



# Catering

## BRUNCH

### Option 1 \$27.50pp

bacon, sausage or ham  
-(turkey bacon +2)  
Cheddar scrambled eggs  
Fruit salad  
French toast (or waffles +2)  
Garlic home fries  
Challah toast

### Option 2 \$42.25pp

Chicken and waffles  
-(syrup, butter & Dijon Donte)  
Shrimp and grits  
-(cheddar, michi sauce & cajun rub)  
Cheddar eggs  
Bacon or turkey bacon  
Fruit salad

### Option 3 \$21.35pp

Assorted breakfast sandwiches/wraps  
-Plain, bacon, ham  
sausage and vegetarian w/cheese and fried egg  
Home fries  
Hand fruit

### Option 4 \$21.35pp

Breakfast burrito  
Breakfast tacos  
-pork belly hash and vegetable hash, salsa & sour cream  
Home fries  
Fruit salad

Menus include coffee & tea station, standard white linens, labor and (3-hr) use of room (tax & gratuity extra). A \$500 non-refundable but transferrable deposit is due upon booking. Final headcount and payment is due one week prior to the event.



Catering

## LUNCH

### Option 1 \$29.30pp

South of Sicily Italian Combo  
-(Ham . Pepperoni . Tomato . Lettuce  
Mozzarella . Mayo . Italian Bread)  
Pepper Pollo  
-(Grilled Chicken . Mozzarella Parmesan  
Cheese . Pesto . Arugula  
White Truffle Oil)  
Vegan Burrito  
-(ground vegan burger . lettuce . tomato .  
avocado  
salsa . vegan ranch)  
Assorted chips  
Garden salad  
Hand fruit

### Option 2 \$37.85pp

Boneless Chicken Wings  
-(assorted sauces-buffalo . bbq .  
asian tsos  
blue cheese or ranch)  
Pulled Pork Sliders  
-(Pulled Pork Sliders . BBQ . Coleslaw .  
Frizzled Onion . Slider Bun)  
TAOY Tacos  
-(Grilled Chicken . Cheddar . Pickled  
Vegetable . TAOY Sauce)  
Fries  
Garden salad

### Option 3 \$20.00pp

Cheeseburgers  
-angus beef . american cheese . ketchup  
Hot Dogs  
-ketchup . mustard . relish  
Chips  
-classic lays  
Caesar Salad  
(ADD GRILLED CHICKEN +2)

### Option 4 \$45.75pp

Smoked Michi Chicken Thighs  
-honey sriracha  
Bbq Pulled Pork  
Baked Mac n Cheese  
Dijon Donte Sweet Roasted Corn  
Mixed Green Salad  
Honey Corn Bread

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hr) use of room (tax & gratuity extra). A \$500 non-  
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## DINNER

### Italian 1 \$33.55pp

White Truffle Pesto Chicken  
-(Nut free pesto, white truffle lemon cream sauce over chicken breast)  
Vegetable Carbonara Pasta  
-(pasta tossed in roma basil parmesan & romano cheese sauce)  
Seasonal Garlic Herb Vegetable Medley  
Caesar Salad  
Garlic Bread

### Greek \$35.50pp

Rustic Balsamic Chicken (OR Lemon Truffled Pesto Salmon +3)  
- Balsamic Agave Lemon Pepper Seared Chicken Breast  
Truffled Pino Romano Risotto  
Mediterranean Herb Veg Medley  
Mediterranean Salad  
Garlic Pita

### Italian 2 \$35.50pp

Chicken Parm OR Eggplant Parm  
Baked Ziti  
Seasonal Garlic Herb Vegetable Medley  
Rustic Italian Garden Salad  
Garlic bread

### Spanish \$56.25pp

Sofrito Chicken & Pernil (OR Chimichurri Steak +4)  
-Sofrito braised adobo chicken breast  
sofrito smoked pulled pernil (pork)  
(Chimichurri aged flat iron steak)  
Plantains  
Spanish Rice  
Vegetable Medley  
Garden Salad

### American \$54.95pp

Cabernet London Broil  
Lemon Pepper Chicken  
Mashed Potato  
Broccoli  
Garden Salad  
Buttered Rolls

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# Catering

## DINNER

### Mexican \$39.00pp

Ground Beef and Pulled Chicken  
-Adobo marinated beef  
sofrito pulled chicken  
Taco Flour Shells  
lettuce, tomato, salsa and sour cream  
Mexican Rice  
Street Corn  
Tostada Salad

### Bayou \$87.95pp

Seafood Boil  
-Cajun seafood boil, lobster tail, shrimp,  
clams, crab  
craw fish, andouille sausage, corn and  
potato  
Dirty Rice  
Buttered Rolls  
Garden Salad

### Asian \$45.25pp

General Tso's Chicken  
-Seared asian chili spiced chicken  
Mongolian Beef  
-Garlic citrus pepper shaved steak  
Fried Rice  
Broccoli  
Miso Salad

### Asian Vegan \$50.25pp

General Tso Sweet Potato  
Michi Crusted Tofo  
Stir Fry Fried Rice  
Steamed Broccoli  
9 Spice Salad

### Italian Vegetarian \$51.25pp

Eggplant Parmesan  
Black Truffle Champagne Infused  
Portobello Mushrooms w/ nut free  
pesto  
Roasted Vegetable Medley  
Penne a la Vodka  
Vegetable Risotto or Wild Rice  
Garden Salad  
Garlic Bread

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*Catering*

## **APPETIZERS**

**Choose 4-\$39.75pp Choose 6-\$44.75pp Choose 8- \$50.95pp**

Baked Potato Croquettes

Crab Cake Croquettes

Pork Belly Ricotta Fig Crostini

Vegan Dumplings

Bruschetta Crostini

Vegetable Spring Rolls

Braised Beef Crostini

Asparagus Phyllo Wraps (w/ Gruyère)

Soup Shooter

- (FRENCH ONION, TOMATO, LOBSTER BISQUE(+2), AUTUMN SWEET POTATO BISQUE)

Chicken Quesadilla Cones

Avocado Toast Bites

Meatball Pops

Mac & Cheese Balls

Bacon Wrapped Scallops (+2)

Chicken Satay

(BUFFALO, BBQ, MICHIGAN, DIJON DONTE, GARLIC PARM, TSOS)

### **Charcuterie Table \$30.50pp**

3 Artisan Smoked Italian Meat

2 Artisan Cheeses

Gourmet Crackers . Grapes .

Andouille Sausage

Trail Mix , French Onion Dip



*Catering*

## **DESSERT**

### **Choose 3 \$7.35pp**

Apple Pie Egg Rolls- apple pie bread pudding stuffed egg roll tossed  
in cinnamon sugar

Berry Brownies- fudge brownie topped with mixed berry compote and  
whipped cream

Bananas Foster Shooters- banana bread pudding tossed in bourbon  
caramel topped with whipped cream

Nutella & Peanut Butter Cheesecake Shooters

Chocolate Chip Cannolis

Assorted Mini Custards

### **Add-on Coffee & Tea Bar \$3.25pp**

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**Beverage Add-ons**

**MIMOSAS**

**BLOODY MARY'S**

**SCREWDRIVERS**

**DOMESTIC BEER**

**WINE**

**SANGRIA**

**FULL, CALL LIQUOR OPEN BAR**

**BEER & WINE OPEN BAR**