



Village Catering Menu

PROTEINS

- *Grilled Filet Mignon with Rosemary Demi (+\$5) (gf)*
- *Savory, Sweet Maple Bacon Glazed Salmon (+\$3) (gf)*
- *Bourbon Glazed Meatloaf*
- *Sage Rub Pork Tenderloin (gf)*
- *Herb Roasted Chicken with Béchamel Sauce (gf)*
- *Penne Alfresco with a Light Tomato Sauce or Creamy Alfredo Sauce with Grilled Chicken, Cherry Tomatoes and Zucchini (One sauce selection for entire group)*
- *Mediterranean, Sautéed Wheat Berry with Mixed Beans, topped with Roasted Meatless Chicken and Balsamic Glaze (v) (gf)*

SIDES

- *Rustic Mashed Potatoes (gf)*
- *Garlic Roasted Green Beans (gf)*
- *Fresh Lemon Broccolini (gf)*
- *Honey Roasted Carrots (gf)*
- *Baked White Cheddar Mac N Cheese*
- *Herb Roasted Yukon Gold Potatoes (gf)*
- *Basmati Rice (gf) ((v) upon request)*

SALADS

- *Traditional Caesar Salad*
- *Spring Mix w/Strawberries, Red Onion, Feta, White Balsamic (gf)*
- *Mexican Corn Salad (gf)*

LIGHTER FARE (A LA CARTE)

- *Roasted Chicken Quarters w/Yukon Roasted Potatoes and Side Salad - \$25*
- *Roasted Tender chicken and colorful seasonal vegetables tossed w/ al dente pasta in herb rich tomato sauce and a House Salad - \$25 (can be (v))*
- *Chicken Fajitas and the Fixins' (2 tortillas per person, lettuce, sour cream, tomatoes, cheese) (gf) - \$16*
- *Mashed Potato Bar with all the Fixins' & House Salad (gf) - \$15*
- *Ham N' Swiss Cheese Sliders with Signature Sauce (2 per person) - \$10*
- *Homemade Potato Soup topped with Cheddar and Bacon - \$8*
- *Homemade Italian Wedding Soup - \$8*
- *Stuffed Mushrooms, Bruschetta, Bbq Meatballs - \$18*

Catering Packages include Lemonade & Water

***Culinary selections will be for the whole party and not individual choices, excluding a vegetarian option. Vegetarian option will be same for all vegetarians.*

(gf) indicates gluten free

(v) indicates vegetarian entrée selection

*** menu items subject to change based on availability*





Hors d'Oeuvres & Desserts

TRAYS - 25 PIECES PER TRAY

- *Beef Tenderloin Crostini* - \$75
- *Beef Empanadas with Cilantro Cream* - \$70
- *Bacon Wrapped Dates (gf)* - \$60
- *Goat Cheese Mousse Crostini's w/Balsamic* - \$50
- *Village Chicken Puffs* - \$40
- *Stuffed Baby Portabella Mushrooms* - \$45
- *Tennessee Tomato Bruschetta* - \$45
- *BBQ Meatballs* - \$40
- *Stuffed Jalapeño with Cream Cheese* - \$40
- *Spicy Strawberry Goat Cheese Crostini* - \$45
- *Spanakopita* - \$45
- *Baked Mini Mac and Cheese Bites* - \$40

*Choose up to 3 selections to accompany a full meal

STANDS AND PLATTERS - SERVES 25

- *Charcuterie Board (gf)* - \$150
- *Seasonal Fruit Stand (gf)* - \$100
- *Seasonal Veggie Tray with Ranch Dip (gf)* - \$100
- *Cheese and Cracker Display* - \$75

DESSERTS

- *Dark Chocolate Lava Cake with Fresh Berries* - \$5
- *Chocolate Mousse with Raspberry Topping (gf)* - \$4 / \$120
- *Cupcakes with buttercream icing (chocolate or vanilla)* - \$4
- *Old Fashioned Banana Pudding* - \$4 / \$120
- *Freshly Baked Apple Pie* - \$5 / \$35
- *Slice of Pecan Pie* - \$5 / \$35
- *Cheesecake with Fresh Macerated Berries* - \$5 / \$50 (12 servings)
- *S'mores Platter (individual or platter for 25)* - \$3 / \$60

*Pricing Indicates Individual Serving/Whole Pie or Bowl

*Pies Serve 8 Guests, Bowls Serve 40

(gf) indicates gluten free

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