

# 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 PICATTA 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 PICCATTA 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 - \$20  
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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