

ENTRÉES

CHICKEN

Herb Roasted Chicken Parmigiana with Traditional

Sunday Red Gravy GF

Sweet and Savory Apricot Chicken GF

Chicken Marsala with Roasted Mushrooms GF

RoadHouse BBQ Chicken with Cheddar, Bacon, and

French Fried Onion

Island Huli Huli Chicken with Roasted Pineapple and

Sweet Peppers GF

Chicken Caprese with Basil Pesto, Tomato, Mozzarella,

and Balsamic Glaze GF

BEEF

Swiss Stuffed Meatballs with Stroganoff Sauce

Mozzarella Stuffed Meatballs with Sunday Red Gravy

Savory Homestyle Slow Cooked Pot Roast with Roasted

Carrots, Onions, and Gravy DF

Herb Roasted Sliced Beef Tenderloin with AuJus GF, DF

Braised Beef Bourguignon with Mushrooms and Pearl Onion

Traditional Beef and Ricotta Lasagna

Cranberry Apple BBQ Beef Brisket GF

PORK

Pork Tenderloin Marsala

Cider Brined Pork Loin with Apple Onion Chutney GF, DF

Savory Mushroom and Pearl Onion Pork Tenderloin GF, DF

Roasted Puerto Rican Pork Pernil GF, DF

Bourbon BBQ Pork Tips GF, DF

BBQ Pulled Pork GF, DF

VEGETARIAN

Italian White Bean Ragu over Parmesan Polenta V

Roasted Vegetable White Lasagna V

Roasted Carrot and Chickpeas with Dates and Feta

over Golden Rice VG, DF, GF

FISH

Sundried Tomato Cream Shrimp

Pickleberry Salmon GF, DF

Lemon Capers Flounder GF

THE MENU MANAGER
with chef ann

HORS D'OEUVRES

HOT

- Butternut Goat Cheese Stuffed Mushrooms V
- Kentucky Bourbon BBQ Meatballs
- Thai Chicken Satay GF
- Steak and Mushroom Satay
- Sazon Chicken Queso w/ Tortilla Chips
- Crab Rangoon Dip w/ Pita Chips
- Garlic Butter Roasted Mushroom + Pearl Onion V, GF
- Brie Stuffed Meatballs in Sweet/Savory Apricot Sauce

COLD

- Mediterranean Hummus + Yogurt Spread V
served with fresh vegetable crudite + pita chips
- House Southern Pimento Cheese Dip V
served with fresh vegetable crudite + crackers
- Old Bay Shrimp Cocktail Platter GF
with lemon + cocktail sauce
- Goat Cheese Crostini V
with hot honey + pistachio dust + fresh rosemary
- Petite Turkey Swiss + Ham Cheddar deli rolls
with mayonnaise + mustard
- Crostini Vg
with Sicilian olive bruschetta

SALADS

- House Garden Salad served with Homemade Buttermilk & Dill Ranch Dressing V, GF
- House Deluxe Garden with Cheddar, Croutons, Homemade Buttermilk & Dill Ranch, French and Italian Dressings V
- MI Favorite Berry Salad with Fresh Berries, Cranberries, Pecans, Feta and Strawberry Poppysseed Dressing V
- Bloody Mary Chilled Green Bean Salad with Homemade Bloody Mary Vinaigrette Vg, GF, DF
- Rustic Greek Salad V, GF
- Steakhouse Salad with Cheddar, Blue Cheese Crumbles, Croutons, Bacon Bits and Crisp French Fried Onion
served with Homemade Buttermilk Bleu Cheese Ranch

SIDES

HOT STARCHES

- Roasted Garlic Herb Redskins V, GF
- Baked Potato with Butter and Sour Cream V, GF
- Cheddar Garlic Mashed Potatoes V, GF
- Sour Cream and Chive Mashed Potatoes V, GF
- Five Cheese Mac and Cheese V
- Roasted Harvest Vegetables V, GF
- Herbal Blessed Pappardelle Pasta V
- Parmesan and Butter Penne V
- Wild Rice Blend with Dried Cherries and Pistachio V, GF, DF
- Dominican Spanish Rice V, GF, DF

BREAD

- Herbal Blessed Parmesan Rolls with Butter
- Soft Dinner Rolls with Butter
- Assorted Multigrain Rolls with Butter
- Herbal Blessed Sliced Baguettes
- Zaatar Naan Bites

COLD SIDES

- Italian Garden Pasta Salad V
- Hawaiian Macaroni Salad V
- Deviled Egg Potato Salad V
- Bacon Ranch Pasta Salad
- Fresh Seasonal Cut Fruit Vg, GF, DF
- Greek Lemon Quinoa Salad GF, Vg, DF
- Broccoli Crunch Slaw Vg, GF
- Traditional ColeSlaw V, GF

VEGETABLES

- Whole Steamed Green Beans with Lemon Dill Butter V, GF
- Roasted Zucchini with Onion and Sweet Peppers V, GF, DF
- Peas and Pearl Onions with Roasted Garlic Butter V, GF
- Buttered and Season Corn O'Brien V, GF
- Brussels and Mushrooms with Roasted Garlic Butter V, GF
- Italian Roasted Cauliflower with Sweet Peppers Vg, GF, GF

PRICING PACKAGES



APPETIZERS

House Southern Pimento Cheese Dip served with Fresh Vegetable Crudite and Crackers - V

SALAD

Steakhouse Salad with Cheddar, Blue Cheese Crumbles, Croutons, Bacon Bits and Crisp French Fried Onion served with Homemade Buttermilk Bleu Cheese Ranch

\$25

ENTRÉES

CHICKEN

RoadHouse BBQ Chicken with Cheddar, Bacon, and French Fried Onion

PORK

Bourbon BBQ Pork Tips - GF, DF

SIDES

Traditional ColeSlaw - V, GF

STARCHES

Five Cheese Mac and Cheese V

VEGETABLES

Buttered and Seasoned Corn O'Brien - V, GF

BREADS

Soft Dinner Rolls with Butter

APPETIZERS

Butternut Goat Cheese Stuffed Mushrooms - V

Crostini with Sicilian Olive Bruschetta - Vg

SALAD

Rustic Greek Salad - V, GF

\$32

ENTRÉES

CHICKEN

Chicken Marsala with Roasted Mushroom - GF

VEGETARIAN

Roasted Vegetable White Lasagna - V

SIDES

Italian Garden Pasta Salad - V

STARCHES

Parmesan and Butter Penne - V

VEGETABLES

Italian Roasted Cauliflower with Sweet Peppers - Vg, GF, DF

BREADS

Herbal Blessed Parmesan Rolls with Butter

APPETIZERS

Crab Rangoon Dip with Pita Chips Garlic Butter Roasted Mushroom and Pearl Onion - V, GF

Old Bay Shrimp Cocktail Platter with Lemon and Cocktail Sauce - GF

SALAD

Bloody Mary Chilled Green Bean Salad with Homemade Bloody Mary Vinaigrette - Vg, GF, DF

\$42

ENTRÉES

CHICKEN

Sweet and Savory Apricot Chicken - GF

BEEF

Herb Roasted Sliced Beef Tenderloin served with AuJus - GF, DF

SIDES

Greek Lemon Quinoa Salad - GF, DF, Vg

STARCHES

Roasted Garlic Herb Redskins V, GF

VEGETABLES

Brussels and Mushrooms with Roasted Garlic Butter - V, GF

BREADS

Herbal Blessed Parmesan Rolls with Butter



Pricing Disclaimer: Please note that grocery prices are subject to fluctuations, which may affect the final contract price. We will work collaboratively to address any necessary adjustments to ensure fair and transparent pricing throughout our agreement.

2023 Pricing Listed. Varied service options can be added.