

THE GRILL CATERING

RECEPTION SNACKS

VEGGIE PLATTER — \$5/PP
A SELECTION OF FRESH SEASONAL
VEGETABLES WITH HUMMUS & PITA CHIPS.

HOT & COLD SMOKED PLATTER — \$12/PP
OUR CHEF'S SPECIALTY ON DISPLAY. A
SELECTION OF HOT & COLD SMOKED MEAT
& FISH SERVED WITH A SELECTION OF
CROSTINI & CONDIMENTS.

HORS D'OEUVRES — \$12/PP
STUFFED MUSHROOMS, CAPRESE BITES, SAUSAGE ROLLS, BRUSCHETTA, CHICKEN FINGERS,
SPINACH TARTS, TEMPURA SHRIMP.

+ One hour of stationed service, choose up to 3 +

CHARCUTERIE BOARD — \$8/PP
A BEAUTIFUL SELECTION OF CURED MEATS, CHEESES, FRUITS, PICKLES, OLIVES, NUTS, & JAMS.
INCLUDES CRACKERS & CROSTINI.
+ Add Serrano Ham Station \$2/pp +

BREAKFAST

AMERICAN BREAKFAST — \$15/PP
SCRAMBLED EGGS, BACON OR SAUSAGE, CAJUN STYLE TATER TOTS, BREADS & PASTRIES.

CONTINENTAL BREAKFAST — \$12/PP
A LIGHTER FARE OF PASTRIES, YOGURT, FRUIT, AND BREADS. INCLUDES COFFEE & TEA.

BREAKFAST ADD ONS

CREPE BAR — \$8/PP
GREAT FOR KIDS! WE INCLUDE A LARGE
SELECTION OF TOPPINGS AND MAKE FRESH
CREPES TO ORDER FOR YOUR GUESTS.

OMELET STATION — \$8/PP
GUESTS CAN CHOOSE FROM A WIDE
SELECTION OF TOPPINGS AND WE MAKE
THEIR OMELETS TO ORDER RIGHT IN FRONT
OF THEM!

LUNCHEON

TACOS — \$16/PP
CHOICE OF TWO: CARNITAS, POLLO ASADO, OR SHREDDED BEEF. INCLUDES TORTILLAS, SALSAS,
HOT SAUCES, AND A WIDE SELECTION OF TOPPINGS.
+ Add Ons +\$4/pp: Shrimp, Mahi Mahi, or Carne Asada +

BBQ — \$15/PP
PULLED PORK & CHICKEN DRUMS SERVED WITH BRIOCHE BUNS, SELECTION OF BBQ SAUCE, AND
COLESLAW.
+ Add On +\$5/pp: Baby Back Ribs or Brisket +

PASTA

THE STANDARD — \$5/PP
AVAILABLE AS SPAGHETTI OR PENNE WITH
CHOICE OF SAUCE: MARINARA, ARRABIATA,
GARDEN PESTO, ROMESCO, OR
PUTTANESCA.

BAKED PENNE — \$6/PP
RICOTTA, MARINARA, AND MOZZARELLA
BAKED TO MELTY GOODNESS.
+ Add: Italian Sausage or Ground Beef +\$2/pp +

CHEESE LASAGNA — \$6/PP
OUR CHEF'S MOTHERS RECIPE. GREAT FOR A
CROWD!
+ Add: Italian Sausage +\$2/pp +

MAC & CHEESE — \$6/PP
A GOOD OL' SOUTHERN STYLE, BAKED MAC
& CHEESE. CHEDDAR, BECHEMEL, AND
ELBOW MAC TOPPED WITH BUTTERY PANKO
BREAD CRUMBS.

MAINS

NY STRIP LOIN — \$8/PP

FIRE ROASTED STRIP LOIN SERVED WITH AU JUS & HORSERADISH
+ Upgrade: Prime Rib Carving Station +\$4/pp +

ROAST PORK LOIN — \$5/PP

ROSEMARY, GARLIC, & SAGE RUB. SLOW ROASTED FOR 6 HOURS OVER COALS.

QUARTER CHICKENS — \$10/PP

JUICY QUARTER CHICKENS COATED WITH OUR SIGNATURE SPICE BLEND. LIGHTLY SMOKED WITH WILD APPLE WOOD.

ATLANTIC SALMON — \$10/PP

CHOICE OF LEMON PEPPER OR CAJUN STYLE.

PIZZA & BREADS

SICILIAN STYLE PIZZAS — \$4/PP

THICK CRUST WITH A CRISPY BOTTOM.
CHOICE OF CHEESE, PEPPERONI, SAUSAGE,
OR VEGGIE.

FOCACCIA — \$2/PP

A DELIGHTFULLY FLAVORFUL BREAD BAKED
WITH OLIVE OIL, ROSEMARY, GARLIC, AND
CARAMELIZED ONIONS.

GARLIC BREAD — \$2/PP

OUR SUPER TOP SECRET GARLIC BREAD
RECIPE, PERFECT WITH ANY OF OUR PASTA
DISHES.

DINNER ROLLS — \$1/PP

A SOFT AND BUTTERY DINNER ROLL.

SIDES

\$2 PER PERSON, PER SIDE

POTATOES

CHOICE OF MASHED,
STEAMED, ROASTED, OR
SALT BOXED.

SEASONAL VEGETABLES

CHOICE OF ROASTED OR
STEAMED.

ITALIAN MACARONI SALAD

ELBOW MACARONI,
PESTO, TOMATOES, AND
PARMESAN.

GERMAN POTATO SALAD

SEASONAL FRUIT BOWL

WILD RICE

DESSERTS

COOKIES — \$2/PP

CHOICE OF: BROWN BUTTER CHOCOLATE CHUNK, VANILLA BEAN SUGAR WITH BUTTERCREAM,
RED VELVET WITH CREAM CHEESE FROSTING, PEANUT BUTTER PIECES

SMORES BAR — \$5/PP

ROAST YOUR OWN SMORES WITH A SELECTION OF MARSHMALLOWS & TOPPINGS!

CANNOLI — \$3/PP

PANNACOTTA — \$3/PP

TIRAMISU — \$3/PP

TARTS — \$4/PP

KEY LIME, BROWN SUGAR, OR LEMON

KIDS

KIDS MENU — \$10/PP

MAC & CHEESE, CHICKEN FINGERS, AND STEAMED VEGGIES.
+ For Children Ages 3-12. +

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS — \$3/PP

12 OZ COKE PRODUCTS, LEMONADE, ICED TEA, AND WATER

ITALIAN SODA BAR — \$3/PP

SELTZERS, TORANI SYRUPS, CREAM, GARNISHES, AND TOPPINGS.

COFFEE — \$2/PP

INCLUDES SWEETENERS AND MILK

ALCOHOL SERVICE

BARTENDER REQUIRED FOR ALL SERVICES. ALL SERVICES INCLUDE DISPOSABLES, ICE, SOFT DRINKS, COVERAGE UNDER OUR LIQUOR LIABILITY INSURANCE, ALCOHOL SHOPPING LIST ASSISTANCE, & PORTABLE BAR. ALCOHOL IS SEPARATE AND MAY BE PROVIDED BY YOU OR ADDED TO THE INVOICE AS A REIMBURSEMENT. WHATEVER IS LEFTOVER WILL BE GIVEN BACK TO YOU AFTER THE EVENT.

BARTENDER — \$300

REQUIRED FOR ALL ALCOHOL SERVICES. PROFESSIONAL AND FULLY LICENSED. INCLUDES SETUP & TAKE DOWN PLUS 4 HOURS OF SERVICE.

BEER & WINE ONLY — \$3/PP

BASIC COCKTAILS — \$5/PP

FULL SELECTION OF BASIC MIXERS FOR SIMPLE COCKTAILS.

SIGNATURE COCKTAILS — \$7/PP

2 COCKTAILS CHOSEN BY YOU FROM OUR LIST AND MIXED SPECIFICALLY FOR YOUR EVENT.

SERVICES

BUFFET STYLE — INCLUDED IN PRICE

A BUFFET LINE IS SETUP AND GUESTS CAN SERVE THEMSELVES DURING THE FOOD SERVICE.

CAKE CUTTING — \$2/PP

INCLUDES CUTTING, PLATING, CUTLERY, AND SETUP AT BUFFET STYLE TABLE.

FAMILY STYLE DINNER — \$50/TABLE

EACH TABLE WILL BE SET & FOOD IS BROUGHT ON PLATTERS FOR GUESTS TO SERVE THEMSELVES WITHOUT HAVING TO WAIT IN LINE. PRICED PER TABLE.

PASSED APPETIZERS — \$25/HOUR

WE WILL PASS APPETIZERS AROUND YOUR CROWD FOR COCKTAIL HOUR. PRICED PER SERVER PER HOUR OF SERVICE. PLAN ON ONE SERVER PER 25 GUESTS.

\$15 PER PERSON AND 50 GUEST MINIMUM FOR CATERED EVENTS. 20% SERVICE FEE IS ADDED TO FINAL PRICE TO COVER SETUP, TAKE DOWN, AND SERVER TIPS.