

## Function Menu

Room Fee \$200

Dessert Fee \$25

### Appetizers

#### Assorted Crudités and Ranch Dipping

**Sauce \$15 a plate**

Seasonal selection

#### Assorted Domestic and Imported Cheese

**\$20 a plate**

Crackers, Fresh Fruit

#### Mediterranean Meze \$15

Hummus, Marinated Olives, Grilled Chilled Vegetables, Chick Peas, Sundried Tomato, Warm Pita

#### Classic Margarita Flatbread \$10

**cut in 6 pieces**

Marinara, Mozzarella, Basil, Parmesan

#### Vegetable Flatbread \$11

**cut in 6 pieces**

Marinara, mushrooms, red onion, spinach, mozzarella, basil

#### Cajun Fried Dill Spears \$18 a dozen

Horseradish Remoulade

#### Boneless Chicken Tenders \$30 a dozen

Served with Whiskey BBQ, Sesame Chili or Mango Buffalo Sauce

#### Egg Rolls \$35 a dozen

Daily Selection by Our Chefs

#### Mini Crab Cake \$32 a dozen

Lump Crab, Sweet Chili, Grain Mustard, Lime

### Salads – Served with warm rolls and butter

#### Mixed Greens - Small \$40/ Large \$80

Tomatoes, Cucumbers, Chickpeas, Croutons, White Balsamic Dressing

#### Caesar - Small \$45/ Large \$90

Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing

### Sandwiches

#### Beef Sliders \$48 a dozen

On the Side: Lettuce, Tomato, Onion, Pickle, Ketchup, Mustard

#### Grilled Mini Portobello Panini \$24 a dozen

Portobello, Roasted Tomatoes, Caramelized Onions, Mozzarella, Parsley Pesto

#### Cuban Sliders \$28 a dozen

Mojo Roast Pork, Glazed Ham, Swiss Cheese, Dill Pickles, Mustard

### Pasta

#### Mac & Cheese -

**1/2 Pan \$45/ Full Pan \$90**

Bacon and Cracker Crumbs

### Sides

**French Fries - 1/2 Pan \$40/ Full Pan \$80**

#### Rosemary Parmesan Fries -

**1/2 Pan \$50/ Full Pan \$100**

#### Mashed Yukon Gold Potatoes -

**1/2 Pan \$45 / Full Pan \$90**

**Vegetable - 1/2 Pan \$50/ Full Pan \$100**

**Steak, Chicken, and Fish are priced to order**