



Catering Menu

Buffet pricing is based on 25 guests.

Please note: An 18% gratuity will be added to your bill for all parties of 8 or more guests.

Thank you! Please call for additional information!

*Prices subject to change without notice prior to booking.

Hot Hors D'oeuvres

Sausage Stuffed Mushrooms

Fresh mushroom caps stuffed with ground chorizo, diced bacon, and shredded cheddar baked with a garlic butter.
\$125

Cocktail Meatballs

Seasoned pork and beef meatballs covered in a choice of butter garlic, barbecue, or swedish sauce.
\$80

Grilled Chicken Skewers

Grilled Chicken on bamboo skewers covered in a choice of honey sesame, buffalo, garlic herb, or hot raspberry sauce.
\$100

Assorted Sliders

All-american, mushroom swiss, or wild west sliders.
\$115

Pot Stickers

Pork stuffed pot stickers with a side of honey sesame dressing.
\$150

Mini Egg Rolls

Served with a side of sweet chili sauce.
\$110

Chicken Tenders

Served with a side of ranch dressing.
\$90

Mini Crab Cakes

Homemade fried crab cakes served with lemon aioli.
\$175

Steel City Sticks

Two kielbasa medallions and a loaded pierogi on a bamboo skewer.
\$110

Bruschetta

Crispy french baguette topped with roasted diced tomato, fresh basil, and drizzled with olive oil.
\$80

Cold Hors D'oeuvres

Old Bay Shrimp Cocktail

Tender white shrimp served with a bloody mary cocktail sauce.
\$125

Mini Reuben

Corned beef, sauerkraut, homemade coleslaw, swiss cheese, and thousand island dressing served on marble rye bread.
\$100

Say Hey Skewers

Tender tortellini, salami rolls, cheddar cubes, green olives, cherry tomatoes, and julienned bell peppers on a bamboo skewer.
\$125

Fruit and Cheese Tray

An assortment of fresh fruit and cheeses based on the seasonal availability.
Market price

Fresh Fruit Tray

An assortment of seasonally available fresh fruit served with raspberry yogurt.
Market price

Fresh Vegetable Tray

An assortment of seasonally available fresh vegetables served with ranch dressing.
Market price

The Dipping Bowl

French Onion Dip

Served with homemade chips.
\$40

Pizza Dip

Served with parmesan pita chips.
\$75

Spinach Artichoke Dip

Served with parmesan pita chips.
\$90

Buffalo Chicken Dip

Served with parmesan pita chips.
\$90

Gyro Dip

Served with parmesan pita chips.
\$95

Simple Selections

Fresh Garden Salad

\$45

Case of Jumbo Wings

Served with barbecue, hot sauce, and garlic butter.
Market Price

Party Pizza

\$10.99 each

Red onions, mushrooms, tomatoes, bell peppers, banana peppers, ham, crumbled bacon, salami, black olives, pepperoni, or extra cheese.
\$1.00 each.

Munchie Platter

Chicken fries, onion rings, cheese sticks, and pizza balls.
Served with ranch dressing and pizza sauce.
\$155

Entrees

Salisbury Steak w/ Mushroom Onion Gravy
\$110

Parmesan Crusted Chicken
Served with a blush cream sauce.
\$90

Steak Pasticcio
Shredded steak mixed with julienned bell
peppers, red onion, and garlic marinara.
\$125

Pretzel Crusted Salmon
Three ounce salmon filets encrusted with
crushed pretzels and topped with mustard beer
cheese sauce.
\$250

Sliced Ham w/ Brown Sugar Rum Glaze
\$90

Pierogi and Kielbasa over Haluski
\$180

Beef Stroganoff
Diced steak tossed in egg noodles with a
mushroom white gravy.
\$150

Applejack Pork Loin
Tender baked pork loin with a apple butter and
jack daniels sauce.
\$90

Sonoma Valley Chicken
Fresh chicken breast baked with a chardonnay
beurre blanc sauce.
\$90

Apple Butter Pulled Pork
\$90

Pot Roast w/ Mixed Vegetables
Savory pot roast with baby carrots, red-skin
potatoes, yellow corn, and homemade beef
gravy.
\$150

Sliced Turkey w/ Cranberry Relish
Thick sliced baked turkey with fresh cranberry
relish.
\$150

Stuffed Peppers
Fresh bell peppers stuffed with seasoned
meatballs and long grain rice topped with a
parmesan tomato sauce.
\$240

Baked Ziti
Tander ziti pasta topped with julienned
red onions, tomato sauce, and a melted
three cheese blend.
\$75
Add ground beef for an additional \$25.

Chicken Broccoli Alfredo
Fresh diced chicken and steamed broccoli over
tender linguine covered with homemade alfredo
sauce.
\$125

BBQ Pork Spareribs
\$100

Roast Beef w/ Aujus
\$140

Sides

Herb Roasted Red Skins
\$45

Homemade Mashed Potatoes
\$55

Rancher Roasted Potatoes

Quartered red skin potatoes with julienned bell peppers, red onions, and dry ranch mix.

\$50

Cheesy Potato Casserole

\$75

Homemade Mac'n Cheese

\$50

Garlic Green Beans

\$50

Squash Medley

Seasoned zucchini and yellow squash cut into half-moons and baked.

\$60

Honey Glazed Carrots

\$45

Corn 'O Brien

Steamed yellow corn tossed with julienned bell peppers, red onions, and bacon.

\$60

Rice Pilaf

Garden style rice seasoned and boiled in chicken stock.

\$45

Chicken Ciabatta Stuffing

Homemade stuffing with cubed ciabatta bread, red onions, diced celery, and chicken stock.

\$75

Chipotle Baked Beans

Traditional baked beans mixed with brown sugar and chipotle pepper puree.

\$40