\$24.00 per dozen
Beef Carpaccio Roulade	\$30.00 per dozen

## Hot Hors D' Oeuvres

Sausage Stuffed Mushroom Caps	\$18.00 per dozen
Crab Stuffed Mushroom Caps	\$24.00 per dozen
Mini Crab & Crawfish Cakes	\$24.00 per dozen
Thai Chicken Skewers	\$18.00 per dozen
Spanikopita (spinach & feta in phyllo)	\$30.00 per dozen
Mediterranean Bruschetta	\$24.00 per dozen
Bruschetta Margherita	\$24.00 per dozen
Mini Falafel	\$18.00 per dozen

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Plated Meals - Lunch/Brunch

Minimum 25 Adults

Please limit your selections to a maximum of three.  
Please submit selections three days prior to your event.

### Entrées

Includes French rolls with honey pesto butter and soft drink.

- Walnut Encrusted Salmon \$ 16** Topped with cranberry red wine reduction fried leeks.  
Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Fresh Grilled Salmon \$ 16** Topped with chipotle barbecue glaze and Dijon horseradish sauce.  
Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Fresh Roasted Mahi Mahi \$ 17** Basted with sundried tomato pesto, topped with balsamic reduction. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Fresh Tilapia \$16** Drizzled with lemon vinaigrette and served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Meatloaf \$12** House made and served over smashed Yukon gold potatoes with veal demi glaze and fresh buttermilk onion strings. Served with fresh vegetables.
- Pan Roasted Tuscan Chicken \$12** Jumbo boneless breast of chicken, pan roasted and simmered in rosemary white wine reduction with prosciutto, fresh green beans, tomatoes, garlic, and mushrooms. Served over smashed garlic Yukon gold potatoes.
- Bayou Shrimp \$12** Our signature recipe. Large shrimp sautéed and simmered in our famous Cajun beer and butter sauce. Served with herb rice and crostini.
- Grilled Chicken Risotto \$12** Steaming al dente Arborio rice risotto with grilled chicken, sundried tomatoes, asparagus, mushrooms, scallions, asiago and fresh basil.
- Wild Mushroom & Shrimp Risotto \$13** Steaming al dente Arborio rice risotto with shiitake, portabella and brown mushrooms, large shrimp, spinach, sundried tomatoes and asiago.
- Cajun Pasta \$12** Andouille smoked sausage, shrimp, and chicken sautéed with mushrooms, bell peppers and red onions. Tossed with penne noodles and our Cajun roasted tomato cream sauce.
- Bowtie Tequila Chicken \$12** Gilled chicken, scallions, roasted corn, red and yellow bell peppers and mushrooms sautéed and simmered with tri-colored bowtie noodles in a jalapeno cream sauce with tequila, fresh lime and cilantro.
- Linguine Tutto Mare \$12** Fresh salmon, shrimp, crawfish tails, clams and mussels sautéed with garlic, mushrooms and scallions. Tossed with linguine in a light tomato seafood broth sundried tomato pesto cream sauce.
- Pad Thai \$12** A traditional spicy Thai stir fry with broccoli, lemon grass, baby corn, carrots, green onions, bell peppers tossed with rice stick noodles in a spicy ginger peanut sauce. Topped with bean sprouts, fresh lime and cilantro. Available with shrimp or grilled chicken.
- Vegetable Penne Pasta \$12** Sautéed seasonal squash, mushrooms, scallions, asparagus, tomatoes and broccoli tossed with penne noodles in a light sundried tomato pesto sauce. Also available with grilled chicken.
- Gourmet Pizza \$12** Choose from our Specialty Pizzas : Five Cheese \* BBQ Chicken \* Salsiccia & Peppers \* Blackened Chicken \* Wild Mushroom \* Caramelized Onion, Bacon & Goat Cheese or create your own using traditional sauce and toppings.

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## Plated Meals - Lunch/Brunch *continued*

### Entrée Salads

Includes French rolls with honey pesto butter and soft drink.

- Grilled Chicken House Salad \$11** Romaine, iceberg and field greens with tomatoes, eggs, cucumbers, onions, cheddar, provol and homemade croutons.
- Cobb Salad \$13** Romaine, iceberg and field greens with crisp bacon, grilled chicken, bleu cheese crumbles, tomatoes, avocados, sprouts and croutons. Served with your choice of dressing.
- Grilled Chicken Greek \$13** Romaine, iceberg and field greens tossed with feta, parmesan, artichoke hearts, pepperoncini, onions, tomatoes, kalamata olives, cucumbers and our herb vinaigrette.
- Grilled Chicken Caesar \$11** Crisp romaine, homemade croutons and parmesan tossed in our Caesar dressing.
- Smoked Salmon, Spinach & Field Greens \$13** with bleu cheese crumbles, toasted walnuts, red onions, al dente green beans, roasted red and yellow peppers and our balsamic vinaigrette.
- Grilled Steak Salad \$13** Choice sirloin, hot from the grill, sliced and served with a wedge of Danish bleu cheese over field greens tossed with caramelized red onions, al dente green beans and grilled tomatoes. Drizzled with balsamic syrup and topped with fried leeks.
- Chicken Walnut Salad \$11** Creamy chicken salad with walnuts and pineapples over a bed of greens with tomatoes, eggs, sprouts and avocados. Served with your choice of dressing.
- Fajita Salad \$11** A tortilla bowl stuffed with lettuce, cheddar, provol, tomatoes, guacamole and sour cream. Topped with spicy sautéed chicken, bell peppers and red onions. Fresh salsa and ranch dressing on the side. **Substitute steak...add \$2.**

### Omelets

Served with house hash brown potatoes, toast and soft drink.

- Five Cheese & Chorizo Omelet \$11** Spicy chorizo sausage, tomatoes, mozzarella and provol cheese.
- Cajun Omelet \$11** Andouille smoked sausage, shrimp, bell peppers, onions, tomatoes, cheddar and provol cheese.
- Smoked Salmon Omelet \$11** Smoked salmon, spinach, roasted red and yellow peppers, mozzarella and provol.
- Spinach Bacon & Goat Cheese Omelet \$11** Spinach, applewood smoked bacon, goat cheese, mozzarella and provol.

### Brunch Specialties

Served with soft drink.

- Corned Beef Flannel Hash \$10** Saute of fresh potatoes, corned beef, onions and bell peppers topped with poached eggs. Served with toast.
- Breakfast Croissant \$9** A flaky croissant stuffed with eggs, ham, tomatoes, cheddar and provol. Served with house hash brown potatoes.
- Crab & Crawfish Cakes Benedict \$12** Griddled crab-crawfish cakes, tomatoes and poached eggs topped with hollandaise, tomato-garlic aioli and fresh cilantro. Served with house hash brown potatoes.
- Eggs Benedict \$10** A classic dish of poached eggs over an English muffin with Canadian bacon. Topped with hollandaise sauce and served with house hash brown potatoes.

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## Plated Meals - Lunch/Brunch *continued*

### Sandwiches

Served with fresh cut fries, homemade chips or coleslaw. Soft drink included.

- Hand Carved Turkey Club \$11** Smoked turkey breast with crisp applewood smoked bacon, swiss, lettuce, tomato and mayo on a croissant.
- Smoked Turkey Panini \$11** Smoked turkey breast , gouda cheese, caramelized red onion, roasted red and yellow peppers and tomato-garlic aioli on grilled peasant bread.
- Grilled Chicken Club \$11** Grilled chicken breast on a Kaiser with Havarti cheese, crisp applewood smoked bacon and tomato-garlic aioli.
- Cajun Chicken Grille \$11** Spicy blackened chicken breast topped with provel and sautéed bell peppers and onions. Served on a Kaiser with a side of Creole mayonnaise.
- Chicken Walnut Croissant \$11** A flake croissant stuffed with our creamy chicken salad with walnuts and pineapples.
- Buffalo Chicken Melt \$11** Breaded chicken tenders tossed in our Louisiana hot sauce, topped with provel and sautéed red onions and served on a Kaiser.
- Grilled Portabella Panini \$11** Grilled portabella mushroom slices, caramelized red onion, tomatoes, havarti cheese, mushroom pesto and tomato-garlic aioli on grilled peasant bread.
- Cheeseburger \$10** One half pound of lean USDA choice ground beef grilled to your liking, topped with choice of cheese and served on a Kaiser.
- Steak Sandwich \$13** One half pound of sirloin filet grilled to your liking and served on a French loaf.
- Roast Beef with Bacon & Swiss \$12** Thinly sliced top round roast beef served on a French loaf and topped with crisp applewood smoked bacon and Swiss cheese. Served with au jus.
- Muffalato \$10** Homemade olive salad, salami, ham, pastrami, provel and pepperjack cheese on muffalato bread.
- BBQ Pulled Pork \$10** Smoked pulled pork with a light BBQ sauce basting topped with cheddar and caramelized red onion on a Kaiser.
- Reuben \$10** Lean corned beef, Swiss , sauerkraut and horseradish sauce on grilled marble rye.
- Tuna Melt \$10** Tuna salad, crisp applewood smoked bacon, provel and cheddar cheese on grilled sourdough bread.

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# Plated Meals - Dinner

Minimum 25 Adults

Please limit your selections to a maximum of three.  
Please submit selections three days prior to your event.

## House Specialties & Pasta

Includes: Choice of House Salad, Caesar Salad, Italian Salad or Cup of Soup.  
French rolls with honey pesto butter  
Soft drink

- Fresh Grilled Salmon \$22** Topped with chipotle barbecue glaze and Dijon horseradish sauce.  
Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Walnut Encrusted Salmon \$22** Topped with cranberry red wine reduction and fried leeks.  
Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Stuffed Atlantic Salmon \$25** Oven roasted with a crab-crawfish stuffing and topped with spicy garlic butter sauce. Served with herb rice and fresh vegetables.
- Fresh Roasted Mahi Mahi \$23** Basted with sundried tomato pesto and topped with balsamic reduction. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Fresh Tilapia \$23** Drizzled with lemon vinaigrette and served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Pan Roasted Tuscan Chicken \$19** Jumbo boneless breast of chicken, pan roasted and simmered in rosemary white wine reduction with prosciutto, fresh green beans, tomatoes, garlic, and mushrooms. Served over smashed garlic Yukon gold potatoes.
- Roasted Half Chicken \$19** Herb roasted half chicken served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Roasted Pork Loin \$20** Garlic roasted pork loin topped with pan gravy and served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Grilled Pork Rib Chops \$20** Grilled pork rib chops topped with sweet onion cream sauce and served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Pan Seared Pork Tenderloin \$22** Fennel encrusted medallions of pork tenderloin topped with pan gravy and served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Grilled Top Sirloin \$24** Topped with grilled portabella mushrooms and served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Bourbon Pepper Steak \$24** Pepper seared top sirloin topped with sweet onion bourbon sauce and fresh buttermilk onion strings. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Grilled Beef Tenderloin\* \$30** Eight ounces of grilled beef tenderloin medallions topped with brandy wild mushroom sauce. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes. \* *Minimum order of 12 servings.*
- Prime Rib\* \$32** 14 ounces of slow roasted prime rib of beef with au jus and horseradish sauce. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.  
\* *Minimum order of 12 servings.*
- Grilled Rib Eye Steak\* \$32** 12 ounce grilled rib eye steak. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes. \* *Minimum order of 12 servings.*
- New York Strip\* \$32** 12 ounce grilled strip steak. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes. \* *Minimum order of 12 servings.*

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## Plated Meals – Dinner *continued*

**Meatloaf \$17** House made and served over smashed Yukon gold potatoes with veal demi glace and fresh buttermilk onion strings. Served with fresh vegetables.

**Grilled Chicken Risotto \$18** Steaming al dente Arborio rice risotto with grilled chicken, sundried tomatoes, asparagus, mushrooms, scallions, asiago and fresh basil.

**Wild Mushroom & Shrimp Risotto \$20** Steaming al dente Arborio rice risotto with shiitake, portabella and brown mushrooms, large shrimp, spinach, sundried tomatoes and asiago.

**Bowtie Tequila Chicken \$18** Grilled chicken, scallions, roasted corn, red and yellow bell peppers and mushrooms sautéed and simmered with tri-colored bowtie noodles in a jalapeno cream sauce with tequila, fresh lime and cilantro.

**Linguine Tutto Mare \$20** Fresh salmon, shrimp, crawfish tails, clams and mussels sautéed with garlic, mushrooms and scallions. Tossed with linguine in a light tomato seafood broth or sundried tomato pesto cream sauce.

**Cajun Pasta \$19** Andouille smoked sausage, shrimp, and chicken sautéed with mushrooms, bell peppers and red onions. Tossed with penne noodles and our Cajun roasted tomato cream sauce.

**Smoked Salmon Pasta \$20** Hardwood smoked salmon, mushrooms, sundried tomatoes and scallions tossed with linguine in a whiskey cream sauce.

**Pad Thai \$19** A traditional spicy Thai stir fry with broccoli, lemon grass, baby corn, carrots, green onions, bell peppers tossed with rice stick noodles in a spicy ginger peanut sauce. Topped with bean sprouts, fresh lime and cilantro. Topped with shrimp or grilled chicken.

**Vegetable Penne Pasta \$17** Sautéed seasonal squash, mushrooms, scallions, asparagus, tomatoes and broccoli tossed with penne noodles in a light sundried tomato pesto sauce. Also available with grilled chicken.

**Lasagna \$20** Layers of noodles, meat sauce, ricotta and mozzarella cheeses with Béchamel sauce.

**Vegetable Lasagna \$20** Layers of noodles, marinara sauce, roasted eggplant, shallots, butternut squash and spinach with ricotta and mozzarella cheeses and a Béchamel sauce.

**Bayou Shrimp \$22** Our signature recipe. Large shrimp sautéed and simmered in our famous Cajun beer and butter sauce. Served with herb rice and crostini.

**Jambalaya \$20** Spicy, house made Cajun rice dish packed with andouille smoked sausage, tasso, shrimp and chicken.

**Creole Seafood Gumbo \$22** From scratch and thickened with authentic Cajun black roux and loaded with andouille smoked sausage, lump crab, oysters, and shrimp. Served with rice.

**Crawfish Etouffee' \$20** Spicy Cajun brown sauce with bell pepper, onions and crawfish tails. Served with rice.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Brunch Buffet

\$15 per person  
Minimum 25 Adults

Includes a soft drink, milk or juice.

## Brunch Buffet Selections - Choice of Six Items

Please submit selections three days prior to your event.

Roast Beef ❖ Honey Glazed Ham ❖ Albacore Tuna Salad Platter

Corned Beef Flannel Hash ❖ Cajun Pasta ❖ Pasta Salad

Chicken Walnut Salad ❖ Scrambled Eggs ❖ French Toast ❖ Belgian Waffles

Cheese Blintzes ❖ House Potato Hash ❖ Smashed Garlic Potatoes

Biscuits & Gravy ❖ Eggs Benedict ❖ Fresh Vegetables ❖ Bacon

Sausage Links ❖ Fresh Fruit ❖ Assorted Muffins, Cakes and Danish

Bagels, English Muffins and Mini Croissants ❖ Peel & Eat Shrimp

Beef Tenderloin (add \$4 per person) ❖ Crabcakes Benedict (add \$2 per person)

Jumbo Shrimp Cocktail (add \$3 per person) ❖ Nova Lox Display (add \$3 per person)

Smoked Fish Display (add \$3 per person) ❖ Omelets – From the Kitchen (add \$2 per person)

Omelet Station\* (add \$4 per person plus \$75 fee per attendant)

Carving Station\*\* (add \$4 per person plus \$75 fee per attendant)

### **\*Omelet Station** – \$4 per person plus \$75 attendant fee

Mushrooms ❖ Bell Peppers ❖ Onions ❖ Ham ❖ Bacon ❖ Black Olives ❖ Broccoli  
Smoked Salmon ❖ Andouille Smoked Sausage ❖ Italian Sausage ❖ Chorizo ❖ Spinach  
Cheddar-Provel Blend ❖ Mozzarella-Fontina Blend ❖ Goat Cheese

### **\*\*Carving Station** – \$4 per person plus \$75 attendant fee

Served with rolls and condiments

Choose two:

Honey Glazed Ham ❖ Top Round Roast Beef ❖ Roasted Turkey Breast ❖ Beef Tenderloin (add \$5)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Dinner Buffet

\$15 per person  
Minimum 25 Adults

Includes: Two Entrees  
Two Sides  
Choice of House Salad, Caesar Salad, Italian Salad or Cup of Soup.  
French rolls with honey pesto butter  
Soft drink

Please submit selections three days prior to your event.

## Entrees - Choose Two

Roast Beef Au Jus ❖ Honey Glazed Ham ❖ Roast Turkey with Pan Gravy  
Roasted Pork Loin ❖ Pan Roasted Tuscan Chicken ❖ Chicken Picatta  
Chicken Marsala ❖ Chicken Parmigiano ❖ Vegetable Penne Pasta  
Baked Mostaccioli ❖ Penne Alfredo ❖ Lasagna (add \$2) ❖ Cajun Pasta (add \$2)  
Veggie Lasagna (add \$2) ❖ Bowtie Tequila Chicken Pasta (add \$2)  
Jambalaya (add \$2) ❖ Herb Roasted Chicken (add \$2) ❖ Pasta Tutto Mare (add \$2)  
Chicken Risotto (add \$2) ❖ Shrimp & Wild Mushroom Risotto (add \$2)  
Steak & Shrimp Kabobs (add \$8) ❖ Prime Rib (add \$8)  
Beef Tenderloin (add \$8) ❖ Lobster Tails (market)  
Fresh Salmon (add \$3) ❖ Fresh Mahi Mahi (add \$4) ❖ Market Fish Selection (market)  
Carving Station\* (add \$4 per person plus \$75 fee per attendant)

**\*Carving Station** – \$4 per person plus \$75 attendant fee

Choose two:

Honey Glazed Ham ❖ Top Round Roast Beef ❖ Roast Turkey  
Beef Tenderloin (add \$5) ❖ Prime Rib Au Jus (add \$5) ❖ Roasted Pork Loin

## Sides - Choose Two

Roasted New Potatoes ❖ Smashed Garlic Potatoes ❖ Au Gratin Potatoes  
Rice Pilaf with Vegetables ❖ Sautéed Vegetable Medley ❖ Fresh Green Beans  
Penne Alfredo ❖ Penne Marinara

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## Dessert

### Dessert Tray

Dessert choices from our regular menu:

- Grand Marnier Crème Brûlée \$5** Grand Marnier laced vanilla bean custard served chilled with a caramelized sugar crust. Topped with blackberry compote.
- Deep Dish Apple Pie \$6** Prepared with fresh apples, streusel topping and a scoop of vanilla ice cream.
- Snicker Pie \$6** Frozen favorite with vanilla ice cream, Snickers, caramel, fudge and an Oreo cookie crust.
- Tiramisu \$5** Cappuccino and cocoa laced sweet Mascarpone cream cheese with rum soaked lady fingers set in a chocolate cookie crust.
- Fishbowl Sundae \$5** Vanilla ice cream with your choice of hot fudge or fresh strawberry sauce. Topped with whipped cream and honey roasted nuts.

### Cheesecakes

Plain ❖ Lemon

16 Portion Cake \$28    8 Portion Cake \$16

Pumpkin ❖ Double Chocolate ❖ White Chocolate

16 Portion Cake \$34    8 Portion Cake \$20

Banana ❖ German Chocolate ❖ Chocolate Chip

Mocha Chocolate Chip ❖ Chocolate Rum ❖ Pumpkin Swirl

Chocolate Swirl ❖ Raspberry Chocolate ❖ Eggnog

16 Portion Cake \$36    8 Portion Cake \$22

Amaretto Caramel ❖ Key Lime ❖ Apricot Almond ❖ Turtle

Praline ❖ Hazelnut White Chocolate ❖ White Chocolate Raspberry

Ibarra Mexican Chocolate ❖ Snickers ❖ Irish Cream

16 Portion Cake \$38    8 Portion Cake \$24

Almond Cappuccino ❖ Mocha Macadamia ❖ Apple Cheddar

Raspberry Silk ❖ Black Forest ❖ Tiramisu

Lemon Orange Cappuccino ❖ Tropical Passion

16 Portion Cake \$40

### Miniature Cheesecakes

Available in most of the above flavors - \$16 per dozen

### Sauces

\$6 (8oz)

Blueberry ❖ Strawberry ❖ Raspberry ❖ Brandied Cherry

## Dessert continued

### Heart-Shaped Cheesecakes

White Chocolate ❖ Double Chocolate  
5 inch \$15    7 inch \$25    9 inch \$35

### Sugar Free Cheesecakes

Blueberry ❖ Plain ❖ Chocolate ❖ Raspberry ❖ Lemon  
16 Portion Cake \$40    8 Portion Cake \$25

### Sheetcake Cheesecakes

Available in a variety of flavors; exact price depends on the flavor.  
1/2 Sheet \$45-55    Full Sheet \$85-105

### Savory Cheesecake Display

Served with assorted crackers and breads.  
Basil Pesto ❖ Sun-Dried Tomato & Spinach  
Blue Cheese & Herb ❖ Smoked Salmon  
One Size Tray (serves 20) \$60.00

### Cakes & Pies

(10-14 Portion Cakes)

Deep Dish Apple Pie \$30 ❖ Snicker Ice Cream Pie \$30  
Carrot Cake \$32 ❖ Chocolate Amaretto Torte \$35  
Pecan Pie \$32 ❖ Derby Pie \$32 ❖ Chocolate Raspberry Cake \$36  
Chocolate Strawberry Cake \$36 ❖ Chocolate Cake \$36

### Fresh Fruit Platter

Fresh sliced watermelon, cantaloupe, pineapple, honeydew,  
kiwi, strawberries and grapes.  
Medium Tray (serves 14-18) \$60.00    Large Tray (serves 25-30) \$90.00

### Cookie Tray

An assortment of chocolate chip, M&M, sugar and peanut butter.  
Medium Tray (serves 15-20) \$36.00    Large Tray (serves 25-30) \$50.00

### Brownie & Dessert Bar Tray

An assortment of brownies, raspberry white chocolate bars  
and lemon crumb bars  
Medium Tray (serves 15-20) \$45.00    Large Tray (serves 25-30) \$65.00