



## Catering Menu

### Light Bites

<b>Cheese Platter</b> A selection of gourmet cheeses, with crackers.	<b>135.00</b>
<b>Shrimp Cocktail Platter</b> Served with cocktail sauce.	<b>145.00</b>
<b>Mixed Greens Salad</b>	<b>85.00</b>
<b>Caesar Salad</b>	<b>85.00</b>
<b>Vegetable Platter</b> A selection of fresh vegetables served with ranch dipping sauce.	<b>95.00</b>
<b>Chips &amp; Homemade Salsa</b>	<b>65.00</b>

### Main Dishes

<b>Chicken Wings</b> Buffalo Style or Barbecue, served blue cheese dressing.	<b>130.00</b>
<b>Chicken Taquitos</b> Served with homemade salsa.	<b>110.00</b>
<b>Chicken Tenders</b> Hand battered and served with honey mustard and barbecue sauces.	<b>110.00</b>
<b>Homemade Quesadillas</b> Served with sour cream pico de gallo.	
<b>Chicken</b>	<b>115.00</b>
<b>Swedish Meatballs</b> Served with your choice of marinara sauce or brown gravy	<b>100.00</b>

### Wrap Platter **120.00**

Crunchy chicken tenders, served with spicy Buffalo sauce, lettuce, tomato, jack and cheddar cheeses, and a touch of ranch dressing in a tomato tortilla wrap

### Mini Angus Burgers **120.00**

Freshly ground miniature burgers, served with lettuce, tomato, sliced pickles and cheese

### Baby-back Pork Ribs **150.00**

Tender, juicy baby-back ribs cooked slowly and smothered in barbecue sauce

### Barbecue Pulled Pork **120.00**

Hand-pulled smoked pork

### Barbecue Pulled Chicken **120.00**

### Beer Battered Shrimp **160.00**

Served with cocktail sauce.

### Chicken or Beef Kabobs **125.00**

### Spinach and Artichoke Dip **120.00**

Served with tortilla chips.

### Spinach and Crab Dip **145.00**

Served with sliced french bread.

### Grilled Vegetable Platter **110.00**

### Desserts

### Cheesecake **100.00**

### Chocolate Fudge Brownie **100.00**

### Dessert Platter **100.00**

An assortment of strawberry cheesecake, fudge brownie, and bread pudding.