



EAT • DRINK • CELEBRATE



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MORNING PACKAGES

HOT BREAKFAST BUFFET

SOUTHERN GOOD MORNING BUFFET

- Farm fresh Scrambled eggs
- Bacon strips or sausage patties
- Buttered grits or American fried potatoes
- Served with biscuits
- Assorted juices

AMERICAN BUFFET

- Farm fresh Scrambled eggs
- Bacon strips and Black Oak ham
- Buttered grits or American fried potatoes
- Served with biscuits
- Assorted juices

STAX'S COUNTRY CASSEROLE BUFFET

- Potatoes, sausage, eggs and shredded aged cheddar cheese
- Fresh seasonal fruit bowl
- Served with biscuits
- Assorted juices

FRENCH CONNECTION BUFFET

- Farm fresh Scrambled eggs
- Bacon strips and Black Oak ham
- Buttered grits or American fried potatoes
- French toast served with butter and syrup
- Assorted juices

THE WHOLE SHA-BANG BUFFET

- Assorted breakfast pastries
- Fresh seasonal fruit bowl
- Assorted cereal and milk
- Assorted Greek yogurt and granola
- Farm fresh Scrambled eggs
- Bacon strips and Black Oak ham
- Buttered grits or American fried potatoes
- French toast served with butter and syrup
- Assorted juices

CONTINENTAL BUFFET

GIMME PASTRIES

- Assorted breakfast pastries
- Fresh seasonal fruit bowl
- Assorted juices

STRICTLY CONTINENTAL

- Assorted breakfast pastries
- Fresh seasonal fruit bowl
- Assorted cereal and milk
- Assorted Greek yogurt and granola
- Assorted juices

CREATE YOUR OWN

OMELETTE STATION

Omelette Station with Assorted Toppings including: Peppers, Onions, Aged Cheddar Cheese, Swiss Cheese, Imported Feta Cheese, Mushrooms, Tomatoes, Fresh Baby Spinach, Black Oak Ham, Bacon, Turkey. Served with your choice of buttered grits or American fried potatoes and biscuits.

(Chef Required)

Breakfast entrees include complete buffet setup. Professional serving staff available upon request.

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFA) Gluten-Free Available

Boxed fresh salads are accompanied with pita wedges. Additional charge for assorted fresh seasonal dessert, brownie or cookie.

STRAWBERRY SALAD (GFA) (V)

Organic mixed field greens, fresh strawberries and blueberries, candied Georgia pecans, green onions, Clemson bleu cheese, topped with a merlot strawberry vinaigrette.

Sliced, char-grilled all-natural chicken breast: Additional charge

APPLE AND PECAN SALAD (GFA) (V)

Mixed organic field greens, apples, grapes, caramelized pecans, Clemson bleu cheese crumbles and dried cranberries. Served with a Mediterranean vinaigrette.

Sliced, char-grilled all-natural chicken breast: Additional charge

SOUTHERN FRIED CHICKEN SALAD

Fresh mixed greens with tomato, onion, egg, aged cheddar cheese and lightly battered fried all natural chicken strips. Served with honey mustard dressing.

CHAR-GRILLED CHICKEN SALAD (GFA)

Fresh mixed greens with tomato, onion, egg, aged cheddar cheese and char-grilled all natural chicken strips. Served with ranch dressing.

FRESH SCOOP OF CHICKEN SALAD

Freshly made all natural chicken salad served with tomato, onion and egg over fresh mixed greens. Served with a Mediterranean vinaigrette.

CAJUN CHICKEN SALAD (GFA)

Cajun seasoned slices of all natural chicken over fresh mixed greens, tomato, onion and egg. Served with a Mediterranean vinaigrette.



BOXED FRESH SALADS

CHOPPED SALAD (GFA)

Chopped chilled romaine and iceberg mix, topped with chopped smoked bacon, avocado, tomato, red and green onion and crumbled Clemson bleu cheese. Served with honey mustard vinaigrette dressing.

GREEK SALAD (GFA) (V)

A delicious blend of fresh greens, Greek feta cheese, Kalamata olives, sliced pepperoncini, onion and tomato. Served with a Mediterranean vinaigrette.

ORIENTAL CITRUS SALAD (V)

Crisp romaine, mandarin oranges, fresh pineapple, fresh cilantro, red onions, cucumber, dried cranberries, edamame, roasted sunflower kernels, fried wontons served with a zesty Asian ginger dressing.

Sliced, char-grilled all-natural chicken breast: Additional charge

ENLIGHTENED BERRY AND GOAT CHEESE SALAD (V)

Organic mixed field greens, fresh strawberries and blueberries, chevre goat cheese rolled with Georgia pecans, dried cranberries and green onions. Served with our homemade Mediterranean dressing.

Sliced, char-grilled all-natural chicken breast: Additional charge

Your choice of house made dressings:

**Bleu Cheese • Ranch • Honey Mustard • Honey Mustard Vinaigrette
Mediterranean Vinaigrette • Thousand Island**

Entrees above include complete buffet setup. Professional serving staff available upon request. Menus and prices subject to change



WRAPS & SANDWICHES

WRAPS

Wraps may be boxed or served on trays and are accompanied with your choice of potato chips, pasta salad, potato salad or cole slaw. Additional charge for assorted fresh seasonal dessert, brownie or cookie.

IT'S ALL GREEK TO ME WRAP

Char-grilled all natural chicken, tomatoes, imported Greek feta cheese, shredded lettuce and red onion wrapped in a flour tortilla. Served with Mediterranean dressing on the side.

ALL WRAPPED UP WRAP

Fried all natural chicken strips, shredded lettuce, tomatoes, red onion and aged cheddar cheese wrapped in a flour tortilla. Served with honey mustard dressing on the side.

CHICKEN SALAD WRAP

Fresh all natural chicken salad, shredded lettuce, tomatoes, red onion and cheddar cheese wrapped in a flour tortilla.

VEGGIE AND AVOCADO WRAP (V) (VG)

Avocado, spinach, tomato, red onion, lettuce, roasted red peppers and mushrooms. Served in a flour tortilla with Mediterranean dressing on the side.

CALIFORNIA WRAP

Char-grilled all natural chicken, bacon, shredded lettuce, tomatoes, red onion and Swiss cheese wrapped in a flour tortilla. Served with honey mustard dressing on the side.

ARTISAN SANDWICHES

Sandwiches may be boxed or served on trays and are accompanied with your choice of potato chips, pasta salad, potato salad or cole slaw. Sourdough Greek bread, honey whole wheat, Jewish rye, sesame bun, or hoagie bread may be substituted for any of the sandwich breads. Additional charge for assorted fresh seasonal dessert, brownie or cookie.

SLICED TURKEY BREAST SANDWICH

Sliced turkey served with lettuce, tomato and mayonnaise on sliced sourdough Greek bread.

CHAR-GRILLED CHICKEN BREAST SANDWICH

Char-grilled all natural chicken breast served with lettuce, tomato and mayonnaise on a sesame bun.

HOMEMADE CHICKEN SALAD SANDWICH

Fresh all natural chicken salad served with lettuce and tomato on sliced sourdough Greek bread.

BBQ PULLED PORK SANDWICH

Smoked and topped with our famous BBQ sauce. Served on a sesame bun.

SLICED BLACK OAK HAM SANDWICH

Sliced Black Oak ham served with lettuce, tomato and mayonnaise on sliced sourdough Greek bread.

SLICED ROAST BEEF SANDWICH

Sliced roast beef served with lettuce, tomato and mayonnaise on sliced sourdough Greek bread.

Entrees above include complete buffet setup. Professional serving staff available upon request. Menus and prices subject to change.



COUNTRY BUFFET

MEAT AND TWO

Country Buffet is served with fresh baked rolls.
Additional charge for assorted fresh seasonal dessert, brownie or cookie.

MEAT SELECTIONS

Grilled Greek all natural chicken strips (GF)
Grilled Athenian style boneless all natural chicken breast (GF)
Black Oak ham steak (GF)
Stax fried all natural chicken strips with honey mustard
Oven roasted deli sliced roast turkey and gravy
Sliced medallions of roast pork loin topped with pan mushroom gravy
Country steak and brown gravy
Bone-in breast all natural roasted chicken (GF)
Southern fried boneless all natural chicken breast
BBQ pork (pulled)
BBQ all natural chicken (pulled)
BBQ all natural chicken breast
Hamburger steak with onions and gravy
Hot roast beef and gravy
Chicken fried steak and sausage milk gravy
All natural Chicken Kabob (1) (GF)
Vegetable Kabob (1) (V) (GF)

VEGETABLE SELECTIONS

Buttered sweet corn (V) (GF)
Steamed buttered broccoli (V)
Scalloped potatoes au gratin
Oven roasted Greek potatoes (V)
Green beans (V)
Mixed green salad (V) (VG) (GFA)
Macaroni and cheese (V)
Omega cole slaw (V)
Real mashed potatoes (V) (GF)
Butter beans (V) (VG) (GF)
Sweet potato crunch (V)
Rice
Cornbread dressing and gravy
Baked beans
Pasta Salad (V) (VG)
Potato Salad (V)
Monaco medley (*Green beans, wax beans and carrots*) (V)
Fresh Collard Greens (V) (VG) (GF)

Entrees above include complete buffet setup.
Professional serving staff available upon request.
Menus and prices subject to change

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFA) Gluten-Free Available



LUNCH BUFFETS

DELUXE SALAD BAR BUFFET

Deluxe salad bar buffet is served with pita wedges.

Additional charge for assorted fresh seasonal dessert, brownie or cookie.

Bowl of Fresh Mixed Greens • Tomatoes • Imported Kalamata olives • Sliced red onion • Grated aged cheddar cheese • Seasoned croutons • Chopped bacon • Mushrooms • Caramelized Georgia pecans (additional charge)

CHOOSE ONE OF THE FOLLOWING

Athenian all natural chicken strips
Blackened all natural chicken strips
Fried all natural chicken strips

CHOOSE TWO OF THE FOLLOWING HOUSE MADE DRESSINGS

Ranch
Honey Mustard
Mediterranean
Bleu Cheese
Thousand Island
Honey Mustard Vinaigrette

PARTY PLATTER BUFFET

Party platter buffet served with your choice of potato chips, pasta salad, potato salad or cole slaw. Additional charge for assorted fresh seasonal dessert, brownie or cookie.

NEW YORK DELI PLATTER

Attractively arranged trays of sliced turkey, Black Oak ham and roast beef, American and Swiss cheese, pickles, leaf lettuce, sliced tomatoes, yellow whole grain mustard and mayonnaise accompanied with your choice of sliced honey whole wheat, sourdough Greek or Jewish rye bread.

HOE' DOWN MINCED BBQ PLATTER

Minced BBQ pork or pulled all natural chicken served with a sesame bun.

ALL AMERICAN COOKOUT BURGER PLATTER

Half pound patty of delicious ground chuck, served with lettuce and tomato, pickles, sliced raw onions, grilled sesame bun and American and Swiss cheese. Additional charge for bacon, sautéed onions or sautéed mushrooms.

FRESH FAJITAS STATION

Fajitas are served with sautéed onions and peppers, flour tortillas, lettuce, shredded Monterrey and cheddar cheese, sour cream, your choice of Mexican rice or black beans and one complimentary fixin'.

GRILLED ANGUS CHOICE STEAK FAJITAS

FRESH CHAR-GRILLED CHICKEN FAJITAS

FRESH GROUND BEEF FAJITAS

Select One complimentary fixin' below at no charge.

- Freshly made Pico de Gallo
- Freshly made Tomatillo Verde salsa
- Freshly made Guacamole (Additional charge pp for each additional fixin')

LUNCH - CREATE - YOUR OWN



BAKED POTATO AND SALAD STATION

IDAHO BAKED POTATO AND FRESH SALAD BAR (V)

Fresh greens served with Mediterranean and ranch dressings accompanied with a large Idaho baked potato served with sour cream, shredded cheddar cheese, bacon bits and fresh baked rolls.

CARVING STATIONS

CHEF CARVING STATIONS

Delight your guests with your own Uniformed Carving Chef & Service Personnel specially trained for carving and serving your choice of roasts. Also includes all necessary serving equipment.

OVEN ROASTED TURKEY

Oven roasted, cooked to perfection and served with pan gravy.

PORK LOIN

Boneless and seasoned pork tenderloin pan seared then oven roasted, sliced and served with pan mushroom gravy.

ROAST BEEF

Lightly seasoned and slow roasted to perfection with horseradish sauce, dijonaise and homemade petite rolls.

PRIME RIB

USDA choice Black Angus beef - 9 spice rub crust - slow roasted Prime Rib served with a creamy horseradish sauce and homemade petite rolls.

FILET MIGNON

USDA choice Black Angus filet mignon accompanied with horseradish sauce, dijonaise and homemade petite rolls.

HERB ROASTED NEW YORK STRIP LOIN

USDA choice Black Angus New York Strip roasted with thyme and cracked pepper and served with sauce bordelaise and homemade petite rolls.



HOT MEALS

ITALIAN ENTREES

Entrees served with tossed green salad and fresh baked rolls. Additional charge for assorted fresh seasonal dessert.

CHICKEN ALFREDO DI ANTONIO

All natural chicken and fettuccine pasta tossed in a delicious parmesan cream sauce.

LASAGNA DI ALFONSO

Baked layers of pasta, ricotta, mozzarella, seasoned ground beef and fresh basil topped with meat sauce.

VEGETABLE LASAGNA (V)

Assorted garden fresh vegetables layered with pasta, ricotta, mozzarella and topped with marinara sauce.

CARAMELIZED CHICKEN RIGATONI

Rigatoni pasta, sautéed all natural chicken, caramelized onions, mushrooms, parmesan cheese and fresh basil tossed in our delicious marsala cream sauce.

ITALIAN SPAGHETTI BOLOGNESE Spaghetti topped with our homemade meat sauce and parmesan cheese.

PASTA PRIMAVERA (V)

Pasta tossed with steamed vegetables with your choice of marinara or cream sauce.

CHICKEN PARMIGIANA Boneless breast of all natural chicken topped with marinara sauce and melted mozzarella cheese. Served with spaghetti marinara.

CHICKEN & SPINACH CANNELLONI

Our homemade pasta rolled with all-natural chicken, ricotta, asiago and mozzarella cheese, fresh basil, fresh asparagus, fresh baby spinach and Italian spices. Topped with marinara sauce or an asiago cream sauce.

FOUR CHEESE RAVIOLI (V)

Filled with a blend of Italian cheeses and topped with marinara sauce and an asiago cream sauce. 1

BEEF, CHICKEN & SEAFOOD ENTREES

Entrees served with fresh tossed green salad, your choice of vegetable of the day, Greek potatoes, mashed potatoes or rice and fresh baked rolls. Additional charge for assorted fresh seasonal

BEEF KABOBS (GFA)

Two skewers of sirloin filet, onions, peppers and mushrooms char-grilled and topped with an Athenian butter sauce.

VEGETABLE KABOBS (V) (GFA)

Two skewers of onions, peppers, tomatoes and mushrooms char-grilled and topped with an Athenian butter sauce.

CHICKEN KABOBS (GFA)

Two skewers of all natural chicken, onions, peppers and mushrooms char-grilled and topped with an Athenian butter sauce.

CHICKEN MARSALA

Boneless breast of all natural chicken lightly floured and pan sautéed, topped with a Marsala wine sauce.

CHICKEN SINATRA

Boneless breast of all natural chicken lightly floured and pan sautéed, shallots and crispy Prosciutto in Grand Marnier cream sauce.

CHICKEN SALTIMBOCA

Boneless breast of all natural chicken lightly floured and pan sautéed, baby spinach, prosciutto, capers and tomatoes in a white wine butter sauce.

CHICKEN GENOVA

Boneless breast of all natural chicken stuffed with fresh spinach, fresh mozzarella and sundried tomatoes.

CHICKEN PICATTA

Sautéed boneless breast of all natural chicken topped with a caper and artichoke white wine sauce.

BEEF, CHICKEN & SEAFOOD ENTREES

Entrees served with fresh tossed green salad, your choice of vegetable of the day, Greek potatoes, mashed potatoes or rice and fresh baked rolls. Additional charge for assorted fresh seasonal dessert

CHICKEN FRANGELICO

Boneless breast of all natural chicken sautéed with shallots, mushrooms, scallions, flambéed with Frangelico liqueur and simmered in a cream veal glaze.

CHICKEN MADEIRA

Pan sautéed breast of all natural chicken topped with fresh asparagus, melted mozzarella cheese and finished with a wild mushroom Madeira sauce.

CLASSIC CHICKEN ATHENA

A juicy char-grilled boneless breast of all natural chicken stuffed with fresh baby spinach, Kalamata olives, imported Greek feta cheese, roasted red peppers, and tomatoes.

MEDITERRANEAN CHICKEN

Broiled boneless breast of all natural chicken stuffed with fresh spinach and imported Greek feta cheese.

CHICKEN REGANATO

Char-grilled all natural chicken breast topped with our delicious mushroom sauce.

POT ROAST

Slow cooked and tender pot roast topped with our delicious homemade gravy.

LONDON BROIL

Thinly sliced London broil slow cooked to medium and topped with a delicious mushroom sauce.

HOT MEALS



RIB EYE STEAK (GF)

Hand cut Aged USDA Choice Black Angus center cut rib eye thick and well marbled to guarantee excellent flavor.

N.Y. STRIP STEAK (GF)

Hand cut Aged USDA Choice Black Angus center cut sirloin aged generously and grilled to perfection.

HERB ROASTED

NEW YORK STRIP LOIN (GF)

Roasted with thyme and cracked pepper, thinly sliced and served with sauce bordelaise.

ROASTED TENDERLOIN FILET (GF)

Roasted tenderloin filet topped with sauce bordelaise.

PRIME RIB (GF)

Served with our delicious horseradish sauce and au jus. Carver recommended for an additional charge.

FILET MIGNON (GF)

Hand cut Aged USDA Choice center cut tenderloin aged to perfection – so tender it will melt in your mouth.

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COLD HORS D'OEUVRES

LARGE SHRIMP COCKTAIL (GF)

With cocktail sauce.

ASSORTED FINGER SANDWICHES

Shrimp or chicken salad.

PROSCIUTTO (GF)

Wrapped cantaloupe.

WATERMELON, GREEK FETA, FRESH MINT CUBE (GF) (V)

**MOZZARELLA, CHERRY TOMATO,
CUCUMBER CUBE STACK (GF) (V)**
Drizzled with aged balsamic vinegar.

BAMBOO SKEWERED TORTELLINI (V)

And seasonal roasted vegetables.

SMOKED SALMON

Accompanied with crostini, sour cream, capers, red onion, tomatoes and dill crème fraiche.

BEEF CROSTINI

Fresh french baguette toast rounds and micro greens serve as a bed to the succulent thinly sliced whole roasted beef tenderloin topped with low country creole aioli.

THE EDISTO CUP

A crisp baked wonton shell, delicately holds a nest of Asian infused slaw topped with teriyaki barbeque marinated all natural chicken.

CAROLINA POPS!

Mango habanera marinated coastal shrimp, grilled, chilled then presented as a lollipop.

PICNIC TRADITION

Freshly prepared deviled egg served in a crisp tomato fillo tartlet shell.

DOMESTIC AND IMPORTED CHEESE BOARD (V)

Variety of cheeses to include single, double, and triple crème selections and flavors artistically displayed with assorted fresh grapes, specialty crackers and rustic bread.

ROASTED VEGETABLES (V) (GFA)

An array of marinated seasonal vegetables-asparagus, assorted mushrooms, eggplant, zucchini, yellow squash, red, green, and yellow bell peppers.

HUMMUS TRIO (V)

Roasted red pepper hummus, pesto hummus, jalapeno and cilantro hummus in phyllo.

CHILLED SHRIMP SHOOTER (GF)

Large chilled shrimp, cocktail sauce and chiffonade iceberg in a shot glass.

SEASONAL FRESH FRUIT TRAY (V) (VG) (GF)

SEASONAL VEGETABLE TRAY (V) (VG) (GF)

SKEWERED SEASONAL FRESH FRUIT (V) (VG) (GF)

ROASTED BEEF TENDERLOIN

Accompanied with horseradish sauce, dijonnaise and petite rolls – serves 30

WHOLE POACHED SALMON

Accompanied with crostini, sour cream, capers, red onion, tomatoes and dill crème fraiche – serves 60

HONEY GLAZED BAKED HAM

Accompanied with honey mustard and petite rolls – serves 30

ANTIPASTO PLATTER

Crostini, salami, mortadella, prosciutto, roasted red peppers, imported extra virgin olive oil, imported premium olives, fresh mozzarella, parmesano-reggiano, and fresh basil – minimum 30

CHICKEN OF THE SEA

Southern all natural chicken salad, diced chicken breast with chopped walnuts and sweet grapes served in a crisp corn fillo.

CAPRESE BRUSCHETTA (V)

Freshly chopped tomatoes concasse, imported extra virgin olive oil, garlic, fresh basil and fresh buffalo mozzarella cheese.

APRICOT & ROQUEFORT CROSTINI (V)

Topped with apricot spread and roquefort cheese.

FIG & BRIE CROSTINI (V)

Topped with fig spread and bubbled brie cheese.

SAVORY CHEESECAKE BOUCHEE (V)

CHOCOLATE FOUNTAIN (V)

Accompanied with fresh seasonal fruit, lemon cake bars, chocolate brownies, along with an attendant – serves 30

SCALLOPS (GF)

Wrapped in prosciutto.

LARGE SHRIMP SCAMPI

Sautéed in garlic butter sauce.

CANDIED SCALLOP SKEWER (GF)

Sugar encrusted, broiled, skewered bay scallops.

“SWEET” CAROLINA SCALLOPS

Brown sugar in the raw encrusted sea scallop, caramelized and topped with saffron hollandaise sauce.

MINI LAMB RACK POPS

Slow roasted miniature lamb rack cut to single bones, served with apple mint veal glaze.

CRAB CAKE

Served with dill crème fraiche and smoked corn-tomato-cucumber relish.

ASSORTED PANINI

Roast beef and turkey, fresh basil, swiss cheese and pesto aiolo.

SEASONED MEAT BALLS

Accompanied with a creole mustard peppercorn cream sauce.

SHRIMP SAMBUCA (GF)

Large shrimp dusted with our homemade cajun seasoning and flambéed with Sambuca liqueur.

CHICKEN SAMBUCA (GF)

All natural chicken strips dusted with our homemade cajun seasoning and flambéed with Sambuca liqueur.

IMPORTED GREEK FETA AND PHYLLO PASTRY TRIANGLES (V)

IMPORTED GREEK FETA, SPINACH AND PHYLLO PASTRY TRIANGLES (V)

STUFFED MUSHROOM CAPS

With shrimp, crabmeat and mushroom sauce.

CRISPY FRIED CHICKEN STRIPS

All natural chicken with mustard honey sauce.

**HOT
HORS
D'OEUVRES**



MINI QUICHE

(lorraine- bacon, onion & swiss or florentine-spinach & vegetable).

SKEWERED ATHENIAN TENDERLOIN OF CHICKEN

All natural tenderloin of chicken in a lemon butter sauce.

CHICKEN SATAY SKEWERS

All natural chicken served with a peanut dipping sauce.

CHICKEN SATAY IN ENDIVE BOAT

All natural chicken satay nestled in crisp Belgian endive.

ARTICHOKE, ARUGULA, PROSCIUTTO AND GORGONZOLA DIP

Accompanied with pita wedges – serves 30

SEAFOOD THERMIDOR DIP

(lobster, shrimp, crab and fresh fish) accompanied with crackers – serves 30

Hors d'oeuvres above include complete buffet setup. Professional serving staff available upon request. Menus and prices subject to change.

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFA) Gluten-Free Available



GUEST SERVICES

Stax Catering can provide a unique and personalized service to meet all the special needs of our clients whether for 15 or 15,000 guests.

MINIMUM ORDERS

Minimum order of 15 persons or more.

DELIVERY AND SETUP CHARGES

Delivery and setup charges are based on distance traveled to venue.

FLORAL ARRANGEMENTS, DECOR & ENTERTAINMENT

From a simple floral arrangement or a specific theme, our professional staff can suggest the perfect decor. We can also help you find the perfect band, musician or disc jockey.

STAFFING

Our professional staff of chefs, waiters, wine stewards and bartenders will make sure you can stay focused on your event while we tend to your guests needs.

BAR AND WINE SERVICE

Let our professional bartenders and wine stewards provide all of your beverage needs. We can provide a complete selection of beer, wine, liquor, soda, juice, mineral water, ice, napkins, and bar condiments.

RENTALS

Fine glassware, stemware and china are available for any occasion.

OUTSIDE SERVICES

Stax catering has extensive relationships with many talented individuals, small businesses and large companies that provide specific event and venue services that enhance our service and cuisine. From magicians to musicians, we have connections to resources that have similar values and devotion to excellence. Contact our professional party planners for additional information.

GREEN INITIATIVE

Ask our catering sales representative about our eco-friendly tableware.

PAYMENT

We accept VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER, AND CORPORATE CHECKS

Menus and prices subject to change

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFA) Gluten-Free Available

(GF) This dish is gluten free. When placing your order, please let us know that you are ordering a gluten-free menu item. Please be aware that because our dishes are prepared to order, individual foods may come into contact with one another due to shared cooking and preparation areas. Therefore, we cannot guarantee that cross contact with foods containing gluten will not occur.

(GFA) Gluten-Free Available- When placing your order please ask for gluten-free bread or gluten-free dressing as a substitution. Also, please let us know that you are ordering a gluten-free item. Gluten -free bread is an additional charge.

WE CATER:

- Weddings
- Company Picnics
- Rehearsal Dinners
- Cocktail Parties
- Office Luncheons
- Lunchboxes
- Holiday Parties
- Pharmaceutical Meetings



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