



Dinner

Our dinner packages include disposables: serving pieces, plates, flatware and paper napkins

- ✓ There is a \$500 minimum for catered events.
- ✓ There is a \$250 minimum for drop-offs. Drop-offs require a \$75 fee for delivery and set-up.
- ✓ Sales Tax will be added to the final invoice. If tax exempt, please provide tax exempt form.
- ✓ A 20% service charge will be added to the final invoice.
- ✓ Choose from four different "Create Your Own Packages" / \$15 to \$22 per guest.

Service staff available (prices include set-up and breakdown).

- ✓ Head Chef: 1 Hour Event \$100, 2 Hour Event \$150, 3 Hour Event \$200
- ✓ Server: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each
- ✓ Cook: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each
- ✓ Bartender: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each

Desserts (See our "Desserts Menu" for a full selection)

- Assorted Gourmet Cookies | \$1.50 per guest
- Old Fashioned Fudgy Brownie | \$1.50 per guest
- Assorted Mini Cupcakes | \$1.50 per guest
- Assorted Mini Cheesecakes | \$1.50 per guest

Beverage Stations

- Coffee served with creamer, sweeteners, sugar, and stir sticks | \$1.00 per guest
- Iced Tea served with sweeteners, sugar, and straws | \$1.00 per guest
- Punch or Flavored Water | \$1.50 per guest
- Bottled Water | \$1.00 per guest
- Assorted Sodas Coke, Diet Coke, Sprite, and Dr. Pepper | \$1.00 per guest
- Add Hot Tea to coffee station | \$.50 per guest

CREATE YOUR OWN MEDALLION DINNER PACKAGE / \$15-\$22

Silver, Gold and Platinum Dinner Package

(Silver) Single Entrée: \$15 per guest

(Gold) Duo Entrée: \$18 per guest

(Platinum) Trio Entrée: \$22 per guest

The Medallion Dinner menu and price per person includes, pick from the list below:

- Single, duo, or trio entrées
- One salad
- One potato, rice or pasta
- One vegetable
- One bread

Salads

- Traditional Caesar Salad: creamy homemade Caesar dressing, parmesan cheese, and garlic croutons
- Green Romaine Salad: fresh Romaine greens tossed with cucumbers, cherry tomatoes, kidney beans, and croutons
- Italian Salad: romaine tossed with grape tomatoes, red onion, sweet red peppers, fresh mushrooms and croutons, served with a house made red wine vinaigrette
- Bacon Spinach Salad: baby spinach leaves, bacon, feta cheese, red onion, tomatoes, and hardboiled egg slices tossed with warm balsamic vinaigrette
- Asian Fusion Salad: slivered almonds, mandarin oranges, scallions, red and yellow peppers, and crispy won ton strings tossed with Napa cabbage and a sesame soy dressing
- Southwest Salad: romaine and field greens, orange sections, blackberries, strawberries, fresh ciliegine mozzarella, and tortilla confetti with a jalapeno mango vinaigrette

Pasta

- Asiago Chicken Penne Pasta: all natural chicken breast grilled to perfection then mixed with penne pasta and asiago cheese, topped with creamy alfredo sauce
- Asiago Artichoke Penne Pasta: penne pasta tossed with marinated artichoke hearts and asiago cream sauce
- Penne Marinara with Italian Sausage: penne pasta, bit size sweet and spicy Italian sausage, tomato concassé, Parmesan, mushrooms, and parsley garnish
- Penne Marinara: penne pasta, tomato concassé, Parmesan, spinach, roasted eggplant, and parsley garnish
- Chicken Fusilli Pasta: tender grilled chicken breast and fusilli pasta with arugula, diced red onion, and cherry tomatoes, tossed with garlic olive oil
- Fusilli al Pesto: lightly creamed fresh basil pesto sauce, garnished with roasted sweet bell peppers and feta cheese
- Penne Pasta Primavera: roma tomatoes, artichoke hearts, olives, Parmesan and fresh basil with a garlic sun-dried tomato olive oil sauce
- Penne a la Vodka: tomatoes simmered with garlic, basil, vodka and cream; tossed with penne
- Cajun Shrimp Pasta: Parmesan, Swiss, and basil pepper cream sauce over fettuccine pasta
- Italian Sausage and Spinach Lasagna: layered with mozzarella, Parmesan, ricotta, and a hint of gorgonzola
- Vegetarian Lasagna: julienne carrots, zucchini, yellow squash, creamed spinach, and roasted garlic layered with mozzarella, Parmesan, ricotta and a hint of gorgonzola

Bread

- Herbed Focaccia Bread
- Warm Rolls with Butter
- Garlic Bread

Beef Entrees

- Applewood Bacon Wrapped Beef Tenderloin (+\$3): with a pearl onion compote and demi-glace
- Roasted Prime Rib of Beef (+\$3): with au jus and horseradish cream sauce
- New York Peppercorn Sirloin Roast (+\$3): served with your choice of a creamy horseradish sauce or a mushroom demi-glace
- Premium Flat Iron Steak: with bleu cheese crumbles and a red wine demi-glace
- Beef Carving Station (+3): choice of beef tenderloin, prime rib, or pork loin served with appropriate sauces

Chicken Entrees

- Chicken Versailles (+\$1): stuffed with sun-dried tomato, pesto, Parmesan, and pine nuts served with a sun-dried tomato béchamel sauce
- Chicken Cordon Bleu (+\$1): stuffed with black forest ham, Swiss, pesto, and pine nuts finished with a sun-dried tomato béchamel sauce
- Chicken Madeira: with asparagus, melted mozzarella, and shiitake mushrooms finished with a Madeira wine and mushroom sauce
- Breaded Chicken Picatta: seasoned with capers, lemon, garlic, and shallots
- Lemon Garlic Chicken: served with a light white wine lemon butter garlic sauce
- Tarragon Chicken: boneless chicken breast sautéed in butter and served with a creamy tarragon sauce
- Chicken and Waffles: with a honey maple BBQ drizzle
- Chicken Marsala: pan seared chicken breast finished with a mushroom marsala sauce
- Chicken Parmesan: breaded chicken breast, mozzarella cheese, house made marinara sauce

Fish Entrees

- Macadamia Nut Crusted Mahi Mahi (+\$2): topped with a fresh pineapple salsa
- Blackened Mahi Mahi (+2): topped with fresh salsa
- Poached Salmon Picatta (+\$3): with lemon butter caper sauce
- Salmon Pesto (+\$3): seared with a creamy pesto sauce and topped with tomato basil fresca

Pork Entrees

- Marinated Pork Tenderloin: with a roasted garlic apricot whole grain mustard sauce
- Thyme Crusted Pork Tenderloin: with apple compote, topped with roasted garlic sage cream

Vegetarian Entrees

- Stuffed Truffled Roulade (+\$1): chanterelle and royal trumpet mushrooms baked in phyllo with lentils, leeks and pine nuts with a mushroom glaze
- Chermoula Grilled Portobello Mushroom (+\$1): sautéed root vegetables, borlotti beans, chickpeas, diced tomato, and grilled Portobello with a sweet onion vinaigrette
- Veggie Tort: with potato, sweet potato, zucchini, yellow squash, portabella mushroom, spinach, and Parmesan cheese

Potatoes & Rice

- Roasted Garlic Mashed Potatoes
- Red Bliss Smashed Potatoes
- Fingerling Potatoes served with garlic and caramelized onions
- Potatoes Au Gratin with a creamy cheddar cheese sauce
- Rosemary Roasted Potatoes
- Rice Pilaf Long grain rice cooked in vegetable broth with roasted garlic, mint, and fresh herbs
- Wild Rice Pilaf tossed with scallions, dried apricots, and toasted nuts
- Creamy Risotto with Parmesan Cheese
- Lucky Jasmine Rice
- Fried Rice with green peas, carrots, pork, and egg

Vegetables

- Balsamic Grilled Vegetables with asparagus, Portobello mushrooms, summer squash, and zucchini
- Corn on the Cob with butter
- Caramelized Garlic and Seared Broccoli
- Grilled Asparagus with quartered mushrooms
- Herb Roasted Vegetables with carrots, squash, and zucchini
- Green Beans with roasted tomatoes

Themed Dinner Packages

ITALIAN FEAST / \$18 PER GUEST

- Three types of pastas
- Two types of salads
- One type of bread

BARBEQUE BUFFET / \$20 PER GUEST

- Chicken
- Pork
- Ribs
- Coleslaw
- Fresh Cut Fries
- Macaroni & Cheese

TACO BAR / \$16 PER GUEST

- Crispy and soft taco shells ready to fill with grilled chicken, seasoned ground beef, black beans, lettuce, tomatoes, guacamole, sour cream, grated cheeses, and several kinds of salsas
- Choice of two sides