

COVER3

Receptions & Stations

APPETIZER STATION

Provides Five Menu Selections for up to Two Hours Service.
Served with Iced Tea, Fountain Drinks and Fresh Brewed Coffee.
\$27 per person.

FAN FAVORITES

THE TRIPLE **GF**

White Queso, Guacamole, Roasted Tomato Salsa

MONGOLIAN PORK LETTUCE WRAPS

Shiitake Mushrooms, Water Chestnuts, Mongolian Marinade, Chinese Style Mustard

CUCUMBER BITES **GF, V**

Whipped Avocado Cream, Heirloom Tomatoes, Sliced Cucumber, Sesame Seeds

C3 SLAW **GF**

Crisp Cabbage, Julienne Carrots, fresh Cilantro, Crumbled Bleu Cheese, sliced Fuji Apples, Candied Walnuts, Sweet Onion Vinaigrette

CREAMY CHICKEN BUFFALO DIP

Tortilla Chips
Add \$2 Per Person

SIGNATURE MAC N CHEESE

Our Award Winning Mac with Classic Sicilian Spices, Red Pepper Flakes

DOUG'S CERTIFIED REUBEN

Corned Beef, Aged Swiss, Spicy Russian Dressing, Kraut, Toasted Marbled Rye

FROM THE FRYER

Limited to One Selection

GREEK ISLAND CALAMARI

Crispy Artichokes, Feta, Heirloom Tomatoes, Greek Vinaigrette, Spicy Remoulade

CHICKEN TENDERS

Choice of One Dry Seasoning:
Jerk, Ranch, Chipotle Ranch, or Plain

CHIPOTLE RANCH FRIED PICKLES

Smoky, Spicy Crispy-Fried Pickle Chips

CHEESE CURDS

Zesty Chipotle Ranch

VERDE CHICKEN TAQUITOS

Tomatillo Salsa, Sour Cream
Add \$2 Per Person

BURGER BOMBS

Seasoned Ground Beef, American Cheese, Thin Crispy Wrapper
Add \$2 Per Person

HANDHELDS

Limited to One Selection

BRICK CHICKEN SLIDERS

Classic Sicilian Sauce

CHICKEN FRIED CHICKEN SLIDERS

Green Chile Gravy

BEEF TENDERLOIN SLIDERS

"French Dip Style", Onion Jus, Creamy Horseradish
Add \$4 Per Person

SPINACH QUESADILLAS

Fresh Baby Spinach, Jack-Cheddar, Flour Tortillas, Roasted Tomato Salsa

BEEF QUESADILLAS

Green Chile Beef, Jack-Cheddar, Flour Tortillas, Roasted Tomato Salsa

VEGGIES & SALADS

COVER 3 SALAD **GF**

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Fuji Apples, Goat Cheese, Oregano Vinaigrette

*CLASSIC CAESAR **GS**

Romaine, Crisp Croutons, Shaved Parmesan

CHOPPED WEDGE **GF**

Tomatoes, Bleu Cheese, Buttermilk Bleu Cheese

BRICK CHICKEN PASTA SALAD

Diced Veggies, Kalamata Olives, Brick Chicken, Classic Sicilian Sauce

APPETIZER STATION

Quick Pick >>>
MENU RECOMMENDATION

THE TRIPLE **GF**

BEEF QUESADILLAS

MONGOLIAN PORK LETTUCE WRAPS

SIGNATURE MAC N CHEESE

GREEK ISLAND CALAMARI

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DINNER BUFFET

*Appetizers served for 30 minutes; Dinner served for 60 minutes.
Served with Iced Tea, Fountain Drinks and Fresh Brewed Coffee.
\$38 per person.*

APPETIZERS *Preselect Two*

BLACK & BELU CROSTINIS

Filet Mignon grilled black and bleu rare, Gorgonzola Spread, Onion Marmalade, Creamy Horseradish

ROASTED RED PEPPER CROSTINIS

Roasted Red Peppers, Shiitake Mushrooms, Gorgonzola Spread, Crumbled Feta

CUCUMBER BITES *GF, V*

Whipped Avocado Cream, Heirloom Tomatoes, Sliced Cucumber, Sesame Seeds

GREEK ISLAND CALAMARI

Crispy Artichokes, Feta, Heirloom Tomatoes, Greek Vinaigrette, Spicy Remoulade

SALADS *Select One*

COVER 3 SALAD *GF*

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Fuji Apples, Goat Cheese, Oregano Vinaigrette

*CLASSIC CAESAR *GS*

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE *GF*

Tomatoes, Bleu Cheese, Buttermilk Bleu Cheese

PROTEINS *Choose One, Two, or Three*

BRICK CHICKEN *GF*

Tomato-Basil Salad, Classic Sicilian Vinaigrette

CHICKEN FRIED CHICKEN

Green Chile Gravy

GRILLED SALMON *GF*

Lemon-Herb Butter
Add \$5 Per Person

BACON WRAPPED SHRIMP

Add \$7 Per Person

FLAT IRON STEAK

Truffle Butter
Add \$7 Per Person

CHICKEN FRIED STEAK

Green Chile Gravy
Add \$5 Per Person

SIDES *Preselect Two; Add \$5 Per Person, Per Item, for each Additional Selection*

COVER 3 SLAW *GF*

GARLIC MASHED POTATOES *GF*

SOUTHWESTERN RICE *GF*

SIGNATURE MAC N CHEESE

GREEN BEAN MEDLEY *GF, V*

CHEF'S SEASONAL VEGGIES *GF, V*

DINNER BUFFET

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FAJITA STATION

*Appetizers served for 30 minutes; Dinner served for 60 minutes.
Served with Iced Tea, Fountain Drinks and Fresh Brewed Coffee.
\$35 per person.*

APPETIZERS *Preselect Two*

THE TRIPLE *GF*

White Queso, Guacamole, Roasted Tomato Salsa

VERDE CHICKEN QUESADILLAS

Verde Chicken, Jack-Cheddar, Flour
Tortillas

SPINACH QUESADILLAS

Fresh Baby Spinach, Jack-Cheddar,
Flour Tortillas

FAJITA FIXINGS

FLOUR TORTILLAS

Corn Available Upon Request

GRILLED VEGGIES *GF, V*

Red Bell Peppers, Poblanos & Onions

JACK-CHEDDAR

SOUR CREAM *GF*

ROASTED TOMATO SALSA *GF*

JALAPEÑO SALSA *GF*

PICKLED JALAPEÑOS *GF*

PROTEINS *Choose One, Two, or Three*

GRILLED CHICKEN *GF*

PORK CARNITAS *GF*

SEASONED GROUND BEEF *GF*

Add \$2 Per Person

MARINATED BEEF *GF*

Add \$7 Per Person

BLACKENED SHRIMP *GF*

Add \$5 Per Person

SIDES

SOUTHWESTERN RICE *GF*

BLACK BEANS *GF, V*

FAJITA STATION

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STATION ENHANCEMENTS

Add to any Station or Buffet Menu.

Minimum Order Required.

Quantity Must be Confirmed Five Business Days in Advance.

ADDITIONAL MENU ITEMS

BLACK & BLEU CROSTINIS

Filet Mignon, Grilled Black & Blue Rare,
Gorgonzola Spread, Onion Marmalade,
Creamy Horseradish

\$36 Per Dozen

ROASTED RED PEPPER CROSTINIS

Roasted Red Peppers, Shiitake Mushrooms,
Gorgonzola Spread, Feta Cheese

\$32 Per Dozen

CAPRESE SKEWERS GF, V

Fresh Mozzarella, Tomato, Basil

\$24 Per Dozen

TUNA TARTARE

Fresh Sushi Grade Ahi, Cilantro, Sliced
Avocado, Water Cracker

MP Per Dozen

BEEF NACHO BITES

Green Chile Beef, Tortilla Chip, Jack-Cheddar,
Fresh Pico, Black Beans, Guacamole

\$28 Per Dozen

CHICKEN NACHO BITES GF

Verde Chicken, Tortilla Chip, Jack-Cheddar,
Fresh Pico, Black Beans, Guacamole

\$28 Per Dozen

BLACKENED SHRIMP TOSTADAS GF

Guacamole, Cilantro Lime Vinaigrette,
Fresh Pico

\$28 Per Dozen

DEVILED EGGS GF

Candied Bacon

\$24 Per Dozen

CUCUMBER BITES GF, V

Whipped Avocado Cream, Heirloom Tomatoes,
Sliced Cucumber, Sesame Seeds

\$24 Per Dozen

JUMBO SHRIMP COCKTAIL GF

Fresh, Tail On, Chilled Shrimp

\$36 Per Dozen

HUMMUS V

Veggies, Pita Chips

\$95 Each

BRIE TRAY

With Seasonal Fruit, Candied Walnuts,
Water Crackers

\$125 Each

HOUSE BAKED DESSERTS

CHOCOLATE CHIP COOKIES

\$24 Per Dozen

PEANUT BUTTER COOKIES

\$24 Per Dozen

OATMEAL RAISIN COOKIES

\$24 Per Dozen

RED VELVET CUPCAKES

Cream Cheese Frosting

\$38 Per Dozen

VANILLA CUPCAKES

Butter Cream Frosting

\$38 Per Dozen

LEMON CUPCAKES

Butter Cream Frosting

\$38 Per Dozen

CHOCOLATE FONDUE BAR

\$9 Per Person

HOUSEMADE CHOCOLATE DIP

Sliced Apples, Strawberries, Marshmallows,
Sweet & Savory Bites

STATION ENHANCEMENTS