

Cold Hors d'oeuvres

Per 50 pieces

PHYLLO CUPS

<i>Feta, parsley, and pesto</i>	\$33
<i>Goat cheese and caramelized onions</i>	\$35
<i>Brie and fig</i>	\$35
<i>Smoked salmon and capers with chive cream cheese</i>	\$40

DESSERT PHYLLO CUPS

<i>Chocolate mousse and strawberries</i>	\$50
<i>Almond Joy</i>	\$50
<i>Apple pie with cinnamon and caramel</i>	\$65
<i>Cookies and Cream</i>	\$65
<i>Cheesecake</i> <i>Strawberry or Blueberry</i>	\$75
<i>Smores</i>	\$75
<i>Banana Cream Pie</i>	\$75

MINI CROISSANT SANDWICHES

<i>Chicken salad</i>	\$100
<i>Turkey and mozzarella</i>	\$100
<i>Ham and cheddar</i>	\$100

CROSTINIS

<i>Fire roasted red peppers and feta</i>	\$70
<i>Tomato bruschetta</i>	\$70
<i>Mascarpone with strawberries and balsamic reduction</i>	\$80
<i>Brie and fig</i>	\$80
<i>Smoked salmon, dill cream cheese</i>	\$85

ROLL UPS

<i>Ham, pickle, and cream cheese roll ups</i>	\$75
<i>Signature roll ups: ham or turkey, cheese, lettuce, Dijon mustard, and red onions</i>	\$90
<i>Mediterranean roll ups</i> <i>Spinach, basil pesto, mozzarella and red onions</i>	\$95

KEBABS

<i>Cheese</i> <i>Swiss, cheddar, and pepper jack</i>	\$40	<i>Caprese</i> <i>Tomatoes, fresh buffalo mozzarella, fresh basil, and balsamic reduction</i>	\$45
<i>Antipasto</i> <i>Salami, mozzarella cheese, tomatoes, olives, and artichokes</i>	\$50	<i>Fruit</i> <i>Pineapple, strawberries, honeydew, cantaloupe, and grapes</i>	\$80

Serves approximately 20 people with bite-size portions

PLATTERS

<i>Vegetable tray with ranch dip</i>	\$35
<i>Taco dip with tortilla chips</i>	\$35
<i>Cheese and sausage with crackers</i>	\$45
<i>Fresh seasonal fruit</i>	\$60
<i>Shrimp cocktail with shrimp sauce</i>	\$100
<i>Smoked salmon with chive cream cheese and capers (serves 50)</i>	\$ market price

DIPS

<i>Tortilla chips and salsa</i>	\$25
<i>French onion dip with potato chips</i>	\$30
<i>Hummus served with carrots, celery, and tortilla chips</i> <i>Red pepper, garlic, or basil pesto</i>	\$45

Plated Dinners

All selections include a house salad with ranch, rolls and coffee.
Upgrade to Caesar salad for an additional \$1.00 per person.

BEEF AND PORK SELECTIONS

Tenderloin Tips

SLOW COOKED TIPS SMOTHERED WITH HEARTY MUSHROOMS, GREEN PEPPERS, ONIONS, AND GRAVY.
\$19

Tenderloin

EIGHT-OUNCE TENDERLOIN SMOTHERED IN SAUTEED MUSHROOMS WITH BORDELAISE.
\$25

Tenderloin and Chicken

EIGHT-OUNCE TENDERLOIN TOPPED WITH MUSHROOM BORDELAISE. PAIRED WITH YOUR CHOICE OF MAPLE BUTTER OR CILANTRO LIME CHICKEN
\$29

Tenderloin and Shrimp

EIGHT-OUNCE TENDERLOIN TOPPED WITH A MUSHROOM BORDELAISE. PAIRED WITH A BUTTER AND GARLIC SHRIMP SKEWER.
\$30

Prime Rib

SLOW ROASTED PRIME RIB WITH HORSERADISH CREAM SAUCE.
14 OUNCE – \$25

Maple Glazed Pork Medallions

PORK MEDALLIONS WRAPPED IN SMOKED BACON WITH A LIGHT MAPLE GLAZE.
\$19

Herb Crusted Pork Loin

PORK LOIN CRUSTED WITH FRESH HERBS, TOPPED WITH CHEF'S DIJON MUSTARD SAUCE.
\$20

SEAFOOD SELECTIONS

Lobster Cream Salmon

SALMON FILET TOPPED WITH CHEF'S SHRIMP AND LOBSTER CREAM SAUCE.
\$23

Salmon

EIGHT-OUNCE SALMON TOPPED WITH TERIYAKI OR WHITE WINE DILL SAUCE.
\$21

Mahi Mahi

GRILLED MAHI MAHI FILET TOPPED WITH CILANTRO LIME BUTTER SAUCE OR CHEF'S PICATA SAUCE.
\$19

Pecan Crusted Halibut

WILD-CAUGHT HALIBUT LOIN, BROILED AND LIGHTLY SEASONED, THEN TOPPED WITH OUR SIGNATURE PECAN CRUSTING.
\$26

Haddock

BAKED HADDOCK TOPPED WITH OUR HOMEMADE LEMON AND THYME SAUCE.
\$18

Shrimp Skewers

A DUO OF SHRIMP SKEWERS MARINATED IN YOUR CHOICE OF TEQUILA AND LIME OR GARLIC AND HERB.
\$21

POULTRY SELECTIONS

Gorgonzola Chicken

CHICKEN BREAST STUFFED WITH SPINACH AND GORGONZOLA CHEESE, THEN TOPPED WITH A PISTACHIO CREAM SAUCE.
\$19

Spinach and Brie Chicken

CHICKEN BREAST STUFFED WITH SPINACH, BRIE, AND SUN DRIED TOMATOES. TOPPED WITH CHEF'S PICATA SAUCE.
\$19

Royal Herbed Cordon Bleu

A LIGHTLY SEASONED AND BREADED CHICKEN BREAST STUFFED WITH HAM, SWISS, AND SPICES. TOPPED WITH BECHAMEL SAUCE AND PARMESAN BASIL CRUMBS.
\$19

Gouda and Prosciutto Chicken

CHICKEN BREAST STUFFED WITH SMOKED GOUDA, PROSCIUTTO, AND ASPARAGUS; THEN TOPPED WITH A GARLIC CREAM SAUCE.
\$21

Goat Cheese and Apple Chicken

CHICKEN BREASTS STUFFED WITH GOAT CHEESE AND GREEN APPLES; THEN TOPPED WITH A CRANBERRY RELISH.
\$21

Caprese Chicken

CHICKEN BREASTS STUFFED WITH HOUSE MADE BRUSHETTA MIX, BUFFALO MOZZARELLA, PESTO, AND TOPPED WITH BALSAMIC REDUCTION.
\$21

Above dinner selections include your choice of redskin mashed potatoes, twice baked potato, baked potato, parmesan risotto, sweet potato, sweet potato mashed, couscous, or seasoned rice; and chef's choice seasonal vegetables.

VEGETARIAN AND PASTA SELECTIONS*

Cheese Tortellini

TRI COLORED CHEESE TORTELLINI. TOPPED WITH A GARLIC BASIL BUTTER CREAM SAUCE. – \$16

Butternut Squash Ravioli

CHEESE FILLED RAVIOLI TOPPED WITH SAUTÉED BUTTERNUT SQUASH AND A VODKA CREAM SAUCE – \$17

Ravioli Pomodoro

CHEESE FILLED RAVIOLIS FINISHED IN A WHITE WINE REDUCTION SAUCE WITH, GARLIC, ONIONS, SUNDRIED TOMATOES, AND BASIL; THEN TOPPED WITH FRESH GRATED PARMESAN CHEESE. – \$17

Spinach Ravioli

TRI-BLEND CHEESE RAVIOLIS TOSSED IN A PESTO ALFREDO SAUCE WITH FRESH SPINACH. – \$16

Stir-fry

SEASONAL FRESH VEGETABLES SAUTÉED AND TOPPED WITH OUR OWN STIR FRY SPICES. SERVED OVER A BED OF RICE. – \$16

Sautéed vegetables

OUR CHEFS BLEND OF FRESH SEASONAL VEGETABLES SEASONED TO PERFECTION. – \$15

Caprese Salad

FRESH BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, AND BASIL. TOPPED WITH BALSAMIC REDUCTION. – \$14

Apple Cranberry Salad

SPINACH, GREEN APPLES, PECANS, CRAISINS, MOZZARELLA CHEESE, AND AVOCADO SLICES SERVED WITH A CHAMPAGNE VINAIGRETTE. – \$15

*Add chicken to any meal \$2.00, add shrimp to any meal \$3.00

Dinner Buffets

\$20/PER PERSON

House Salad with ranch
Dinner Rolls with butter
2 side selections
2 entrée selections
Coffee, Tea, Milk

\$24/PER PERSON

House Salad with ranch
Dinner Rolls with butter
2 side selections
3 entrée selections
Coffee, Tea, Milk

ENTRÉE SELECTIONS

Tenderloin Tips

SLOW COOKED TIPS SMOTHERED WITH HEARTY MUSHROOMS, ONIONS, PEPPERS, AND GRAVY.

Stir Fry

SEASONAL FRESH VEGETABLES SAUTÉED AND TOPPED WITH OUR OWN STIR FRY SPICES SERVED OVER RICE. CHOOSE EITHER TENDERLOIN TIPS OR BREAST OF CHICKEN.

Chicken Marsala

GRILLED CHICKEN BREASTS WITH OUR MARSALA WINE SAUCE AND PORTOBELLO MUSHROOMS. TOPPED WITH SHREDDED PARMESAN CHEESE.

Portobello Alfredo Bake

PORTOBELLO MUSHROOMS TOSSED WITH PENNE NOODLES AND OUR CREAMY ALFREDO SAUCE.

Peppercorn Haddock

HADDOCK LOINS IN OUR OWN PEPPERCORN RANCH SAUCE.

Dijon Chicken

SAUTÉED CHICKEN BREASTS, FINISHED WITH DIJON CREAM AND BROCCOLI FLORETS.

Chicken Parmesan

GRILLED CHICKEN BREASTS TOPPED WITH MARINARA AND PARMESAN CHEESE. SERVED OVER PENNE NOODLES.

Maple Butter Chicken

PAN SEARED CHICKEN BREAST TOPPED WITH PECANS AND A MAPLE BUTTER SAUCE.

Cilantro Lime Mahi Mahi

GRILLED MAHI MAHI FILET TOPPED WITH CILANTRO LIME BUTTER SAUCE.

Dill Salmon

SALMON FILLETS TOPPED WITH A HOUSE MADE WHITE WINE DILL SAUCE. SERVED OVER SEASONED RICE.

Broiled Haddock

HADDOCK LOINS TOPPED WITH OUR HOUSE MADE LEMON AND THYME SAUCE.

Chicken Alfredo Bake

PENNE NOODLES TOSSED IN OUR CREAMY ALFREDO SAUCE, TOPPED WITH CHICKEN AND PARMESAN CHEESE

SIDE SELECTIONS

Redskin Mashed Potatoes
Garlic Baby Red Potatoes
Bistro Vegetables

Seasoned Rice
Southwestern Corn

Loaded Sweet Potatoes
Honey Glazed Carrots
Cilantro Lime Couscous

CARVING STATION OPTIONS

Prices per person

Tenderloin \$6

Prime Rib \$6

Mustard Rubbed Pork Loin \$4

Honey Glazed Ham \$3

Roasted Breast of Turkey \$3

Hot Hors d'oeuvres

Per 50 pieces

PHYLLO CUPS

<i>Buffalo chicken</i>	\$35
Chicken in a creamy buffalo bleu cheese sauce	
<i>BBQ chicken</i>	\$35
Chicken in Sweet Baby Ray's BBQ sauce	
<i>Spinach and artichoke</i>	\$35
<i>Chicken pesto</i>	\$35
<i>Shrimp sriracha</i>	\$40

PINWHEELS

<i>Pepperoni and asiago</i>	\$33
<i>Tomato bruschetta</i>	\$33
<i>Olive tapenade</i>	\$40

SHRIMP SKEWERS

<i>Garlic and herb</i>	\$150
<i>Tequila and lime</i>	\$150

PETITE SANDWICHES

<i>BBQ pork</i>	\$120
<i>BBQ chicken</i>	\$125
<i>Shaved prime rib</i>	\$180

KEBABS

Zucchini, red onion, green and red peppers, mushrooms	\$95
Chicken, peppers, red onion, ginger soy sauce and sesame seeds	\$100
-OR-	
Pineapple, red onion, and ham with BBQ sauce	
Beef, green and red peppers, zucchini, red onion	\$125

DIPS

Serves approximately 20 people with bite size portions	
<i>Sausage queso with tortilla chips</i>	\$45
<i>Spinach artichoke with tortilla chips</i>	\$45

FINGER FOODS

<i>Chicken and vegetable potstickers</i>	\$40
Sweet chili soy sauce	
<i>Meatballs</i>	\$50
Teriyaki, BBQ, or Ginger Soy	
<i>Loaded potato skins</i>	\$50
<i>Chicken wings</i>	\$80
Mild, spicy, BBQ, or teriyaki	
<i>Bacon-wrapped water chestnuts</i>	\$85
<i>Sausage stuffed mushrooms</i>	\$85
<i>Seafood stuffed mushrooms</i>	\$110

Build Your Own

Lunch Menu

Cold Cut Buffet

\$13 Per Person

ROASTED TURKEY BREAST, HONEY CURED HAM, ASSORTED SLICED CHEESE, HOMEMADE POTATO SALAD, CREAMY COLE SLAW, FRESH FRUIT, AND POTATO CHIPS. SERVED WITH POTATO ROLLS OR NINE-GRAIN BREAD.

Gourmet Pizza Buffet

\$15 Per Person

CHOOSE UP TO TWO OF OUR ITALIAN GOURMET PIZZAS:

ITALIAN: PEPPERONI & SPICY SAUSAGE CRUMBLES
WORKS: SAUSAGE, PEPPERONI, AND VEGGIES
CHEESE: A DELICIOUS THREE-CHEESE BLEND
BBQ CHICKEN: BACON, TRI BLEND CHEESE, AND RED ONIONS

Soup and Salad Buffet

\$13 Per Person

LETTUCE, TOMATOES, ONIONS, CUCUMBERS, CROUTONS, SHREDDED CHEDDAR AND MOZZARELLA; AND YOUR CHOICE OF THREE DRESSING SELECTIONS. SERVED WITH POTATO SALAD AND COLE SLAW AND ONE OF PULLMAN'S HOUSE SOUPS: ROASTED RED PEPPER AND TOMATO, LOBSTER BISQUE, OR CHEF'S CHOICE SOUP.

Above items available for groups of 40 people or more.

An additional \$2.00 per person will be added for a buffet for fewer than 40 people.

SALADS

\$13 Per Person

Salad choices include cup of chef's choice or roasted red pepper soup and warm roll.

Berry Walnut

GRILLED CHICKEN STRIPS WITH CANDIED WALNUTS, BLEU CHEESE CRUMBLES, AND FRESH SLICED STRAWBERRIES. SERVED OVER MIXED GREENS. DRIZZLED WITH OUR STRAWBERRY POPPYSEED DRESSING.

Pecan Chicken

PECAN CRUSTED GRILLED CHICKEN STRIPS ON A BED OF MIXED GREENS. TOPPED WITH MOZZARELLA CHEESE, RED ONION, GRAPE TOMATOES, AND SLICED CUCUMBER. SERVED WITH OUR RASPBERRY VINAIGRETTE.

Granny Smith

MIXED GREENS, CHICKEN, JULIENNED APPLES, CRAISINS, CANDIED WALNUTS, FETA CHEESE, APPLE CIDER VINAIGRETTE

SANDWICHES

Turkey Apple Bacon – \$14

SLOW ROASTED TURKEY BREAST, GRANNY SMITH APPLE, ARUGULA, BACON, CRANBERRY MUSTARD AIOLI CHEDDAR CHEESE, SOUR DOUGH BREAD

Chicken Salad Croissant – \$13

GENEROUSLY PORTIONED CHICKEN SALAD ON A FLAKY AND BUTTERY CROISSANT.

Chicken Caesar Wrap – \$13

GRILLED CHICKEN BREAST STRIPS, ROMAINE LETTUCE, DICED TOMATOES, PARMESAN CHEESE AND CAESAR DRESSING SERVED IN A WARMED SPINACH AND HERB TORTILLA.

Club Sandwich – \$14

HAM, TURKEY, APPLEWOOD SMOKED BACON, LETTUCE, TOMATOES, AND CHEDDAR CHEESE WITH RED PEPPER AIOLI, SERVED ON NINE-GRAIN

Sandwiches served with your choice of potato chips, seasonal fresh fruit, coleslaw, or vegetables with ranch for dipping.

All lunch menu selections include coffee, tea, and oven-fresh cookies. Add soda for an additional \$1.00 per person.

Breaks & Snacks

BREAK TIME

Pub Snack Mix
\$22/ serves 25

Spicy Pub Snack Mix
\$25/ serves 25

Popcorn
\$20/ serves 25

Gardettos
\$23/ serves 25

Chex Mix
\$22/ serves 25

Mixed Nuts
\$35/ per bowl

Trail Mix
\$35/ per bowl

Mini Candy Bars
\$50/ per 50

Fresh Oven Baked Cookies
\$18/ per doz

Chocolate Chunk Brownies
\$46/ per 20

Assorted Bars
\$40/ per 20

LATE NIGHT SNACKS

Assorted Homemade Pizzas
\$14 each

Party Subs
Ham or turkey, cheese, lettuce, tomatoes. Served with the fixings
\$100/ per 50

Build Your Own Nachos*
Ground beef or shredded chicken, nacho cheese, lettuce, tomatoes, sour cream and salsa
\$75 feeds 25

Popcorn Bar
Unlimited freshly popped popcorn
\$175

Tailgate*
Your choice of hotdogs or mini burgers with all the fixings
\$50 / per 25

Fresh Cuts
Cheese, sausage, fresh cut vegetables, and seasonally fresh fruit
\$75 /per 25

Mashed Potato Bar*
Mashed potatoes, bacon bits shredded cheddar cheese, shredded mozzarella cheese, and chives
\$65/ per 25

Wing Station*
Wings served with two of your favorite sauces: BBQ, Franks Red Hot, Ranch, Bleu Cheese, or Thai Chili
\$80/ per 50

*Limit two hot items per event, minimum order of 50 people must be served per order

Desserts

Minimum ordering increments of 16 pieces per item

BARS AND BROWNIES

\$48 per order

Luscious lemon squares

Toffee crunch blondie

Fabulous chocolate chunk brownies

Summer berry

Chocolate peanut butter

Seven layer

Apple crumb

Oreo brownie

\$50

Chocolate mousse and strawberry

Almond Joy

CUPCAKES

\$56 per order

Chocolate

Vanilla bean

Red velvet

DESSERT PHYLLO CUPS

Per 50 pieces

\$65

Apple pie with cinnamon and caramel

Cookies and Cream

CHEESECAKE

\$64 per order

Plain

Add strawberry or blueberry for an additional .75 per person

Turtle for an additional \$1.25 per person

\$75

Smores

Banana Cream Pie

Cheesecake (strawberry or blueberry)

Breakfast Menu

CONTINENTAL BREAKFAST \$7.75

Fresh Seasonal Fruit
Bagels with Cream Cheese
or
Muffins and Danish

Fruit Juice Assortment
Coffee
Tea
Milk

Breakfast and lunch buffets require a minimum of 50 people.

BREAKFAST BUFFET \$12.75 PER PERSON

Scrambled eggs, bacon, sausage, hash browns or American fries, French toast or pancakes, fresh seasonal fruit, coffee, juice, and milk

BRUNCH BUFFET \$17.75 PER PERSON

Scrambled eggs, bacon, sausage, hash browns or American fries, French toast or pancakes, fresh seasonal fruit, mashed potatoes or baby redskin potatoes, wild rice, chef's choice fresh vegetables, coleslaw, tenderloin tips, and a choice of honey cured ham, baked haddock with lemon and thyme, or maple butter chicken. Dinner rolls, coffee, juice, milk, and iced tea.

To customize your buffet, we invite you to add from these additional choices – prices per person

Omelet Station \$4.00

Tenderloin \$6.00

Prime Rib \$5.00

Honey-Glazed Ham or Breast of Turkey \$3.00

Mustard Rubbed Pork Loin \$3.50

Beverages

WINES

HOUSE WINE

Glass - \$5.5 Bottle - \$18
White Zinfandel
Moscato
Pinot Grigio
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir
Merlot

PREMIUM WINE

Glass - \$7 Bottle - \$26
Riesling
Moscato
Pinot Grigio
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir
Merlot
Shiraz

BEER

Others Available Upon Request

DOMESTIC - \$3.75

BUD LIGHT
BUDWEISER
COORS LIGHT
LEINIES HONEY WEISS
LEINIES RED
MGD 64
MICHELOB ULTRA
MILLER LITE
O'DOULS

HALF BARRELS

Others Available Upon Request

Domestic - \$250
Specialty - \$275 & Up
Imported and craft - \$300 & Up

IMPORTED AND CRAFT - \$4.25 OR \$4.50

BLUE MOON
CORONA
HEINEKEN
LABATTS BLUE
SMIRNOFF ICE
SPOTTED COW
SAMUEL ADAMS

CHAMPAGNE

House - \$18
Premium - \$25

COCKTAILS

Call - \$5
Top Shelf - \$6 & up

NON-ALCOHOLIC

Soft Drinks - \$2
Coffee - \$24 per urn (36 cups)
Milk - \$2.00

Children's Menu

\$9 Per Person

Chicken Tenders

LIGHTLY SEASONED CHICKEN BREAST TENDERS BAKED TO A GOLDEN BROWN AND SERVED WITH HOUSE-MADE RANCH DRESSING

Mac & Cheese

A TRADITIONAL KIDS FAVORITE

Corn Dogs

MINI HOT DOGS BREADED AND FRIED TO A GOLDEN BROWN

Above dinners served with your choice of French fries, mashed potatoes, or bistro vegetable medley.

Pasta marinara or pasta alfredo

LINGUINI NOODLES TOSSED IN YOUR CHOICE OF SAUCE AND SERVED WITH GARLIC TOAST

All children's meals include a cup of seasonal fruit served prior to dinner service.

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