



We combine individuality with affordability to meet your catering needs.

Eliminate planning and event stress by choosing us to ensure your event runs smoothly.

Our menus are designed to fit any occasion, event space, theme, and more.

Trust our team to deliver the best dining experience for your event.

Contact us for any inquiries, other dining options, bar packages and more!



Appetizer Menu

These are sample menus, pricing may vary dependent on location, guest count, equipment etc.

Charcuterie Board

Imported and Domestic Cheeses & Assorted Meats, Attractively arranged with Fresh Fruit, Served with Assorted Crackers OR Bread

Chicken Satay

Thai Marinated Grilled Chicken Brochettes Served with Toasted Sesame Seeds and Thai Peanut Butter Sauce on the side

Coconut Chicken

Chicken Breast prepared in a Tempura Beer Batter Flash Fried and Lightly sprinkled with Coconut, Served with Sweet & Sour Sauce and Plum Sauce on the side

Grilled Chicken Brochettes

Grilled Chicken Breast interspersed with Multi Colored Sweet Peppers, Sweet Vidalia Onions, and Cherry Tomatoes Seasoned, Grilled, and Caramelized with a Teriyaki Glaze

Chicken Tenders

Lightly Breaded and Fried to a Crispy Golden Brown, Served with a Choice of Sweet & Sour Sauce, Buffalo or Hot Sauce on side

Tenderloin of Beef Brochettes

Medallions of Filet Mignon interspersed with Multicolored Sweet Peppers, Sweet Vidalia Onions, and Cherry Tomatoes Seasoned, Grilled, and Caramelized with a Teriyaki Glaze

Tenderloin of Beef Sliders

Served on Toasted Garlic Bread Topped with Béarnaise Sauce and Watercress Carving Station REQUIRED

Swedish Meatballs

Savory Meatballs Simmered in a Creamy Swedish Sauce

Fresh Side of Salmon

Prepared in a Citrus Marinade Poached and Broiled to Perfection, Garnished with Marinated Cucumber and Dill Sauce

Coconut Shrimp

Jumbo Shrimp prepared in a Tempura Beer Batter Flash Fried and Lightly sprinkled with Coconut Served with Sweet & Sour Sauce and Plum Sauce on side

Moroccan Lamb Chops

New Zealand Grass Feed Rack of Lamb Carved & Seasoned with Moroccan Seasoning & Chard to Perfection Served with a Mint Sauce on the side

Crab Stuffed Mushrooms

Prepared with Seasoned Bread Crumbs, Parmesan Cheese and Crab Meat, Baked to Perfection

Mushroom Stuffed Mushrooms

Prepared with Seasoned Bread Crumbs, Parmesan Cheese and Mushrooms, Baked to Perfection

Mini Vegetable Egg Rolls

Served with Sweet & Sour Sauce

Cold Pasta Primavera

Multicolored Pasta and Assorted Veggies mixed with an Italian Dressing

Fresh Crudité

Fresh Vegetables such as Carrots, Celery, Broccoli, Cauliflower, Cucumbers, Cherry Tomatoes...Attractively arrange and, Served with a Creamy Dip

Assorted Fresh Fruit

In season – Strawberries, Cantaloupe, Pineapple and Assorted Melons, Attractively Arranged

