

Serving \$	Tier	Course	Sub Category	Menu Description	Description
\$4.00	1	Soup		<b>Chicken Noodle Soup</b>	Classic chicken noodle soup with tender chicken, noodles & vegetables.
\$4.00	1	Soup		<b>Italian Wedding Soup</b>	Italian wedding soup with greens, pasta & meatballs.
\$4.00	1	Soup		<b>Vegetable Soup</b>	Hearty vegetable soup.
\$4.00	1	Soup		<b>Haluski Soup</b>	Cabbage, spatzel dumplings, cooked onions & polska kielbasa.
\$6.00	2	Soup		<b>Tomato Basil Bisque</b>	Smooth tomato bisque finished with basil.
\$6.00	2	Soup		<b>Creamy Broccoli Cheddar Soup</b>	Creamy broccoli cheddar soup.
\$6.00	2	Soup		<b>French Onion Soup</b>	Traditional French onion soup with rich onion broth.
\$6.00	2	Soup		<b>Chicken Gnocchi Soup</b>	Creamy chicken gnocchi soup with tender vegetables.
\$6.00	2	Soup		<b>Loaded Baked Potato Soup</b>	Creamy potato soup with classic loaded baked potato flavor.
\$6.00	2	Soup		<b>Halupki Soup</b>	Hearty stuffed cabbage soup with beef, rice, tomatoes, cabbage & savory herbs.
\$6.00	2	Soup		<b>Stuffed Pepper Soup</b>	Hearty stuffed pepper soup with beef, rice, tomatoes & peppers.
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\$3.00	1	Salad		<b>Creamy Coleslaw</b>	Classic creamy coleslaw.
\$3.00	1	Salad		<b>Fresh Garden Salad</b>	Fresh garden greens with your choice of dressing: Italian, ranch, balsamic vinaigrette
\$3.00	1	Salad		<b>Cucumber Vinaigrette Salad</b>	Cucumbers, red onion & red cabbage in vinaigrette dressing
\$3.00	1	Salad		<b>Creamy Cucumber Salad</b>	Cucumbers, onion in a creamy dressing.
\$3.00	1	Salad		<b>Sweet &amp; Sour Coleslaw</b>	Classic sweet & sour coleslaw in vinaigrette dressing.
\$5.00	2	Salad		<b>Mixed Berry Greens Salad</b>	Fresh greens with strawberries, blueberries & poppyseed dressing.
\$5.00	2	Salad		<b>Caesar Salad</b>	Romaine lettuce, parmesan cheese, croutons, parmesan crisps & Caesar dressing.
\$5.00	2	Salad		<b>Fresh Caprese Salad</b>	Fresh mozzarella, tomatoes, basil & balsamic glaze.
\$5.00	2	Salad		<b>Cranberry Harvest Salad</b>	Spinach and greens with red & green cabbage, carrots, green onions, dried cranberries, pumpkin seeds & poppyseed dressing.
\$8.00	3	Salad		<b>Apple Cranberry Spinach Salad</b>	Fresh spinach topped with diced apples, dried cranberries, glazed pecans & feta with champagne apple vinaigrette.
\$8.00	3	Salad		<b>Pesto Arugula Salad</b>	Baby arugula, Roma tomatoes, toasted pine nuts & fresh grated parmesan with pesto herb vinaigrette.
\$8.00	3	Salad		<b>Pear &amp; Pecan Salad</b>	Fresh mixed greens with sliced pears, candied pecans, feta crumbles & Dijon vinaigrette.
\$8.00	3	Salad		<b>Raspberry Walnut Spinach Salad</b>	Baby spinach with toasted walnuts, blue cheese crumbles & raspberry vinaigrette.
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\$1.00	1	Roll		<b>Dinner Rolls &amp; Butter</b>	Warm French-style rolls served with butter.
\$2.00	2	Roll		<b>Sweet Cornbread</b>	Traditional sweet cornbread served warm.
\$2.00	2	Roll		<b>Garlic Parmesan Rolls</b>	Warm garlic butter rolls topped with parmesan cheese.
\$2.00	2	Roll		<b>Dinner Rolls with Whipped Honey Butter</b>	Warm French-style rolls served with whipped honey butter.
\$2.00	2	Roll		<b>Dinner Rolls with Cinnamon Butter</b>	Warm French-style rolls served with whipped cinnamon butter.
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\$2.00	1	Starch		<b>Herb Roasted Red Skin Potatoes</b>	Oven-roasted red skin potatoes seasoned with parsley, rosemary, salt & pepper.
\$2.00	1	Starch		<b>Rice Pilaf</b>	Seasoned rice pilaf.
\$3.00	2	Starch		<b>Whipped Mashed Potatoes</b>	House-made whipped mashed potatoes with gravy.
\$3.00	2	Starch		<b>Au Gratin Potatoes</b>	Creamy au gratin potatoes baked with cheese.
\$3.00	2	Starch		<b>Candied Yams</b>	Sweet candied yams glazed with brown sugar.
\$3.00	2	Starch		<b>Garlic Smashed Red Skin Potatoes</b>	Rustic smashed red skin potatoes with roasted garlic.
\$3.00	2	Starch		<b>Smashed Red Skin Potatoes</b>	Rustic smashed red skin potatoes.
\$4.00	3	Starch		<b>Baked Potatoes</b>	Oven-baked potatoes served with butter & sour cream.
\$4.00	3	Starch		<b>Baked Sweet Potatoes</b>	Oven-baked sweet potatoes served with butter & brown sugar.
\$4.00	3	Starch		<b>Loaded Smashed Red Skin Potatoes</b>	Smashed red skin potatoes topped with bacon, cheddar cheese & chives.
\$4.00	3	Starch		<b>Chive Mashed Potatoes</b>	House-made mashed potatoes blended with sour cream & chives.
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\$2.00	1	Vegetable		<b>Buttered Sweet Corn</b>	Sweet buttered corn.
\$2.00	1	Vegetable		<b>Seasoned Green Beans</b>	Seasoned green beans.
\$3.00	2	Vegetable		<b>Broccoli</b>	Steamed broccoli florets.
\$3.00	2	Vegetable		<b>Carrots</b>	Sweet carrots oven roasted with Salt and Pepper.
\$3.00	2	Vegetable		<b>Corn on the Cob</b>	Buttered corn on the cob pieces served with butter.
\$3.00	2	Vegetable		<b>Green Beans Almondine</b>	Green beans with toasted almonds & butter.
\$3.00	2	Vegetable		<b>California Vegetable Blend</b>	Broccoli, carrots & cauliflower.
\$4.00	3	Vegetable		<b>Asparagus</b>	Seasoned asparagus spears, roasted tomatoes, garlic
\$4.00	3	Vegetable		<b>Roasted Brussels Sprouts</b>	Roasted Brussels sprouts with sweet glaze
\$4.00	3	Vegetable		<b>Garlic Green Beans</b>	Green beans sautéed with garlic.
\$4.00	3	Vegetable		<b>Parmesan Garlic Green Beans</b>	Garlic green beans finished with parmesan cheese.
\$4.00	3	Vegetable		<b>Maple Glazed Carrots</b>	Maple glazed carrots.
\$4.00	3	Vegetable		<b>Normandy Vegetable Blend</b>	Broccoli, carrots, cauliflower, zucchini & squash.
\$4.00	3	Vegetable		<b>Zucchini &amp; Squash</b>	Seasoned zucchini & yellow squash.
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\$4.00	1	Entrees	Beef	<b>Meatloaf</b>	Homestyle meatloaf served with beef mushroom gravy.
\$4.00	1	Entrees	Beef	<b>Salisbury Steak</b>	Salisbury steak with beef gravy, mushrooms and onions.
\$4.00	1	Entrees	Beef	<b>Swiss Steak</b>	Swiss steak with tomatoes, green peppers and onions in red sauce.
\$4.00	1	Entrees	Beef/Pork	<b>Halupki (Stuffed Cabbage)</b>	Traditional stuffed cabbage rolls, also known as pigs in a blanket.
\$4.00	1	Entrees	Beef/Pork	<b>Spaghetti &amp; Meatballs</b>	Spaghetti with meatballs and red sauce.
\$4.00	1	Entrees	Chicken	<b>Roasted Chicken</b>	Bone-in chicken legs and thighs, oven roasted.
\$4.00	1	Entrees	Chicken	<b>Panko Breaded Chicken Fillets</b>	Boneless panko-breaded chicken fillets served.
\$4.00	1	Entrees	Pork	<b>Breaded Pork Cutlet</b>	Breaded pork cutlets.
\$4.00	1	Entrees	Pork	<b>Polka Kielbasa</b>	Polka kielbasa served with or without sauerkraut.
\$4.00	1	Entrees	Pork	<b>Virginia Baked Ham</b>	Virginia baked ham with brown sugar pineapple glaze.
\$4.00	1	Entrees	Pork	<b>Pulled Pork with Kaiser Rolls</b>	BBQ pulled pork served with Kaiser rolls.
\$8.00	2	Entrees	Beef	<b>Beef Stroganoff</b>	Tender beef in stroganoff sauce with noodles.
\$8.00	2	Entrees	Beef	<b>Meat Lasagna</b>	Meat lasagna with red sauce.
\$8.00	2	Entrees	Beef	<b>Pot Roast with Vegetables</b>	Tender pot roast with vegetables.
\$8.00	2	Entrees	Beef	<b>Top Round Roast Beef</b>	Top round roast beef served with au jus, demi-glace and horseradish on the side.
\$8.00	2	Entrees	Chicken	<b>Chicken Alfredo</b>	Grilled or Breaded Chicken and penne pasta tossed in creamy Alfredo sauce.
\$8.00	2	Entrees	Chicken	<b>Chicken Francese</b>	Boneless chicken breast in lemon butter sauce.
\$8.00	2	Entrees	Chicken	<b>Chicken Marsala</b>	Chicken Marsala with mushroom wine sauce.
\$8.00	2	Entrees	Chicken	<b>Chicken Parmesan</b>	Breaded chicken with marinara sauce and parmesan cheese.
\$8.00	2	Entrees	Chicken	<b>Roasted Chicken Breast</b>	Seasoned boneless chicken breasts oven roasted until tender and juicy.

\$8.00	2	Entrees	Chicken	<b>Stuffed Chicken Breast</b>	Chicken stuffed with cranberry bread stuffing and served with Dijon gravy.
\$8.00	2	Entrees	Fish	<b>Beer Battered Haddock</b>	Beer-battered haddock fried until golden. Served with our house made cocktail sauce
\$8.00	2	Entrees	Fish	<b>Haddock Francese</b>	Baked haddock with lemon butter sauce.
\$8.00	2	Entrees	Pork	<b>Stuffed Porkchop</b>	Boneless pork chop stuffed with cranberry bread stuffing and served with Dijon gravy.
\$8.00	2	Entrees	Pork	<b>Sweet Sausage &amp; Peppers</b>	Sweet sausage with peppers and onions in red sauce, served with hoagie rolls.
\$8.00	2	Entrees	Turkey	<b>Oven Roasted Turkey Breast</b>	Oven-roasted turkey breast.
\$8.00	2	Entrees	Vegetarian	<b>Pasta Primavera</b>	Cavatappi pasta with vegetables in primavera sauce.
\$8.00	2	Entrees	Vegetarian	<b>Three Cheese Lasagna</b>	Three-cheese lasagna with red sauce.
\$10.00	3	Entrees	Beef	<b>Beef Tips with Sautéed Mushroom Demi</b>	Tender beef tips with sautéed mushrooms, onions and demi-glace.
\$10.00	3	Entrees	Chicken	<b>Chicken Cordon Bleu</b>	Chicken breast filled with ham and cheese.
\$10.00	3	Entrees	Chicken	<b>Chicken Sinatra</b>	Chicken stuffed with sweet Italian sausage, garlic, rosemary and sun-dried tomatoes, finished with sherry cream sauce.
\$10.00	3	Entrees	Chicken	<b>Raspberry Pecan Chicken</b>	Chicken with raspberry pecan breading and brie.
\$10.00	3	Entrees	Fish	<b>Maple Glazed Salmon</b>	Salmon fillet finished with maple glaze.
\$10.00	3	Entrees	Shellfish	<b>Butter and Garlic Shrimp Pasta</b>	Shrimp pasta tossed with butter and garlic.
\$10.00	3	Entrees	Shellfish	<b>Shrimp Alfredo</b>	Shrimp and fettuccine in Alfredo sauce.
\$10.00	3	Entrees	Shellfish	<b>Shrimp Fra Diavolo</b>	Shrimp and linguini in spicy fra diavolo sauce.
\$15.00	4	Entrees	Beef	<b>Beef Tenderloin (Sliced)</b>	Sliced beef tenderloin.
\$18.00	4	Entrees	Chicken/Shellfish	<b>Chicken Chesapeake</b>	Boneless chicken breast stuffed with crabmeat and served with Mornay sauce.
\$12.00	4	Entrees	Lamb	<b>Slow Roasted Lamb</b>	Slow-roasted pulled lamb served with Rye Bread
\$18.00	4	Entrees	Shellfish	<b>Lump Crab Cakes</b>	House-made lump crab cakes, 2 Per Person
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\$3.00	1	Side Dishes		<b>Haluski with Spätzle Noodles</b>	Traditional buttered cabbage and spätzle noodles.
\$3.00	1	Side Dishes		<b>Penne with Butter &amp; Garlic</b>	Penne pasta tossed with butter and garlic.
\$3.00	1	Side Dishes		<b>Penne Marinara</b>	Penne pasta with marinara sauce.
\$3.00	1	Side Dishes		<b>Baked Beans</b>	Slow-baked beans in a sweet and savory sauce.
\$3.00	1	Side Dishes		<b>Rice Pilaf</b>	Seasoned rice pilaf.
\$3.00	1	Side Dishes		<b>Stewed Tomatoes</b>	Slow-simmered stewed tomatoes.
\$4.00	2	Side Dishes		<b>Penne with Meat Sauce</b>	Penne pasta with hearty meat sauce.
\$4.00	2	Side Dishes		<b>Tomato &amp; Garlic Pasta</b>	Cavatappi pasta tossed in garlic butter with fresh tomatoes
\$4.00	2	Side Dishes		<b>Pierogi with Butter &amp; Onions</b>	Three-cheese pierogi with butter and caramelized onions.
\$5.00	2	Side Dishes		<b>Broccoli Pasta Salad</b>	Pasta salad with broccoli and cheddar.
\$5.00	2	Side Dishes		<b>Broccoli Salad</b>	Broccoli salad with cheddar.
\$5.00	2	Side Dishes		<b>Cranberry Stuffing</b>	Savory stuffing with cranberries.
\$5.00	2	Side Dishes		<b>Loaded Potato Salad</b>	Potato salad with bacon
\$5.00	2	Side Dishes		<b>Macaroni &amp; Cheese</b>	Creamy macaroni and cheese.
\$4.00	2	Side Dishes		<b>Macaroni Salad</b>	Classic macaroni salad.
\$4.00	2	Side Dishes		<b>Pasta Salad</b>	Classic pasta salad.
\$4.00	2	Side Dishes		<b>Potato Salad</b>	Classic potato salad.
\$4.00	2	Side Dishes		<b>Stuffing</b>	Traditional savory stuffing.
\$6.00	3	Side Dishes		<b>Loaded Pierogi</b>	Three-cheese pierogi topped with Bacon, Cheese, Chives
\$6.00	3	Side Dishes		<b>Caprese Pasta Salad</b>	Pasta salad with tomato
\$6.00	3	Side Dishes		<b>Caprese Salad</b>	Fresh mozzarella
\$6.00	3	Side Dishes		<b>Penne Alfredo</b>	Penne pasta in creamy Alfredo sauce.
\$6.00	3	Side Dishes		<b>Penne Diavolo</b>	Penne pasta in a spicy red sauce.
\$6.00	3	Side Dishes		<b>Penne with Tomato Garlic Cream Sauce</b>	Penne pasta in tomato garlic cream sauce.
\$6.00	3	Side Dishes		<b>Tortellini Salad</b>	Chilled tortellini pasta salad.
\$6.00	3	Side Dishes		<b>Wild Mushroom Orzo</b>	Orzo pasta with wild mushrooms.
\$6.00	3	Side Dishes		<b>Wild Mushroom Risotto</b>	Creamy risotto with wild mushrooms.
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\$3.00	1	Dessert		<b>Dual Layer Chocolate Cake</b>	Dual-layer chocolate cake with chocolate buttercream filling and icing. (Min. 1 Dozen)
\$3.00	1	Dessert		<b>Dual Layer Vanilla Cake</b>	Dual-layer Vanilla cake with vanilla buttercream filling and icing. (Min. 1 Dozen)
\$18 / Dozen	2	Dessert		<b>Assorted Cookies</b>	Assorted fresh baked cookies: chocolate chip, sugar, and peanut cookies. (Min. 3 Dozen)
\$3.00	2	Dessert		<b>Double Chocolate Brownies</b>	Double chocolate brownies (Min. 1 Dozen)
\$3.00	2	Dessert		<b>Assorted Danish</b>	Assorted Fresh Baked Danish (Min. 2 Dozen)
\$4.00	3	Dessert		<b>Carrot Cake</b>	Dual-layer carrot cake with cream cheese icing and walnuts. (Min. 1 Dozen)
\$4.00	3	Dessert		<b>German Chocolate Cake (Three Layer)</b>	Dual-layer German chocolate cake with sweet roasted coconut filling. (Min. 1 Dozen)
\$4.00	3	Dessert		<b>New York Cheesecake</b>	New York-style cheesecake with Strawberries (Min. 1 Dozen)
\$4.00	3	Dessert		<b>Rustic Apple Tart</b>	handcrafted tart is loaded with the perfect balance of sweet and tangy apples baked in a soft pastry crust. Topped with a dash of cinnamon and light sugar glaze for a slightly crunchy finish. Available Sliced in half or whole
\$4.00	3	Dessert		<b>Triple Berry Tart</b>	Rustic triple berry tarts feature a buttery, flaky crust filled with a blend of strawberries, black berries, blue berries Topped with a light sugar glaze for a slightly crunchy finish. Available Sliced in half or whole
\$4.00	3	Dessert		<b>Raspberry Pretzel Salad</b>	A sweet and savory combination of a crunchy pretzel crust, a creamy cream cheese and whipped filling, and a fruity, tart raspberry gelatin top layer
\$6.00	4	Dessert		<b>Tiramisu</b>	Classic tiramisu featuring layers of espresso-soaked ladyfingers and a velvety mascarpone cream, finished with a generous dusting of cocoa powder
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\$8.00		Condiments		<b>BBQ Sauce (Medium)</b>	Serves 8-12 people, 16 oz
\$5.00		Condiments		<b>BBQ Sauce (Small)</b>	Serves 4-6 people, 8 oz
\$13.00		Condiments		<b>Buffalo Sauce (Large)</b>	Serves 16-24 people, 32 oz
\$8.00		Condiments		<b>Buffalo Sauce (Medium)</b>	Serves 8-12 people, 16 oz
\$5.00		Condiments		<b>Buffalo Sauce (Small)</b>	Serves 4-6 people, 8 oz
\$13.00		Condiments		<b>Carolina Gold Sauce (Large)</b>	Serves 16-24 people, 32 oz
\$8.00		Condiments		<b>Carolina Gold Sauce (Medium)</b>	Serves 8-12 people, 16 oz
\$5.00		Condiments		<b>Carolina Gold Sauce (Small)</b>	Serves 4-6 people, 8 oz
\$13.00		Condiments		<b>Honey Mustard Sauce (Large)</b>	Serves 16-24 people, 32 oz
\$8.00		Condiments		<b>Honey Mustard Sauce (Medium)</b>	Serves 8-12 people, 16 oz
\$5.00		Condiments		<b>Honey Mustard Sauce (Small)</b>	Serves 4-6 people, 8 oz
\$10.00		Condiments		<b>Ketchup (Large)</b>	Serves 16-24 People, 32 oz
\$6.00		Condiments		<b>Ketchup (Medium)</b>	Serves 8-12 People, 16 oz
\$3.00		Condiments		<b>Ketchup (Small)</b>	Serves 4-6 People, 8oz
\$10.00		Condiments		<b>Mustard (Large)</b>	Serves 16-24 People, 32 oz
\$6.00		Condiments		<b>Mustard (Medium)</b>	Serves 8-12 People, 16 oz
\$3.00		Condiments		<b>Mustard (Small)</b>	Serves 4-6 People, 8oz
\$30.00		Condiments		<b>Classic Hot Dog Condiment Tray</b>	Serves 25. Includes ketchup, mustard, relish, diced onions & pickles.

\$75.00	Condiments	<b>Deluxe Hot Dog Topping Tray, Serves 25</b>	(Ketchup, Mustard, Relish, Diced Onions, Pickles, Chili, Cheese, jalapeños )
\$35.00	Condiments	<b>Classic Burger Topping Tray</b>	Serves 25. Includes ketchup, mustard, relish, diced onions, tomatoes & pickles.
\$55.00	Condiments	<b>Deluxe Burger Topping Tray</b>	Serves 25. Includes ketchup, mustard, relish, diced onions, tomatoes, pickles, mayonnaise & sliced cheese.
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\$16.00	Snacks	<b>Chicken Wings</b>	One dozen wings: Buffalo, garlic parmesan, BBQ, carolina gold, or plain.
\$7.00	Snacks	<b>All-Beef Burger with Kaiser Roll</b>	1/3 lb all-beef burger served on a Kaiser roll.
	Snacks	<b>All-Beef Hot Dogs with Buns</b>	All-beef hot dogs served with buns. with / without sauerkraut
\$18.00	Snacks	<b>House-Made Traditional Pizza</b>	12-slice cheese pizza: Pepperoni, extra cheese, green peppers, onions, mushrooms, bacon, sausage \$2 ea.
\$18.00	Snacks	<b>House-Made White Garlic Pizza</b>	12-slice white garlic pizza with tomatoes
\$20.00	Snacks	<b>House-Made Pierogi Pizza</b>	12-slice pizza topped with a buttery sauce, mashed potatoes, onions and cheddar cheese.
\$20.00	Snacks	<b>House-Made Buffalo Pizza</b>	12-slice cheese pizza crispy breaded chicken, ranch, onions, buffalo sauce.
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	Beverage	<b>Coffee</b>	Includes disposable cups, stirrers, creamers and sugar. Approximately 16-20 servings.
\$2.00	Beverage	<b>Soda</b>	Assortment of Coke, Diet Coke and Sprite Chilled individual-serving with disposable cups and straws.
\$2.00	Beverage	<b>Iced Tea</b>	Chilled individual-serving with disposable cups and straws.
\$2.00	Beverage	<b>Bottled Water</b>	Chilled individual-serving with disposable cups and straws.
\$20 ea.	Rentals	<b>Chafing Dish with Fuel</b>	Full-size metal chafing dish with fuel included to keep catered food warm for up to 4 hours. One Required Per Hot Food Item order.
\$2.00	Beverage	<b>Lemonade</b>	Chilled individual-serving with disposable cups and straws.
\$1.00 p/p	Consumables	<b>Disposable Serving Buffet Ware</b>	Disposable serving utensils and buffet ware for easy food service and cleanup.
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\$1.00 p/p	Consumables	<b>Disposable Dinnerware</b>	Styrofoam 10" Dinner, 7" Side Dish/Dessert Plates, Salad Bowls, Heavy Weight Plastic Dinnerware and Paper Dinner Napkin
\$2.00 p/p	Consumables	<b>Enhanced Disposable Dinnerware</b>	Heavy Weight Plastic 10" Dinner Plates, 7" Side Dish /Dessert Plates, Salad Bowls, Heavy Weight Plastic Dinnerware and Paper Dinner Napkins
\$8.00 p/p	Rentals	<b>China Service</b>	China 10" Dinner Plates, 7" Salad / Side Dish / Dessert Plates, Salad Fork, Dinner Fork, Spoon, Knife, Paper Napkin
\$1.00 ea. Not Folded	Rentals	<b>Linen Napkins</b>	White, Ivory, Black or Colors Available
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\$8.00 ea.	Rentals	<b>Banquet Table (Rectangle) Linen (White, Ivory, Black)</b>	White 72"
\$10.00 ea.	Rentals	<b>Banquet Table (Rectangle) Linen (Color)</b>	Color 72"
\$8.00 ea.	Rentals	<b>Linen For Round Table (White, Ivory, Black)</b>	White 85"
\$10.00 ea.	Rentals	<b>Linen For Round Table (Color)</b>	Color 85"
\$15.00 ea.	Rentals	<b>Round Table Linen (To The Floor) (White, Ivory, Black)</b>	White 52x114"
\$20.00 ea.	Rentals	<b>Round Table Linen (To The Floor) (Color)</b>	Color 52x114"
\$25.00 ea.	Rentals	<b>Table Skirting &amp; Clips (White, Ivory, Black)</b>	Up to 8' table Wood or Plastic Table?