



~PLATED BANQUETS~

COCKTAIL HOUR

Tier 1 Cocktail Hour, 4 Butler'd choices \$20

Vegetable Spring Rolls, Boom Boom Shrimp, Chicken Satay,
Bruschetta Crostini, Cheese Quesadillas, Caprese Skewers,
Grapes & Cheese Board, Crudit 

Tier 2 Cocktail Hour, 4 Butler'd choices & Charcuterie Board \$25

Scallops & Bacon, BBQ Meatballs,
Bison Tenderloin Canape, Smoked Salmon & Cucumber
Options in Tier 1

Tier 3 Cocktail Hour, 4 Butler'd choices & Charcuterie Board \$30

Mini Crab Cakes, Jumbo Shrimp Cocktail, Mini Wellingtons,
Options in Tier 1 & 2

Custom build your menu below, 20 pieces minimum per tray:

Charcuterie Board \$5	Mini Beef Wellingtons \$3.5
Grapes & Cheeses \$4	Smoked Salmon & Cucumber \$2.5
Crudite \$3	Jumbo Shrimp Cocktail \$4
Mini Crab Cakes \$3.5	Caprese Skewers \$2
Scallops & Bacon \$3.5	Vegetable Spring Rolls \$2
Bison Meatballs \$3	Boom Boom Shrimp \$2.5
Beef Meatballs \$2	Chicken Satay \$2.5
Bison tenderloin Canape \$3	Bruschetta Crostini \$2
	Cheese Quesadillas \$1

SERVED ENTREES

Choose a maximum of 4 entrée selections

All steaks will be cooked to medium temperature when applicable

Chef's pairing of starch and seasonal vegetable included

Selections from different tiers will reflect separate item pricing on invoice

Nonalcoholic Beverages are included in all tiers

Dinner Rolls & Butter are served with salad course

No outside food or beverage is permitted with the exception of a cake or other baked item

Gluten free or Vegan items available at request

Children under 12 may select items from our Children's menu

Selections are due 2 weeks prior to your event, one month for Weddings

SALAD COURSE ~ Pick 1

Tossed House Salad

Spring Mix, Carrots, Cucumber, Cherry Tomato, Vinaigrette

Caesar Salad

Romaine, Shaved Asiago, Homemade Croutons, Caesar Dressing

TIER 1 ENTRÉES

\$40 per serving

Chicken Marsala, Chicken Parmesan, Chicken Francaise

Bison Bolognese, Bison Pot Roast

Roasted Dijon Pork Tenderloin, Pork Schnitzel

Butternut Squash Ravioli, Cheese Ravioli Vodka Sauce,

Eggplant Parmesan, Tuscan Shrimp Scampi

TIER 2 ENTRÉES

\$45 per serving

Sauteed Salmon, 5 oz Jumbo Lump Maryland Crab Cake, Airline Chicken

Option listed in Tier 1

TIER 3 ENTRÉES

\$50 per serving

6oz Beef Filet, Roast Half Duck, Pan Seared Sea Scallops

Option listed in Tier 1 & 2

TIER 3 ENTRÉES

\$60 per serving

Lobster Tail Francaise

6oz Beef Filet with sauteed lump crab,

6 oz Bison Filet with sauteed mushrooms,

16oz Bison T Bone with crispy onions & herb butter

(add crab to bison \$10)

5oz Jumbo Lump Maryland Crab Cakes (2)

DESSERTS ~ Pick 2

Carrot Cake, Flourless Chocolate Torte

New York Cheesecake, Mile High Peanut Butter Cake