



graduation
Menu

HORS D'OEUVRES

Bonless Wings \$12
Offered BBQ, buffalo, or korean BBQ. by the dozen.

Meatballs \$16
Offered with BBQ, marinara, korean BBQ, or Swedish.

Pigs in a Blanket \$16
Chicken sausage wrapped in puff pastry. served with bbq sauce. by the dozen.

Street Tacos
Mini flour tortillas filled with choice of:
• Carnitas \$20 dozen
• Chicken \$18dozen
• Black Bean & Veggie \$18 dozen

Bruschetta \$50/\$100/\$145
Slices of grilled bread with tomatoes, fresh basil, and fresh mozzarella topped with a balsamic reduction.

SMALL 10-12 | MEDIUM 35-45 | LARGE 50-60

MAIN COURSE

Sliders
Herbed rolls, all of the traditional toppings, and choice of:
• Angus Beef \$24 dozen
• Pulled Pork \$24 dozen
• Grilled Chicken \$20 dozen
• Prime Rib \$28 dozen
• Reuben \$28 dozen
• Veggie \$20 dozen

Fajita Bar \$11
Chicken, steak, peppers & onions, flour tortillas, shredded cheese, tomatoes, lettuce, cilantro, jalapeños, limes, salsa, guacamole, sour cream, tortilla chips. by the person.

Taco Bar \$9
Ground beef, flour tortillas, assorted toppings, salsa, sour cream. served by the person.

Artichoke dip \$60/\$95/\$140
Artichoke hearts mixed with various cheeses

Hot beer cheese dip \$55/\$95/\$140
Ipa beer cheese, pretzel bites

Southwest Salsa Bar \$60/\$100/\$145
Fresh made guacamole, warm queso with season beef, chipotle fire-roasted tomato, pico de gallo and tomatillo salsas. served with tri-colored tortilla chips.

Pizza dip \$55/\$95/\$140
Various cheeses, house made marinara, pepperoni

Crab Rangoon dip \$70/\$110/\$155
Lump crab, cream cheese, green onion, sweet chili drizzle and served with wonton chips

Firecracker Skewers \$80/\$130/\$180
Spicy, marinated grilled chicken and shrimp served with a chili aioli.

Crudités \$50/\$100/\$145
Fresh, hand cut seasonal vegetables served with homemade dips.

Fresh Fruit \$50/\$100/\$145
Hand cut, seasonal melons, fruits, and berries.

Mini Croissants \$4.00
Choice of turkey, ham or chicken salad, waldorf. priced per croissant.

Pasta by the Pan
Choice of baked penne and meatballs, smoked chicken pasta, mac and cheese, or pasta primavera:
half a pan- to feed 10-12 as entree. to serve 20-25 as a side \$50
whole pan of pasta (to serve 30-40 guests) \$100

Chicken Tenders \$30.00
our famous colossal fried tenders served with BBQ, Ranch, Boom Boom sauce. by the dozen.

Club Sandwich \$5.00 each
Old school club sandwich, monster style.
Turkey, ham, bacon, and all of the traditional toppings. per half sandwich.

DESSERTS

Cookies by the dozen \$12
assorted homemade cookies.

Bars and brownies \$16
variety?

Bite sized desserts \$3.50
priced individually.

Mini cupcakes \$2.25
priced individually.

Strawberry skewers \$5.00
strawberries and homemade brownies. priced individually.

Decorative cookie \$3.50
custom decorated sugar cookies. priced per cookie.

BEVERAGES

- Pink Lemonade \$20 gal.
- Pomegranate Sparkler \$25 gal.
- Citrus Punch \$35 gal.
- Iced Tea \$20 gal.
- Infused Water \$20 dispenser
- Strawberry Basil Lemonade \$35 gal.

SIDES

Assorted chips \$2
priced individually.

Farmstand Pasta Salad \$4
Artichoke hearts, asparagus, red peppers, corn, vinaigrette

Potato Salad \$4
Creamy potatoes, celery, eggs

Corn Salad \$4
Sweet corn, red peppers, celery, red onion, cherry tomatoes, creamy dressing, fresh herbs.

Broccoli Salad \$4
broccoli, bacon, raisins, creamy dressing, fresh herbs