



Minimum Order of 10 guests / \$35 Delivery Fee

Breakfast

Homestyle Breakfast Buffet | \$14.75 per person

Fresh Scrambled Eggs

Stone Ground Grits or Home Fries (select 1)

Applewood Smoked Bacon or Sausage (select 1)

Fresh Fruit

Southern Classic | \$17.25 per person

Fresh Scrambled Eggs

Buttermilk Biscuits | whipped honey butter

Stone Ground Grits

Crispy Potato Casserole | charred peppers & onions

Assorted Individual Quiche (* Select one)

*Smoked Ham & Broccoli | local cheddar

*Bacon & Spinach | smoked cheddar

*Mushroom | goat cheese

*Various Vegetables | aged parmesan

Fresh Fruit | assorted berries

Sweet & Savory Hot Breakfasts

o Assorted Individual Quiches | \$6.00 pp

*Smoked Ham & Broccoli | local cheddar

*Bacon & Spinach | smoked cheddar

*Mushroom | goat cheese

*Various Vegetables | aged parmesan

Morning A la Carte

o Yogurt Parfaits with Assorted Berries and Crunchy Granola | \$ 5.00 pp

o Sliced Seasonal Fruit with Assorted Berries | \$ 4.00 pp

o Scrambled Eggs | \$4.50 pp

o Seasoned Home Fries | \$ 3.25 pp

o Hash Brown Casserole | \$ 3.75 pp

o Traditional Smoked Salmon with Capers, Chopped Onion & Egg | \$ 7.95 pp

o Applewood Smoked Bacon or Sausage | \$ 3.75 pp

o Stone Ground Grits | \$ 3.50 pp

Hors D'oeuvres and Food Stations

Grilled Vegetable Platter

An Array of Marinated Grilled Zucchini, Yellow Squash, Asparagus, Red Onion, Roasted Cauliflower, Red & Green Peppers and Eggplant. Drizzled with Our Lemon Thyme Vinaigrette.

\$55.00 sm. / \$75.00 lg.

Cold Antipasto Platter

Juicy Roasted Peppers, Marinated Olives, Marinated and Stuffed Peppers, Marinated Artichoke Hearts, Cubed Provolone and Mozzarella Bocconcini Cheese, Hot and Sweet Dried Sausage and Pepperoni

\$55.00 sm. / \$75.00 lg.

International Cheese Platter

Cubed Auricchio Provolone, Aged Wisconsin Cheddar, Swedish Gruyere, Italian Asiago, Holland Smoked Gouda, Danish Fontina Served with Fresh Grapes and Strawberries.

\$60.00 sm. / \$80.00 lg.

Cold Hors D'oeuvres| \$40 per platter (serves up to 15)

Seasonal Fresh Fruit Platter
9-Layer Taco Dip and Chips
Garden Fresh Vegetable Platter Meat and
Cheese Platter

Hot Hors D'oeuvres| \$50 per platter (serves up to 15)

Buffalo Chicken Dip and Chips
Spinach & Artichoke Dip and Chips
Homemade Meatballs (Swedish, Italian and BBQ) Stuffed
Mushrooms

Wild Winglet Station (12 wings) – \$15.00 Per Person

Our wings are made fresh and tossed to order in your favorite sauces: Buffalo, Mild, Medium, Hot, BBQ, Teriyaki, Garlic Parmesan, Lemon Pepper and Sweet Sriracha. Served with ranch or blue cheese dressing, celery sticks, and chef's cornbread.

SLIDER BAR (3 Sliders)– \$14.00 PER PERSON

Our twist of the classic slider burger, chicken slider and angus roast beef slider with a variety of toppings and sauces made to order. Served on your choice of pretzel bun, Hawaiian roll or traditional bun.

**BAKED POTATO OR MASHED POTATO BAR – \$11.00 WITH CHICKEN OR BEEF:
\$14.00 SHRIMP**

Choose from house-made baked potatoes or mashed potatoes served in a bowl and create the perfect combination with our variety of toppings: fresh bacon, sour cream, chives, salsa, broccoli florets, cheddar cheese, and parmesan cheese.

Boxed Lunches

THE BOXED SANDWICHES \$15 Per Person Includes kettle chips, gooey cookie, crisp dill pickle

***Curry Chicken Salad Wrap** | golden raisins and almonds – lettuce – tomato – Sundries
Tomato Wrap or Spinach Wrap

***Honey Glazed Ham** – Sharp Cheddar – lettuce – vine ripened tomato – country white bread

***The Original Club** | Honey Glazed Ham – Smoke House Turkey club Sandwich w/mayo – lettuce – tomato, onion – Rosemary Fracassa Bread

***Turkey on Wheat** | Smoke House Turkey – baby arugula – roasted tomato – white cheddar – Wheat bread

***Classic Tuna Salad** | olive oil poached ahi tuna – baby greens – crisp celery – charred red onions – wheat bread

***Southern Chicken Salad** | classic rotisserie chicken salad – celery – red onion – country white bread

The Executive Boxed Lunch | \$18 per person

Includes kettle cooked potato chips – dill pickle spear & a gooey cookie, fresh fruit cup

***Turkey & Brie** | brined & smoked – brie – spicy arugula – caramelized onion jam – Honey Wheat bread

***Caprese** | crisp lettuce & basil – vine ripened tomato – fresh mozzarella – pesto vinaigrette – Ciabatta bread

***Mediterranean** | chickpea hummus – baby arugula – cucumber – tomato – bell pepper – diced red onion marinated feta – red wine vinaigrette – sun dried tomato wrap

***XYZ' Club** | Smoke House Turkey – crisp bacon – Wisconsin smoked cheddar – arugula – Roma tomato – herb aioli – avocado salsa – Ciabatta

Beverages

Fruit Infused Tea | \$15 per gallon Sparkling Water | \$6 each...serves 4

Sweet/Unsweet Tea | \$10 per gallon Bottled Water | \$2

Assorted Soda | \$2.50 Coffee Service | \$30....serves 10