

Create Your Own Custom Menu

\$ 3.00 per item/plus 15% gratuity

Includes: Tossed Salad (orders over \$ 10.00 pp), Dinner roll and Butter)

CALL: 330-980-3373

SALADS

Tossed Salad w/ Ranch Dressing & Hickory Smoked Bacon

*

Macaroni Salad

*

Red Skin Potato Salad

*

Creamy Blue Cheese Coleslaw

ADD \$1.00 PER PERSON ON THE FOLLOWING SALADS

Greek Salad w/ Kalamata olives & Feta Cheese

*

Antipasto Salad w/ Imported Meats & Cheeses

*

Fresh Chopped Salad w/ Pecans and Crumbled Bleu Cheese

PASTA

Homemade Italian Sausage

*

Carbonara w/ Baby Sweet Peas and Prociutto

*

Meatballs

*

Baked Ziti

*

Prima Vera Fresca w/ Homemade Italian Sausage

*

Manicotti

*

Vegetarian Lasagna

*

Homemade Sausage Lasagna

*

Grilled Vegetable Lasagna

*

Pasta Caruso w/ Sauteed Peppers, Onions and
Chicken Livers

*

PASTA TYPES: Farfalle, Orecchiette, Radiatorre,
Mostaccioli, Penne

SAUCES: Marinara, Pomodoro, Italian Cream
(add \$1), Pesto Cream (add\$1), Tomato Cream,
Alio

STARCH

Roasted Rosemary Potatoes

*

Garlic Smashed Red Skin Potatoes

*

Gorgonzola Smashed Potatoes

*

Smashed Sweet Potato w/ Butter and Brown Sugar

*

Cheesy Potato Casserole

*

Potatoes au Gratin

*

Duchesse Potatoes

*

Risotto (add \$2)

5-cheese, Mushroom or Vegetable

*

Baked Idaho Potatoes w/ Sour Cream & Butter

*

Twice Baked Potatoes (add \$1)

Bacon, Cheddar, Sour Cream and Chives

*

Creamy Cheese Polenta

*

Grilled Rosemary Polenta

*

Boiled Parsley Potatoes

*

Rice Pilaf

VEGETABLE

Vegetable Medley
*
Marinated Grilled Vegetable
(Hot or Cold)
*
Glazed Carrots
*
Green Beans Almandine
*
Collards, Mustards and
Turnip

Greens with Ham Hocks
*
Sautéed Broccoli w/ garlic
*
Roasted Cauliflower
*
Corn Soufflé
*
Ratatouille
Baked Acorn Squash w/
Cranberry-Orange Compote

*
Italian Greens & Beans w/
Fried Banana Peppers
(add \$2)
*
Grilled Asparagus w/ Red
Bell
Peppers (add \$1)

CHICKEN

Marsala, Francaise, Picatta, Parmesan
*
Sautéed with Peppers and Onions in a white
wine
tomato sauce
*
Saltimbocca w/ Prociutto & Asiago Cheese
*
Chicken Canneloni w/ Italian Cream Sauce
*
Stuffed Frenched Chicken Breast
Forestier, Florentine, 5-Cheese, Spinach & Artichoke
*
Swiss
*
Cacciatore
*
Spedini
*
Onion Encrusted
*
Marinated & Grilled
Cajun, Jamaican Jerk, Balsamic Glazed, Italian, Amaggio
*ALL CHICKEN DISHES MAY BE GRILLED,
SAUTÉED OR BAKED*

BEEF

Bracciale
*
Sliced Sirloin w/ AuJus
*
Beef & Broccoli Stir Fry
*
Beef Fajitas
*
Beef Pepper Steak
*
Beef Stroganoff
*
Sirloin Tips w/ Button Mushrooms
*
4 oz Grilled Sirloin Steaks
(add \$2)
*
Prime Rib w/ Horse radish Chantilly (add \$2)
*
Carved Beef Tenderloin
(add \$5)
*
Braised Beef Short Ribs w/ Burgundy Sauce
(add \$2)
*
Beef Tenderloin Medallions DeBurgo Style
(add \$5)
*
12 oz Grilled N.Y. Strip w/ Béarnaise Sauce
(add \$10)
*CARVING AVAILABLE AT \$50.00 PER
STATION*

PORK

Grilled Boneless Pork Loin
Cajun, Jamaican Jerk, Balsamic Glazed, Italian
*

BBQ Pulled Pork
*

Homemade Italian Sausage w/ Peppers
*

Stuffed Pork Loin w/Cornbread & Cranberry
Stuffing
*

Herb Encrusted Roast Pork Loin
*

4-Bone BBQ Baby Back Ribs
*

Stir Fried Pork w/ Chinese Long Beans
*

Pad Thai
*

Sautéed Pork Cutlets w/ Sage Cream Sauce
*

Slow Roasted Pork Shoulder w/ Southwest Corn
&

Black Bean Salsa
*

Stuffed Pork Loin Veronique
(add \$1)

SEAFOOD

(add \$4)
Seafood Lasagna
*

Seafood Newburgh w/ Puff Pastry
*

Stuffed Flounder w/ Lemon Sauce
*

Pasta Clam Sauce
(red or white)
*

Mesquite Grilled Salmon
*

Poached Salmon w/ Hollandaise
*

Shrimp Grilled or Sautéed
Blackened, Scampi, Diavolo or Pesto Cream
*

Salmon Wellington
*

Fish Francaise
*

Cioppino
*

Seafood Cannelloni w/ Lobster Cream Sauce
*

Paella

Assorted sandwiches and boxed lunches available upon request

BEVERAGES

ICED TEA / LEMONADE

\$ 1.00 per person

FRESH HOMEMADE STRAWBERRY LEMONADE

\$ 1.25 per person

SODA (individual cans)

\$ 1.00 per person

ITALIAN SODAS

\$ 2.00 per person

DESSERTS

ALL DESSERT ARE HOMEMADE BY OUR CHEF

ALL DESSERTS ARE \$ 4.00 PER PORTION

FILLED CUP CAKES

TUXEDO CHEESECAKE

NY STYLE CHEESECAKE

TRIPLE CHOCOLATE TORT

TRIPLE CHOCOLATE MOUSSE SHOTS

CARROT CAKE

PUMPKIN ROLL

STRAWBERRY CREAM TORT

PEANUT BUTTER MOUSSE TORT

ITALIAN CREAM TORT

ITALIAN RUM CAKE

BLACKBERRY CREAM TORT

CANOLIS (2 EACH)

FRENCH COCONUT TORT W/ SUGAR COOKIE CRUST

HOMEMADE SPUMONI GELATO W/ A BALSAMIC GLAZE AND BISCOTTI

SHEET CAKES AND WEDDING CAKES ARE ALSO AVAILABLE

Breakfast Menu

includes: coffee set-up

Menu One : Choose 4 = \$ 9.95

- Pork sausage links or Patties
 - Turkey Sausage link
 - Hickory smoked Bacon
 - Smoked Polish Sausage
 - Home Fries
 - Hash Browns
 - Potato rounds
 - Pancakes w/ Syrup
 - Scramble eggs
 - Western Scramble w/ peppers and onions
 - Buttermilk Biscuit w/ Sausage Gravy
- Menu Two : Choose 5 from Menu 1 and/or Menu 2 = \$ 12.95

- Fresh fruit display
 - Bagels w/ cream cheese
 - Assorted pastry display
 - Classical eggs Benedict
 - Huevos Rancheros in a tortilla cup
 - Bread Pudding
 - Cheese Blintz w/ berry compote
 - Belgium waffle w/ berry compote and fresh cream
 - Bread Pudding
- Menu Three : Add one of the following to menu two = \$ 15.95

- Lox w/ cream cheese
- Eggs benedict w/ beef tenderloin and Bernaise Sauce
- Chicken and Biscuits

IF YOU DON'T SEE SOMETHING THAT YOU WOULD LIKE PLEASE FEEL FREE TO CONTACT ME. WE LOOK FORWARD TO SERVING YOUR FUNCTION

Continental Breakfast Menu Prices

Baked Goods

Cinnamon Rolls w/ cream cheese topping
\$ 15.00 / Dozen

Regular Gourmet Muffins w/Streusel Topping
\$ 15.00 / Dozen

Jumbo Gourmet Muffins w/ Streusel Topping
\$ 21.00 / Dozen

Fruit Tray

(Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries)

10 - 20 people \$ 20.00

20 - 30 people \$ 30.00

40 - 50 people \$ 45.00

Beverages

Coffee set-up

(creamers, sugar, sweet & low, cups)
\$ 14.00 / 96 oz (approx. 12-8oz servings)

Simply Fresh fruit juices

(orange, apple, ruby red, cranberry)
\$ 12.00 / gallon

Golf Outing Menus

At the Turn

Boxed Lunch

includes: Kettle chips, fresh fruit, Dill pickle spear and homemade cookie

\$ 9

choice of :

HOMEMADE ITALIAN SAUSAGE SANDWICH W/PEPPERS AND ONIONS

*

ALL BEEF HOT DOGS (2) W/CONDIMENTS

*

1/4 POUND DELI SANDWICH OR WRAP

*

GOURMET ASSORTED SALAD CROISSANTS
(CHICKEN, HAM, TUNA, EGG)

The 19th

Grillin

\$14

1/4# ANGUS BEEF FRANKS

*

1/3# ANGUS BEEF BURGER W/ ASSORTED CONDIMENTS
(BACON, ASSORTED CHEESE, L, T, O)

*

POTATO SALAD OR MACARONI SALAD

*

BAKED BEANS OR SOUTHERN MAC N CHEESE

*

ASSORTED COOKIE TRAY

*

HOMEMADE STRAWBERRY LEMONADE & SWEET TEA

Smokin'

\$ 20

SLOW SMOKED BRISKET

*

PULLED PORK

*

4 BONE BABY BACK RIBS

*

CORN ON THE COB

*

COLESLAW

*

MACARONI SALAD OR SOUTHERN MAC N CHEESE

*

SWEET CORN AND JALAPEÑO CORNBREAD

*

BREAD PUDDING W/ VANILLA BEAN

*

STRAWBERRY LEMONADE & SWEET TEA

Brazilian Style Grille

(SKEWERED AND HAND CARVED MEATS)

\$ 25

TOP SIRLOIN

*

HOMEMADE BRAZILIAN SAUSAGE

*

BACON WRAPPED TURKEY BREAST

*

SUGAR CANED PINEAPPLE

*

RED SKIN POTATO SALAD

*

TOMATO PEPPER SALAD

*

LEMON AND RASPBERRY CREAM TORTS

*

FRESH FRUIT SALAD

*

STRAWBERRY LEMONADE & SWEET TEA

Country Clubin'

\$ 26

USDA CHOICE HAND CUT NY STRIP STEAK (14 oz)

*

GRILLED ASIAN BBQ CHICKEN BREAST

*

ROASTED GARLIC MASHED POTATO

*

LOADED TWICE BAKED POTATO

*

GRILLED ASPARAGUS

*

MARINATED AND GRILLED ZUCCHINI, SQUASH AND CARROTS

*

TOSSED SALAD

*

DINNER ROLLS

*

ASSORTED TORTS

*

STRAWBERRY LEMONADE & SWEET TEA

ALL MENUES INCLUDE DISPOSABLE SERVICE WARE, CHINA
AND LINEN AVAILABLE AT AN ADDITIONAL COST. ALSO A 15%
GRATUITY WILL BE ADDED TO ALL MENUS

Boxed Lunch Menu

PH. **330-980-3373**

Boxed Lunches include: 1/4 # Sandwich, chips, Dill Pickle and Homemade Cookie
\$ 7.95

Your choice of shaved meat and cheese, and your choice of spread and toppings.

MEATS

Roast Beef
(Medium Rare)
Roast Turkey
Corned beef
Pastrami
Black Forest Ham
Genoa Salami
Turkey Ham
Chicken Salad
Tuna Salad

TOPPINGS

Leaf Lettuce
Vine Ripened
Tomato
Roasted Red
Peppers
Banana Peppers in
Oil
Black Olives
Coleslaw
Cucumbers
Sprouts
Spinach

CHEESE

Jarlsburg Swiss
Wisconsin Cheddar
Provolone
Pepperjack
Munster
American

SPREADS

Real Mayonnaise
Dijon Mustard
Yellow Mustard
Basil Mayo
Chipotle Mayo
Honey Mustard
Balsamic
Vinaigrette
Horseradish Mayo

Add Potato Salad, Macaroni Salad or Fruit salad for an additional \$ 1.00/person.

ALL SANDWICHES ARE MADE IN INCREMENTS OF 10.

Please add 10% for Delivery

CATERING CONTRACT

NAME OR CONTACT: _____ CO. / ORG. _____

ADDRESS: _____ CITY: _____

STATE: _____ ZIP: _____ HOME PHONE: _____

WORK #: _____ CELL #: _____

CONTACTS:

CONTACTS PHONE #:

LOCATION OF FUNCTION: _____

ADDRESS: _____ CITY: _____

STATE: _____ ZIP: _____ PHONE #: _____

CONTACT:

DATE OF EVENT: ____/____/____ (CIRCLE DAY): M - T - W - TH - F - SAT - SUN

TYPE OF FUNCTION:

NUMBER OF GUEST: _____ PPL

ARRIVAL TIME: _____ AM / PM SERVING TIME: _____ AM / PM

TOTAL PROGRAM SCHEDULE: _____ AM / PM TO: _____ AM / PM

TOTAL AMOUNT OF FUNCTION: \$ _____

AMOUNT OF DEPOSIT (50%): \$ _____ CASH / CHECK #: _____

RECEIVED BY: _____

I UNDERSTAND THAT ALL DEPOSITS ARE NON-REFUNDABLE AND NON-TRANSFERABLE. WITH THIS DEPOSIT MY FUNCTION IS DEFINITELY BOOKED.

SIGNATURE: _____ DATE: _____