



CHICKEN DISHES

Italian Chicken

Lightly marinated and served with a Perfectly Seasoned Marinara Sauce & Parmesan Cheese

Teriyaki Chicken

Lightly marinated in Teriyaki with a Honey/Teriyaki Glaze

Hawaiian Chicken

Seasoned with Pacific Rim spices and served with a sweet Pineapple chutney

Chicken Cordon Bleu

Boneless Breast of Chicken stuffed with Swiss cheese, American cheese, and a tender slice of Ham

Chicken Picatta with Lemon Caper Cream Sauce

Boneless Breast of Chicken covered in Lemon Caper Cream Sauce

Almond Crusted Chicken

Pan Seared Boneless Breast Drizzled with an Asian citrus glaze

Chicken Marsala

Boneless Breast of Chicken in a Mushroom & Marsala Wine Sauce

Chicken Gorgonzola

Boneless Breast of chicken Pan Seared and topped with a Creamy Gorgonzola Sauce

Chicken Florentine

Our Special Stuffing Process Locks In The Natural Colors And Bold Flavors Of The Spinach And Swiss And American Cheeses. Lightly Dusted With Parmesan and Italian Herbs

Chicken Kiev

Breaded Boneless Breast of Chicken stuffed with a Buttered and Seasoned Sauce

Saltimbocca Chicken

Natural whole muscle stuffed chicken breast. Before applying a topping of parmesan cheese and Italian herbs, we stuff this chicken breast with slices of Prosciutto wrapped around a puree of sage, rosemary and garlic with Swiss and American cheeses.

Artichoke Parmesan Chicken

Plump Artichoke Hearts, Spinach Leaves And Red Pepper Slices Give This Entree a Scratch-Made Taste And Appearance. Topped With Parmesan Cheese and Italian Herbs

Oregon's Blueberry Chicken

Chicken Breast rolled with a blueberry stuffing and served with Sage sauce



BEEF DISHES

Baron of Beef

Carved & Seasoned Slow Roasted Baron of Beef with Au Jus and Horseradish

Peppered Flank Steak

Peppered seasoned Flank Steak marinated and thinly sliced
Served with a Mushroom Demi Sauce

Prime Rib

Carved & Seasoned Slow Roasted Prime Rib served with au jus and horseradish

Beef Tenderloin

Carved & Seasoned Slow Roasted Beef Tenderloin with au jus and horseradish

PORK DISHES

Honey Glazed Ham

Slow roasted ham Glazed with a delicious Brown Sugar Glaze

Herb-encrusted Pork Tenderloin

Gently seasoned, slow roasted pork tenderloin, served with orange-cranberry chutney.

Roasted Pork Tenderloin

Slow roasted and carved into tender slices, served with Mango-Pineapple Salsa.

TURKEY

Roasted Turkey Breast

Slow Roasted Boneless Breast of Turkey served w/ creamy Turkey Gravy

Turkey Scaloppini

Turkey Scaloppini with Lemon-Caper Butter Sauce



SEAFOOD DISHES

Other Seafood Items are available please ask for other menu items or suggest your own.

Shrimp Scampi

Sautéed in our Lemon and Garlic Scampi Sauce

Salmon w/ Creamy Beurre Blanc

Seared Salmon topped with a Creamy Beurre Blanc

Mahi Mahi and Pepper Jack Etouffee

Pan Seared Mahi Mahi topped with a Cajun Pepper Jack Etouffee

Pecan Encrusted Salmon

Salmon Encrusted with Pecans and served with a Lemon Dill Sauce

VEGITARIAN ENTREES

Eggplant Parmesan

Eggplant sliced and Breaded, served with traditional Italian Marinara, Mozzarella and Parmesan Cheese

Cornmeal Crusted Eggplant Napoleon

Layered with grilled vegetables, fresh spinach and Fontina cheese offered with a roasted tomato and mushroom ragout

Polenta Napoleon

Layered with Grilled Vegetables, Fresh Spinach, and Fontina Cheese offered with a Green Pea Coulis and a Roasted Red Pepper Coulis

Grilled Portobello Mushroom

Filled with Polenta, Grilled Vegetables, and Fresh Herbs served with a Roasted Mushroom Tomato Ragout

Grilled Vegetable Skewers

House marinated and grilled to serve

VEGGIES

Assorted Seasonal Grilled Vegetables

Grilled, Chilled Platter of Vegetables Drizzled with Balsamic Vinaigrette

Petite French Green Beans with Butter and Fresh Herbs

Honey Glazed Carrots



MEXICAN

Condiments:

Shredded Cheddar Cheese, Shredded Lettuce, Jalapenos, Sour Cream, Diced Black Olives, and Salsa

Taco Bar

Build your own tacos: Ground Beef or Shredded Chicken, served with Flour Tortillas & Condiments served with Spanish Rice and Refried Beans

Fajita Bar

Marinated Strips of Beef or Chicken Sautéed with Onion and Green Pepper, served with Flour Tortillas & Condiments served with Spanish Rice and Refried Beans

Enchiladas

Cheese or Chicken Enchiladas rolled in corn tortillas, topped with a delicious mild Green Chile Sauce and served with Spanish Rice and Refried Beans

Fish Taco's

Perfectly seasoned Mahi Mahi fish tacos served with all the condiments and with flour tortillas Spanish Rice and Refried Beans

SALADS

Spartan Greek Salad

Classic Greek Salad with Romaine, Red Onions, Capers, Olives, Tomatoes, and Feta Cheese

Mediterranean Pasta Salad

Penne Rigate, Mushrooms, Tomatoes, Olives, Artichokes, Parmesan and Feta Cheese

Fettuccine Tomato Basil Salad

Bring together Parmesan Cheese, Red Wine Vinegar and a good quality Olive Oil, toss in Fettuccine, Tomatoes and Basil

Mandarin Spinach Salad

Baby Spinach with Mandarin Oranges, Red Onions and Walnuts tossed in a Raspberry Vinaigrette Dressing

Traditional Tossed

Mixed lettuce greens, tossed with Tomatoes, Cucumbers, Black Olives, Cheddar Cheese, Scallions, and Croutons

Caesar

Caesar with Fresh Romaine Lettuce, Parmesan Cheese, Homemade Croutons and Creamy Caesar Dressing

Bacon Spinach Salad

Spinach, Red Onions, Mushrooms, Bacon, and Swiss cheese topped with our house Vinaigrette



ITALIAN PASTA BUFFET

Pasta Selections (choose 1)

Spaghetti, Fettuccine or Penne Rigate

Add Cheese Tortellini or Ravioli

Sauce Selections (choose 2)

Classic Marinara, Garlic Alfredo, Genovese Pesto and Tomato Vodka Cream Sauce

Meat Selections (choose 2)

Italian Sausage, Chicken, Meatballs, Ground Beef for Marinara

OTHER ITALIAN ENTREES

Lasagna

Meat or Vegetarian Lasagna with a delicious Three Cheese Sauce

Lasagna Rolls

Lasagna rolled with Ricotta Cheese filling and served with an Italian Sausage

Angel Hair w/ Artichokes

Artichokes, Roma Tomatoes, Capers, Black Olives and Parmesan Cheese mixed with the Angel Hair Pasta

Chicken Parmesan

Breaded Chicken served with a Marinara Sauce and topped with Parmesan and Mozzarella Cheese

Eggplant Parmesan

Breaded Eggplant topped with Mozzarella and Marinara

Baked Ziti

A Baked Pasta with Marinara Sauce and Mozzarella cheese. A great vegetarian entrée

RICE AND POTATO

Rosemary Potatoes

Garlic Mash

White Cheddar Mash

Horseradish Mash

Red Skin and Cheddar mash

Wild Mushroom Risotto

Vegetable Rice Pilaf

Other Starches are available



ACTION STATIONS

MASH POTATO MARTINI BAR

Mashed Potatoes served in Real* or Disposable Martini Glasses
(*Real Martini Glasses require an additional rental fee)

Mash Potatoes

Garlic
White Cheddar
Horseradish
Sour Cream and Chive
Red Skin and Cheddar

Tender Beef served in a Burgundy Demi Sauce
Tequila Lime Chicken
Or add Cajun Shrimp

Shredded Sharp Cheddar Cheese, Sour Cream, Crispy Maple Bacon Crumbles, Sautéed Mushrooms and Scallions

***All Stations are attended by Chefs**

CARVING STATION

Chef Carved Prime Rib &/or Whole Boneless Turkey
Sliced and Served with an Assortment of
Fresh Baked Rolls

*Accompanied by:
*2 per item
Horseradish, Cranberry, Mayonnaise, Whole Grain Mustard, or Cranberry Mayonnaise

MAC AND CHEESE - PASTA STATION

Decadent Three Cheese Sauce with Botie Pasta with Various Toppings
Including Steamed Grilled Chicken, Broccoli, Sautéed Mushrooms, Bacon, Diced Tomato and Chives

SLIDER BAR

Grilled Portobello

Teriyaki Marinated Grilled Portobello served with Basil Mayo

North Carolina Style Pulled Pork Sliders

North Carolina Pulled Pork top with Delicious Carolina Slaw

Turkey O'toole

Juicy turkey breast sliced thin, melted Swiss cheese and our Smoky Honey Dijon dressing



QUESADILLA STATION

SOUTH OF THE BORDER CHICKEN QUESADILLAS

Flour Tortillas stuffed with Spicy Chicken,
Melted Cheese, Red, Yellow & Green Peppers

VEGGIE QUESADILLA

Grilled Flour Tortilla with
Three Peppers, Jack & Cheddar Cheese,
and Cilantro

CAJUN SHRIMP QUESADILLA

Flour Tortilla filled with Blackened Shrimp,
Melted Cheese & Red Onion

Accompanied by:

Homemade Salsa, Fresh Made Guacamole, Sour Cream

HONG KONG NOODLE CART

Udon Noodles topped with Chicken or Stir Fried Beef mixed with an assortment of Veggies, tossed with Teriyaki or Sweet Chile Sauce, and served in a Chinese Box with Chop Stix

PASTA STATION

Cheese Filled Tortellini, Penne Rigate Pasta with Classic Marinara, Garlic Alfredo, Genovese Pesto and Tomato Vodka Cream Sauce

Italian Sausages, Meatballs, Mushrooms, Capers, Artichoke Hearts, Broccoli, Sundried Tomatoes, Shaved Parmesan Cheese and Asiago Cheeses

DESSERT BUFFET

Dessert Flambé

Banana Foster Flambé Dessert Station

Sliced Bananas sautéed table side with Butter Brown Sugar and Bourbon Flambé Served with Vanilla Ice-Cream Served in Martini Glass

Cherry Jubilees

Fresh northern Michigan Cherries sautéed in Wild Cherry flavored Brandy, Cinnamon, Sugar, and Butter, served with Vanilla Ice Cream

Dessert Crepes

Sautéed in Honey Butter and
Flamed in Grand Marnier topped with
Chocolate Mousse
Fresh Berries and Bananas
Whipped Cream