



## *Catering Menu*

*At The Venue, we strive to provide our guests with an unparalleled dining experience. Our talented and well-trained culinary staff will be happy to create a custom menu for your special event if the following selections do not meet your needs.*

### *Dinner Menu*

*All Buffets include Choice of Caesar Salad, Garden Salad or Soup, Rolls, Tea & Coffee*

#### *The Venue House Menu:*

##### *Entrees – Choice of two*

*Chicken Piccata  
Pork Loin  
Chicken Jerusalem*

*Lemon Pepper Tilapia  
Honey Baked Ham  
Penne with Italian Sausage &  
Marinara*

*Beef Burgundy  
Kettle Beef*

##### *Sides – choice of two*

*(Recommend one Starch and one Vegetable)*

*Vegetable Medley  
Sugar Snap Peas  
Wild Rice  
Green Bean Casserole  
Green Beans &  
Bacon*

*Garlic Mashed Potatoes  
Fresh Carrots in Amaretto  
Roasted New Potatoes with Parsley  
Twice Baked Mashed Potatoes  
Brussel Sprouts in cheddar bacon  
sauce*

*Cheddar Cauliflower  
Fiesta Corn  
Stir Fry Vegetables  
Au Gratin potatoes*



*The Venue Premium Menu:*

*Grilled Sirloin Steaks  
Cajun Style Haddock  
Filets*

*Entrees – Choice of two  
Top Round with Au Jus  
Chicken Cordon Bleu in a  
Hollandaise Sauce*

*Deviled Shrimp  
Three Cheese Tortellini  
in Alfredo Sauce*

*Sides – choice of two  
(Recommend one Starch and one Vegetable)*

*Vegetable Medley  
Sugar Snap Peas  
Wild Rice  
Green Bean Casserole  
Green Beans &  
Bacon*

*Garlic Mashed Potatoes  
Fresh Carrots in Amaretto  
Roasted New Potatoes with Parsley  
Twice Baked Mashed Potatoes  
Brussel Sprouts in cheddar bacon  
sauce*

*Cheddar Cauliflower  
Fiesta Corn  
Stir Fry Vegetables  
Au Gratin potatoes*



*The Venue Deluxe Menu:*

*Sliced Prime Rib  
Herb Roasted Chicken  
Quarters*

*Entrees- Choice of two  
Roasted Beef Tenderloin  
Center Cut Pork Chops in a  
Apple Cider Glaze*

*Maple Glazed Salmon  
Spinach & Artichoke  
Lasagna*

*Sides – Choice of two*

*(Recommend one starch and one vegetable)*

*Vegetable Medley  
Sugar Snap Peas  
Wild Rice  
Green Bean Casserole  
Green Beans &  
Bacon*

*Garlic Mashed Potatoes  
Fresh Carrots in Amaretto  
Roasted New Potatoes with Parsley  
Twice Baked Mashed Potatoes  
Brussel Sprouts in cheddar bacon  
sauce*

*Cheddar Cauliflower  
Fiesta Corn  
Stir Fry Vegetables  
Au Gratin potatoes*

*Dessert:*

*An Assortment of Dessert is available for an additional charge of \$4 per person for up to Three varieties.*

## Hors d'oeuvres

*\*all prices subject to 18% gratuity charge*

<i>Artichoke &amp; Spinach Dip</i>	<i>Full Pan</i>	<i>\$57.00</i>
	<i>½ Pan</i>	<i>\$35.00</i>
<i>Assorted Cheese Tray</i>	<i>90-100</i>	<i>\$90.00</i>
	<i>30-40</i>	<i>\$50.00</i>
<i>Bacon Wrapped Chestnuts</i>	<i>100pc</i>	<i>\$80.00</i>
<i>Chicken Drumsticks</i>	<i>100pc</i>	<i>\$85.00</i>
<i>Crab Dip</i>	<i>Full Pan</i>	<i>\$57.00</i>
<i>Finger Sandwiches</i>	<i>1 dz</i>	<i>\$25.00</i>
<i>Meatballs</i>	<i>100pcs</i>	<i>\$70.00</i>
<i>Mozzarella Sticks</i>	<i>100pcs</i>	<i>\$65.00</i>
<i>Potato Skins</i>	<i>100pcs</i>	<i>\$45.00</i>
<i>Sate (chicken, beef or pork)</i>	<i>100pcs</i>	<i>\$50.00</i>
<i>Shrimp cocktail</i>	<i>100pcs</i>	<i>\$125.00</i>
<i>Stuffed Mushrooms</i>	<i>100pcs</i>	<i>\$60.00</i>
<i>Toasted Ravioli</i>	<i>100pcs</i>	<i>\$70.00</i>
<i>Little Smokies</i>	<i>100pcs</i>	<i>\$40.00</i>
<i>Assorted Petite Quiche</i>	<i>100pcs</i>	<i>\$80.00</i>
<i>Bacon wrapped Scallops</i>	<i>100pcs</i>	<i>\$150.00</i>
<i>Tomato &amp; Mozzarella Crostini</i>	<i>100pcs</i>	<i>\$50.00</i>
<i>Prosciutto Wrapped Asparagus</i>	<i>100pcs</i>	<i>\$85.00</i>
<i>Fresh Vegetable Tray</i>	<i>50ppl</i>	<i>\$50.00</i>
	<i>100ppl</i>	<i>\$90.00</i>