



PRIVATE DINING
&
CATERING

General Information - Events at C.J. Muggs

Clayton Location

Private room can accommodate:

Cocktail Partyup to 65 people (85 with patio)
Plated Mealsup to 55 people (75 with patio)
Buffetup to 45 people (65 with patio)

Webster Groves Location

Private room can accommodate:

Cocktail Partyup to 75 people
Plated Mealsup to 60 people
Buffetup 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 Brands Mixed \$4.25 ❖ w/Juice \$5.00 ❖ Martini/Cosmo \$5.50
Rail Vodka, Gin, Rum, Tequila, Scotch and Bourbon

Call Brands Mixed \$5.00 ❖ w/Juice \$5.75 ❖ Martini/Cosmo \$7.00
Smirnoff, Smirnoff Flavored, Bombay, Bacardi, Bacardi Flavored, Malibu, Cuervo Gold, J&B, Seagram's 7 and Jim Beam

Premium Brand Mixed \$5.50-6.00 ❖ w/Juice \$6.25-6.75 ❖ Martini/Cosmo \$8.00-8.50
Absolut, Absolut Flavored, Stoli, Stoli Flavored, Beefeater, Captain Morgan, Dewars, Jack Daniels

Top Shelf Brands Mixed \$6.00-8.00 ❖ w/Juice \$6.75-\$7.75 ❖ Martini/Cosmo \$9.00-\$10.00
Ketel One, Grey Goose, Tanqueray, Bombay Sapphire, Hendrick's Gin, Makers Mark, Crown Royal

Single Malt Scotches, Single Batch Bourbons & Top Shelf Tequilas 2 ounce pours: \$10- \$20
Check location for current stock.

Bottled Domestic Beer	\$ 3.50 - 4.25
Premium Bottled Beer	\$ 4.50 - 7.00
Domestic Draft Beer	\$ 3.50 - 4.50
Premium/Craft Draft Beer	\$ 5.00 - 8.00
House Wine by the glass	\$ 6.50
Premium Wine by the glass	\$ 8.00 - 10.00
Fountain Soda, Iced Tea, Hot Tea, Coffee	\$ 2.50 - 3.00
Bottled Soda and Water	\$ 3.25 - 4.25

Open Bar Packages

Full Bar Rates

Basic Open Bar Package

Two Hours: \$17.00 per person....Three Hours: \$21.00 per person....Four Hours: \$ 24.00 per person

Includes: Rail Liquors, House Brand Martinis/Cosmos, Basic Open Bar Beer, House Wine and Soft Drinks.

Basic Open Bar Beer: Bud Light, Bud, Select, Select 55, Miller Lite, Coors Light, O'Douls Amber, Michelob Ultra, Michelob Light, Michelob Amber Bock, Bud Light Draft.

Call Brand Open Bar Package

Two Hours: \$20.00 per person....Three Hours: \$24.00 per person.....Four Hours: \$ 27.00 per person

Includes: Call Liquors, Call Martinis/Cosmos, Call Brand Open Bar Beer, House Wine and Soft Drinks.

Call Brand Liquor: Smirnoff Vodka, Smirnoff Flavored Vodka, Bombay Gin, Bacardi Rum, Bacardi Flavored Rum, Malibu Rum, Cuervo Gold Tequila, J&B Scotch, Seagram's 7 and Jim Beam

Call Brand Open Bar Beer Basic Open Bar Beer + Some Local Craft (Schlafly, Urban Chestnut, Civil Life), Heineken, Amstel Light, Sam Adams.

Premium Brand Open Bar Package

Two Hours: \$24.00 per person.....Three Hours: \$28.00 per person....Four Hours: \$ 31.00 per person

Includes: Premium Liquors, Premium Martinis/Cosmos, Premium Open Bar Beer, House Wine and Soft Drinks.

Premium Brand Liquor: Absolut Vodka, Absolut Flavored, Stoli Vodka, Stoli Flavored, Beefeater Gin, Captain Morgan Rum, Dewars Scotch, Jack Daniels

Premium Brand Open Bar Beer: Basic Open Bar Beer + Call Brand Open Bar Beer + Guinness and Some Local Craft (4 Hands Brewery).

Top Shelf Brand Open Bar Package

Two Hours: \$30.00 per person.....Three Hours: \$35.00 per person....Four Hours: \$ 40.00 per person

Includes: Top Shelf Liquors, Top Shelf Martinis/Cosmos, Premium Open Bar Beer, Premium Wine and Soft Drinks.

Top Shelf Brand Liquor: Ketel OneVodka, Grey Goose Vodka, Tanqueray Gin, Bombay Sapphire Gin, Hendrick's Gin, Makers Mark, Crown Royal

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

Buffet Style Appetizers

Minimum 25 Adults

5 appetizer items (minimum \$12.50* 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 \$5 off your price for buffet style appetizers (minimum \$7.50 per person).

Buffet is replenished for 30 minutes.

Please submit selections three days prior to your event.

Cold Platters

Fresh Vegetables & Dip	\$ 2.50 per person
Domestic Cheese Sampler	\$ 2.50 per person
Savory Cheesecake Display	\$ 4.00 per person
Cheese & Sausage Sampler	\$ 3.00 per person
Mexican Layer Dip with Tortilla Chips	\$ 2.50 per person
Fresh Fruit Sampler	\$ 3.00 per person
Mediterranean Dip Sampler	\$ 2.50 per person
Rice Paper Vegetable Spring Rolls	\$ 4.00 per person
Petite Gourmet Sandwiches	\$ 2.50 per person
Petite Beef Tenderloin Sandwiches	\$ 6.00 per person
Smoked Salmon Lox Platter	\$ 6.00 per person
Grilled Vegetable Antipasti	\$ 3.50 per person
Jumbo Cocktail Shrimp Bowl	\$ 5.00 per person
Peel & Eat Shrimp Bowl	\$ 4.00 per person
Oysters on the Half Shell	Market

Hot Platters & Chafing Dishes

Assorted Gourmet Sliders	\$ 4.00 per person
Assorted Stuffed Mushrooms	\$ 2.50 per person
Buffalo Wings	\$ 3.50 per person
Potato Skins	\$ 2.50 per person
Toasted Ravioli	\$ 2.50 per person
Spinach Artichoke Dip	\$ 2.50 per person
Mini Crab & Crawfish Cakes	\$ 3.50 per person
Smoked Chicken Quesadillas	\$ 2.50 per person
Crab Rangoon	\$ 3.00 per person
Spanikopita	\$ 4.00 per person
Meatballs	\$ 2.50 per person
Breaded Chicken Tenders	\$ 3.00 per person
Thai Chicken Skewers w/ Peanut Sauce	\$ 4.00 per person
Greek Chicken Skewers w/ Tzatziki Sauce	\$ 4.00 per person
Cocktail Ribs	\$ 5.00 per person
Gourmet Pizza	\$ 2.50 per person
Mini Falafel	\$ 3.50 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	\$24.00 per dozen
Jumbo Cocktail Shrimp	\$36.00 per dozen
Rice Paper Vegetable Spring Rolls	\$24.00 per dozen
Smoked Trout Canapés	\$30.00 per dozen
Smoked Salmon Canapés	\$30.00 per dozen
Beef Carpaccio Roulade	\$36.00 per dozen
Cucumber Cups with Hummus	\$21.00 per dozen
Crudite	\$21.00 per dozen

Hot Hors D' Oeuvres

Sausage Stuffed Mushroom Caps	\$24.00 per dozen
Crab Stuffed Mushroom Caps	\$24.00 per dozen
Mini Crab & Crawfish Cakes	\$30.00 per dozen
Thai Chicken Skewers	\$36.00 per dozen
Greek Chicken Skewers	\$36.00 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	\$24.00 per dozen
Shrimp Rumaki	\$36.00 per dozen
Arancini (Risotto Balls)	\$24.00 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.

- Fresh Grilled Salmon \$ 16** roasted tomato risotto, sautéed spinach, lemon butter sauce
- 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.
- Grilled Fish Tacos \$16** soft flour tortillas, grilled tilapia, shredded cabbage, pico de gallo, queso fresco, chipotle aioli, cilantro
- Meatloaf \$13** House made and served over smashed Yukon gold potatoes with veal demi glace and fresh buttermilk onion strings. Served with fresh vegetables.
- Pan Roasted Tuscan Chicken \$14** 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 & Grits \$13** sautéed shrimp, andouille smoked sausage, scallions, bell peppers, white cheddar grits, our famous cajun butter sauce
- Seafood Gumbo \$14** From scratch and thickened with authentic Cajun black roux and loaded with andouille smoked sausage, lump crab, oysters, and shrimp. Served with rice.
- Sausage Risotto \$13** Italian sausage, pancetta, cherry tomatoes, peas, shiitake mushrooms, caramelized onion, aged parmesan (Italian sausage can be substituted with grilled chicken or shrimp).
- Cajun Pasta \$13** andouille smoked sausage, shrimp, blackened chicken, mushrooms, bell peppers, scallions, penne noodles, spicy cajun tomato cream sauce
- Tequila Chicken Pasta \$13** 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.
- Tagliatelle Tutto Mare \$14** scallops, shrimp, calamari, fresh tagliatelle noodles, capers, seafood tomato sauce, topped with steamed mussels
- Pappardelle Bolognese \$13** roasted pork and beef bolognese, fresh pappardelle noodles, aged parmesan, dollop of ricotta, fresh basil
- 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 \$14** 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 \$14** Romaine, iceberg and field greens with tomatoes, eggs, cucumbers, onions, cheddar, provol and homemade croutons.
- Cobb Salad \$15** 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 \$15** Romaine, iceberg and field greens tossed with feta, parmesan, artichoke hearts, pepperoncini, onions, tomatoes, kalamata olives, cucumbers and our herb vinaigrette.
- Grilled Chicken Caesar \$14** Crisp romaine, homemade croutons and parmesan tossed in our Caesar dressing.
- Smoked Salmon, Spinach & Field Greens \$15** with bleu cheese crumbles, toasted walnuts, red onions, al dente green beans, roasted red and yellow peppers and our balsamic vinaigrette.
- Grilled Steak Salad \$16** 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 \$13** 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 \$14** 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.**
- Chopped Thai BBQ Chicken \$15** Grilled chicken, romaine, red bell pepper, cucumber, cashews, scallions, carrots, cilantro, ginger-peanut dressing, Thai BBQ drizzle.

Omelets

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

- Five Cheese & Chorizo Omelet \$12** Spicy chorizo sausage, tomatoes, mozzarella and provol cheese.
- Cajun Omelet \$12** Andouille smoked sausage, shrimp, bell peppers, onions, tomatoes, cheddar and provol cheese.
- Smoked Salmon Omelet \$12** Smoked salmon, spinach, roasted red and yellow peppers, mozzarella and provol.
- Spinach Bacon & Goat Cheese Omelet \$12** 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 \$11** A flaky croissant stuffed with eggs, ham, tomatoes, cheddar and provol. Served with house hash brown potatoes.
- Crab & Crawfish Cakes Benedict \$13** 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 \$11** 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*

Burgers & Sandwiches

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

- Cheeseburger \$12** half pound of ground chuck, grilled to your liking, topped with choice of cheese and served on a Kaiser.
- Chipotle BBQ Burger \$14** sharp white cheddar, chipotle bbq sauce, bacon, buttermilk onion rings, brioche bun
- St. Louis Bleus Burger \$14** bleu cheese crumbles, apple cured bacon, brioche bun
- Green Chile Cheeseburger \$14** fire roasted green chiles, pepperjack queso sauce, pickled red onions, brioche bun
- All-American Cheeseburger \$14** two quarter pound griddle seared patties, American cheese, lettuce, tomato, pickles, onions, Kaiser
- Turkey Burger \$12** prepared in house, charbroiled, served on a Kaiser
- California Turkey Burger \$14** turkey burger, blue cheese crumbles, apple cured bacon, avocado, lettuce, tomato, ranch dressing, brioche bun
- Hand Carved Turkey Club \$12** house smoked turkey breast, apple cured bacon, swiss, lettuce, tomato, croissant, side of mayonnaise
- Smoked Turkey Panini \$12** house smoked turkey breast, gouda cheese, caramelized red onions, roasted red bell peppers, tomato-garlic aioli, rustic white bread
- Grilled Chicken Club \$12** sharp white cheddar, apple cured bacon, tomato-garlic aioli, toasted brioche bun
- Cajun Chicken Grille \$12** blackened chicken breast, provol, sauteed peppers and onions, kaiser, side of cajun mayo
- Chicken Walnut Croissant \$12** A fresh baked croissant stuffed with our creamy chicken salad with walnuts and pineapples.
- Buffalo Chicken Melt \$12** breaded chicken tenders, Louisiana hot sauce, provol cheese, caramelized red onions, toasted kaiser, side of buttermilk ranch or blue cheese dressing
- Grilled Portabella Panini \$12** grilled portabella mushroom slices, caramelized red onion, tomatoes, mozzarella, mushroom pesto, tomato-garlic aioli, rustic white bread
- Steak Sandwich \$15** grilled sirloin, sharp white cheddar, sauteed mushrooms & onions, crusty baguette
- Roast Beef with Bacon & Swiss \$14** 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 \$13** olive salad, ham, salami, mortadella, provolone, muffalato bread
- Reuben \$13** Lean corned beef, Swiss, sauerkraut and thousand island on grilled marble rye.
- Fried Tilapia Po-Boy \$13** cheddar, lettuce, tomatoes, red onion, rémoulade sauce, baguette
- Grilled Salmon Club \$15** chilled salmon, apple cured bacon, lettuce, tomato, avocado, lemon aioli, multi-grain toast

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

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

***Designated menu items must be ordered prior to event with accurate count.**

- Fresh Grilled Salmon \$ 25** roasted tomato risotto, sautéed spinach, lemon butter sauce
- Walnut Encrusted Salmon \$25** Topped with cranberry red wine reduction and fried leeks.
Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Stuffed Salmon \$28** 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 \$25** Basted with sundried tomato pesto and topped with balsamic reduction. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes.
- Grilled Fish Tacos \$20** soft flour tortillas, grilled tilapia, shredded cabbage, pico de gallo, queso fresco, chipotle aioli, cilantro
- Pan Roasted Tuscan Chicken \$21** 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.
- Grilled Pork Rib Chops \$22** 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* \$25** 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.
- Steak Frites \$25** Grilled top sirloin, herbed butter sauce, hand cut fries, fresh vegetables
- Bourbon Pepper Steak \$25** 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* \$35** 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. *** Must be ordered prior to event.**
- Grilled Rib Eye Steak* \$35** 12 ounce grilled rib eye steak. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes. *** Must be ordered prior to event.**
- New York Strip* \$35** 12 ounce grilled strip steak. Served with fresh vegetables and choice of roasted new potatoes or smashed garlic potatoes. *** Must be ordered prior to event.**
- Meatloaf \$20** House made and served over smashed Yukon gold potatoes with veal demi glace and fresh buttermilk onion strings. Served with fresh vegetables

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Plated Meals - Dinner continued

Grilled Chicken Risotto \$18 Grilled chicken, cherry tomatoes, asparagus, mushrooms, scallions, aged parmesan and fresh basil.

Wild Mushroom & Shrimp Risotto \$21 Shrimp, shiitake, portabella and brown mushrooms, spinach, cherry tomatoes and aged parmesan.

Sausage Risotto \$21 Italian sausage, pancetta, cherry tomatoes, peas, shiitake mushrooms, caramelized onion, aged parmesan.

Bayou Shrimp & Grits \$24 sautéed shrimp, andouille smoked sausage, scallions, bell peppers, white cheddar grits, our famous cajun butter sauce

Cajun Pasta \$21 andouille smoked sausage, shrimp, blackened chicken, mushrooms, bell peppers, scallions, penne noodles, spicy cajun tomato cream sauce

Tequila Chicken Pasta \$21 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.

Tagliatelle Tutto Mare \$23 scallops, shrimp, calamari, fresh tagliatelle noodles, capers, seafood tomato sauce, topped with steamed mussels

Pappardelle Bolognese \$20 roasted pork and beef bolognese, fresh pappardelle noodles, aged parmesan, dollop of ricotta, fresh basil

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. Available with shrimp or grilled chicken.

Vegetable Penne Pasta \$19 Sautéed seasonal squash, mushrooms, scallions, asparagus, tomatoes and broccoli tossed with penne noodles in a light sundried tomato pesto sauce or parmesan cream sauce. Also available with grilled chicken.

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

Seafood Gumbo \$24 From scratch and thickened with authentic Cajun black roux and loaded with andouille smoked sausage, lump crab, oysters, and shrimp. Served with rice.

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

Brunch Buffet

\$16.00 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

\$17.50 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

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

Dessert

Plated Dessert

*For an event where a main course is served, take 20% off the price of plated desserts (discount does not apply to dessert trays).

New Orleans Bread Pudding \$7 Brioche bread pudding with pecans and golden raisins. Topped with bourbon sauce and Chantilly cream.

Grand Marnier Crème Brûlée \$6 Grand Marnier laced vanilla bean custard served chilled with a caramelized sugar crust. Topped with blackberry compote.

Deep Dish Apple Pie \$7 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 Cheesecake \$6 Cappucino and cocoa laced sweet Mascarpone cream cheese with rum soaked lady fingers set in a chocolate cookie crust.

Chocolate Brownie Sundae \$6 Warm homemade brownie, vanilla ice cream, hot fudge, caramel, whipped cream.

New York Style Cheesecake \$5 Plain cheesecake topped with strawberry sauce and chocolate drizzle.

Dessert Trays

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 fresh baked cookies.

Medium Tray (serves 15-20) \$40.00 Large Tray (serves 25-30) \$60.00

Brownie & Dessert Bar Tray

An assortment of fresh baked brownies and dessert bars.

Medium Tray (serves 15-20) \$50.00 Large Tray (serves 25-30) \$75.00