

60 guest minimum for all stations & buffets. Booked for a three hour period, all items are served buffet style. Appetizers can be added to any of the menus for an additional price. Prices do not include sales tax or service charge and are subject to change.

## Carving Station

### Entrees please choose two

*Includes Dijon Mustard, Horseradish Cream, Cranberry Sauce, au Jus & Peppercorn Sauces*

Sage Roasted Turkey Breast  
Honey Glazed Ham  
Oven Roasted Sirloin of Beef  
Char-grilled Pork Tenderloin (*add'l fee applies*)  
Slow Roasted Prime Rib of Beef (*add'l fee applies*)  
Seared & Roasted Tenderloin of Beef (*add'l fee applies*)

### Salad please choose one

*Served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter*

Caesar Salad tossed with Caesar Dressing  
Insalata Roma with Roasted Red Peppers, Artichoke Hearts, Red Onions, Black Olives & Gorgonzola Cheese; served with Homemade Italian Dressing  
Southwestern Chopped Salad with Chicken, Bacon, Corn, Tomatoes, Scallions & Gorgonzola Cheese, tossed with Ranch Vinaigrette Dressing and Topped with Crispy Tortilla Strips

### Vegetables please choose one

Grilled Seasonal Vegetable Medley  
Grilled Asparagus Spears brushed with Extra Virgin Olive Oil & Fresh Herbs  
Chilled Marinated Vegetable Platter with Balsamic Vinaigrette  
Fresh Broccoli Florets with a Melted Citrus Butter

### Potatoes/ Pasta please choose two

Penne Pasta with Tomato Cream Sauce & Eggplant  
Portabella Mushroom Ravioli al Forno  
Bow Tie with Roasted Garlic, Tomato & Basil  
Double Baked Potatoes with Scallions & Sour Cream  
Mashed Potatoes with Gravy  
Oven Roasted Baby Red Rosemary Potatoes

### Sweets

Homemade Caramel, Fudge Walnut and Cream Cheese Brownie Wedges  
Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies  
Mini Pastries including Chocolate Mousse, Cheesecake, Lemon Chiffon & Carrot Cake  
White and Dark Chocolate Almond Bark

## Seafood Buffet

### Char Grilled Catch of the Day please choose two

Salmon Vesuvio  
Cedar Planked, Char-grilled Norwegian Salmon (*Plain, Lemon Pepper Rubbed, BBQ or Teriyaki*)  
Teriyaki Chilean Sea Bass  
Char-grilled Grouper Oregonata  
Teriyaki Tilapia  
Vesuvio Tilapia

### Linguini Pasta

#### Choose one sauce:

Homemade Marinara • Tomato Cream • Aglio e Olio • Tomato Basil with Roasted Garlic • Alfredo • Pesto

#### Choose six Toppings:

Grilled Calamari • Shrimp • Scallops • Clams • Broccoli • Crispy Eggplant • Sliced Italian Sausage • Grilled Chicken Breast

### Captains Table Extras

Homegrown Corn on the Cob with Melted Butter  
Creamy Cole Slaw  
Grilled Asparagus Spears brushed with Extra Virgin Olive Oil & Fresh Herbs  
Crispy Garlic Bread  
Mashed Potatoes with Gravy **or** Sweet Potato Cottage Fries

### Starboard Sweets

Homemade Caramel, Fudge Walnut and Cream Cheese Brownie Wedges  
Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies  
Mini Pastries including Chocolate Mousse, Cheesecake, Lemon Chiffon & Carrot Cake

## Italian Amore

### Chicken Entrees **please choose one**

Chicken Piccatta with Lemon & Capers  
Chicken Marsala with a Mushroom Wine Sauce  
Chicken Parmigiana with Marinara Sauce & Melted Mozzarella Cheese  
Chicken Vesuvio with Spring Peas

### Self Serve Pasta Bar

#### Choose two Pastas:

Penne • Bow Tie • Cavatappi • Angel Hair • Fettuccini • Multigrain Rotini

#### Choose two Sauces:

Homemade Marinara • Meat • Tomato Cream • Aglio e Olio • Tomato Basil with Roasted Garlic • Alfredo • Pesto

#### Choose six Toppings:

Crispy Eggplant • Sliced Mushrooms • Roasted Red, Yellow & Green Peppers • Fresh Spinach • Artichoke Hearts • Broccoli • Grilled Vegetables • Mini Meatballs • Sliced Italian Sausage (*add'l fee applies*) • Shrimp (*add'l fee applies*)

### Salad **please choose two**

*Served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter*

Italian Mozzarella Salad with Red Onion, Tomatoes, Black Olives & Pepperoncini; served with our Homemade Italian Dressing

Caesar Salad tossed with Caesar Dressing

Insalata Roma with Roasted Red Peppers, Artichoke Hearts, Red Onions, Black Olives & Gorgonzola Cheese; served with Homemade Italian Dressing

Insalata Caprese with Fresh Mozzarella, Vine Ripened Tomatoes, Fresh Basil & Red Onions; drizzled with Herbed Olive Oil

### Sweets

Homemade Caramel, Fudge Walnut and Cream Cheese Brownie Wedges  
Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies  
White and Dark Chocolate Almond Bark  
Mini Cannolis

## The Pasta Stop

### Cook To Order Pasta Station

*Includes Freshly Grated Parmesan Cheese, Crushed Red Peppers & Oregano*

#### Choose two Pastas:

Penne • Bow Tie • Cavatappi • Angel Hair • Fettuccini • Multigrain Rotini

#### Choose two Sauces:

Homemade Marinara • Meat • Tomato Cream • Aglio e Olio • Tomato Basil with Roasted Garlic • Alfredo • Pesto

#### Choose six Toppings:

Crispy Eggplant • Sliced Mushrooms • Roasted Red, Yellow & Green Peppers • Fresh Spinach • Artichoke Hearts • Broccoli • Black Olives • Sundried Tomatoes • Plum Tomatoes • Grilled Asparagus • Fresh Basil • Sautéed Garlic • Bacon • Pepperoni • Sliced Italian Sausage • Mini Meatballs • Grilled Chicken Breast (*add'l fee applies*) • Shrimp (*add'l fee applies*)

### Salad

*Served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter*

Caesar Salad tossed with Caesar Dressing

Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini served with Homemade Italian Dressing

### Sweets

Homemade Caramel, Fudge Walnut and Cream Cheese Brownie Wedges  
Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies  
Mini Cannolis

## A Taste of the Island

Authentic Puerto Rican Cooking!  
Ensalada Verde (Mixed Green Salad with Fresh Vegetables)  
Ensalada de Papa (Puerto Rican-style Potato Salad)  
Carne Guisada (Beef Stew)  
Lechon (Roasted Whole Pork)  
Arroz con Gondules (Rice with Pigeon Peas)  
Empanadas (Pastry Shells stuffed with Seasoned Beef)  
Key Lime Squares & Turtle Cookies

## La Fiesta

### Beef Taco Bar:

Seasoned Ground Beef, Onions, Tomatoes, Lettuce, Cheddar Cheese & Sour Cream;  
served with Crispy & Soft Taco Shells  
Tortilla Chips & Roasted Tomato Cilantro Salsa  
Spanish-style Rice with Tomatoes & Diced Vegetables  
Baked Mexican Vegetable Tortilla Casserole with Sour Cream & Black Olives  
Chicken Fajitas with sautéed Green Peppers & Onions  
Steak Fajitas *(add'l fee applies)*  
Chicken, Beef or Pork Tamales *(add'l fee applies)*  
Mexican Wedding and Turtle Cookies

## Tex Mex

Santa Fe Tartlets with Taco Seasoned Ground Beef & Chihuahua Cheese  
Jalapeño Corn Muffins with Butter  
Pulled Pork Sandwiches or BBQ Beef Sandwiches  
"Batter Dipped" and Broasted BBQ Chicken  
South of the Border Roasted Red Pepper & Cheese Quesadillas  
Sugar Cookies and Dusted Almond Cookies

## Ragin' Cajun

Louisiana Crabcakes with French Quarter Remoulade Sauce  
Spicy Buffalo Chicken Wings with Creamy Ranch Dipping Sauce  
Fried Cajun Catfish with Melted Garlic Butter & Cocktail Sauce  
Creole Shrimp Jambalaya  
New Orleans Red Beans & Rice  
Jalapeño Corn Muffins  
Strawberry Cheesecake Squares and Bourbon Street Turtle Cookies

## Sweet Home Chicago

Thick Crust Pizzas with Your Choice of Toppings  
Jumbo Hot Dogs with Ketchup, Mustard, Onions, Chopped Tomatoes, Relish & Pickles  
BBQ Baby Back Ribs  
Hot or Garlic Oregano Chicken Wings  
Creamy Cole Slaw  
Corn on the Cob with Melted Butter  
Jays® Potatoes Chips  
Mini Cannolis  
Caramel, Fudge Walnut, & Cream Cheese Brownie Wedges  
Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies

## Down Home BBQ

Basket of Buttermilk Biscuits & Jalapeno Corn Muffins  
Creamy Country Style Coleslaw  
Batter Dipped Country Fried BBQ Chicken  
BBQ Beef Brisket **or** Center Cut BBQ Pork Chops with Fried Onions  
Mashed Potatoes with Southern Gravy  
Skewered Corn on the Cob with Melted Butter  
Cinnamon Apple Cobbler & Cherry Pie Squares

## Pizza & Beer Buffet

*(Not Available Saturday Evenings)*

### Three Hour Beer & Wine Bar

Domestic Beer  
Red & White House Wines  
Imported Beer *(add'l fee applies)*

### Buffet

*Served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter*  
Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini; served with our Homemade Italian Dressing

Assorted Thin & Thick Crust Pizzas with a variety of toppings  
Penne Pasta with Tomato Cream Sauce  
Assorted Homemade Caramel, Cheesecake & Fudge Walnut Brownie Wedges