



# Put A Fork In It

*"it's done"*

## Private Party Options Menu

### Hot Buffet Set Up

Rigatoni with Swiss chard, (rosemary roasted potatoes), mixed greens salad, dressing, assorted rolls and butter, desserts and drinks.

Chicken saltimbocca, rosemary mashed potatoes, green beans almandine, mixed greens salad, dressing, assorted rolls and butter, desserts and drinks.

Flank steak roulades stuffed with pesto and parmesan cheese, served with creamy mashed potatoes, glazed carrots, mixed greens salad, dressing, ciabatta bread and butter, desserts and drinks.

Dijon chicken, garlic mashed potatoes, green beans almandine, mixed green salad, Dijon vinaigrette, assorted rolls and butter, desserts and drinks.

Cheesy chipotle pasta with chicken, a creamy blend of chipotle and Alfredo sauce, roasted veggies, mixed greens salad, dressing, assorted rolls and butter, desserts and drinks.

Chicken Cordon Bleu, green beans almandine, rice pilaf, mixed greens salad, dressing, assorted rolls and butter, desserts and drinks.

Individual mini meatloaves, creamy mashed potatoes, retro peas and carrots, garden salad with dressing, assorted rolls and butter, desserts and drinks.

Prices based on a minimum of 12, additional charge for less.

### Fork Choices 1

#### Entrees (choice of 2)

Herb Baked Chicken  
Beef Tips in Mushroom Gravy  
Smoked Brisket with Honey Bourbon Sauce  
Green Chile Chicken Enchiladas  
Oven Baked Lasagna  
Chicken Parmesan

#### Vegetables (choice of 1)

Green Bean Sautee with Yellow Bell Peppers, Zucchini  
Yellow Squash with Red Bell Peppers  
Steamed Baby Carrots & Broccoli

#### Potato (choice of 1)

Garlic Mashed Potatoes with Gravy  
Seasoned New Potatoes  
Baked Potato with Butter and Sour Cream

#### Bread (choice of 1)

Sliced Garlic Bread  
Assorted Dinner Rolls

Dinner includes your choice of 2 Entrees, 1 Vegetable, 1 Potato and choice of Bread.





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## Private Party Options Continued

### Fork Choices 2

Mixed greens with carrot shavings, cherry tomatoes, sprouts and sesame seeds served with a balsamic vinaigrette and bread and butter

Carving Station with Roast Beef or Carving Station with Pork Tenderloin

Chicken Piccata - Oven baked in zesty lemon sauce with capers or Shrimp Alfredo Linguini - Medium shrimp sautéed in garlic and butter, tossed with broccoli and red bell peppers in a creamy alfredo sauce over linguini pasta.

Seasoned New Potatoes - Doused with olive oil, rosemary, dill and garlic, then baked golden brown or Rice Pilaf

Vegetables - Broccoli, cauliflower, and carrots, steamed with a hint of sea salt and olive oil or Green bean almandine

Assorted breads with whipped honey butter

### Private Chef Dinner

Crab Stuffed Mushrooms.

Asparagus and Asiago wrapped in phyllo.

Spring Mix Salad - mixed greens, cherry toms, dried cranberries, diced cucumber, cheddar cheese crumbles tossed in a raspberry vinaigrette.

Chicken Piccata.

Beef Tenderloin Medallions in a Peppercorn Mushroom Sauce.

Twice Baked Potatoes.

Grilled Zucchini and Squash Spears with Yellow Bell Slivers.

Berry Fruit Parfait - layered raspberries, blueberries, vanilla pudding, pound cake, and whipped cream drizzled with Bailey's liquor.