
VIP



JUNE 3, 2022

DINNER BUFFET

Spiced Shrimp Cocktail

jumbo shrimp steamed with citrus and a touch of Old Bay seasoning; served chilled with classic cocktail sauce

Beef Tenderloin Carving Station

roasted beef tenderloin carved to order, served with miniature rolls, chipotle mayonnaise, and horseradish dill creme

Mediterranean Chicken Salad

pulled chicken breast, chickpeas, grilled eggplant, onion, and hard-cooked eggs on romaine lettuce with garlic tahini dressing

" Deep Eddy's" Ravioli

ravioli filled with artichoke and goat cheese tossed in  vodka sauce

Grilled Vegetable Assortment

beautiful display of marinated grilled portobello mushrooms, eggplant, asparagus, peppers, summer squash, tomatoes, and onions

Gourmet Breads

crusty french baguette stalks, walnut raisin, and seven-grain breads with sweet butter

LATE NIGHT SNACKS

Chili Con Queso

classic mexican style warm chili and cheese dip served with triple-colored corn tortilla chips
~and~

Guacamole and Salsa

with tortilla chips

VIP



JUNE 4, 2022

LUNCH

Signature Sandwiches

a variety of our signature sandwich combinations including:

- sweet chili shrimp - in a whole wheat tortilla
- flank steak - with havarti, roasted red peppers, and blue cheese dressing
- ham and gruyere - served on pretzel bread
- cajun chicken - blackened chicken breast and havarti cheese with roasted red pepper and chipotle cream on baguette
- smoked turkey with brie and apple - with honey mustard on sunflower bread
- caprese - fresh mozzarella, plum tomatoes, and pesto on baguette (v, cn)

Gourmet Chips

individual bags of gourmet brand chips and pretzels

Caesar Salad

crisp romaine, homemade focaccia croutons, and our own caesar dressing

Lemon Cucumber Couscous Salad

pearl pasta tossed with confetti of diced cucumbers, yellow peppers, fresh lemon juice, mint, and parsley

DESSERT

Mini Sweet Tooth Assortment

assortment of freshly baked miniature cookies including chocolate chip, and cappuccino chunk cookies, rich fudge brownies, blondie bars, and chocolate and white chocolate dipped pretzels

AFTERNOON SNACKS

"Let's Go" Popcorn Bar

featuring:

old bay spice
capitol caramel
buttered

served with scoops and popcorn bags

VIP



JUNE 4, 2022

DINNER BUFFET

Smoked Beef Brisket

slowly smoked over cherry wood basted with our chef's award winning bourbon barbecue sauce

Baby Back Ribs

slow roasted and basted in our signature bourbon bacon barbecue sauce

Falafel Stuffed Eggplant

tomato relish and tahini sauce, drizzled with olive oil

BBQ Salmon BLT Salad

barbecue rubbed salmon filet tossed with with romaine lettuce, smoky bacon bits, and grape tomatoes,
drizzled with a creamy lemon caper vinaigrette

Loaded Baked Potato Crostini

with sour cream, cheddar, spring onion. and bacon

**Watermelon, Strawberry and
Tomato Salad**

crisp peppery arugula tossed with ripe strawberries, watermelon cubes, tiny grape tomatoes, sliced red onion,
candied walnuts, and a chiffonade of fresh mint leaves with white balsamic vinaigrette

Jalapeño Corn Bread

traditional house made corn bread
with chopped jalapeño peppers served with honey butter

DESSERT

Dessert Bar Platter

our baker's choice of tangy lemon, chocolate brownies, cherry crumble, carmelitas, blondies,
red velvet cheesecake, peanut butter fudge or salted caramel chocolate chip

LATE NIGHT SNACKS

**Tater Tots Bar
served in paper cones**

with choice of ketchup, shredded cheddar cheese,
jalapeños, bacon bits, chili

LUNCH/BRUNCH

Brunch Burritos

flour tortillas filled with scrambled eggs and the following fillings:

- cheddar and jack cheeses (VT)
- sausage, cheddar, and jack cheeses (VT)
- ham and gruyere - served on pretzel bread
- spinach, feta, mozzarella, provolone, and white cheddar (VT)
- avocado corn salsa
- "cowboy", onions, red and green peppers, bacon baguette

Focaccia Cocktail Sandwiches

petite sandwiches on freshly baked focaccia bread

- grilled chicken, swiss cheese, pesto aioli, and caramelized onions
- prosciutto, fontina cheese, olive oil, and arugula
- turkey, pepper jack cheese, and avocado spread
- roast beef, chipotle mayonnaise, and roasted peppers
- eggplant, pesto aioli, smoked mozzarella, sun dried tomatoes, and spinach

Fresh Fruit Platter

a beautiful display of sliced fresh fruit to include sweet golden pineapple, ripe melon, fresh berries, select seasonal fruit, and seedless grape clusters

DESSERT

Old School Candy Shoppe

a wrapped candy package filled with classic candy favorites: candy dots, double bubble gum, pop rocks, mary janes, and mallow cups

AFTERNOON SNACKS

Jerk Chicken Bites

bite size pieces of chicken breast marinated jamaican style and grilled

Beer and Cheese Dip with Pretzels

a blended casserole of cheddar and cream cheeses, sour cream, beer, corn, jalapeños, and fresh salsa topped with green onion, lime, and cilantro

VIP



JUNE 5, 2022

DINNER BUFFET

**Grilled Fajita Station choice of
Beef, Chicken, and Shrimp**

with sliced onions and peppers and served with salsa, sour cream, guacamole, cheddar cheese, shredded lettuce, and flour tortillas

Grilled Corn on the Cob

sweet corn on the cob, brushed with olive oil, and our own salt and pepper spice blend

Chopped Vegetable Salad

diced tomatoes, peppers, cucumbers, and onions
dressed with olive oil, lemon juice, and chopped parsley

Fresh Fruit Platter

a beautiful display of sliced fresh fruit to include sweet golden pineapple, ripe melon, colorful berries, seasonal fruit, and seedless grape clusters

DESSERT

Mobile Ice Cream Carts

servicing an assortment of chocolate bars, crunch bars, drumsticks, and ice cream sandwiches

LATE NIGHT SNACKS

Toasted Fruit and Nut Snack Mix

salted mixed nuts, wasabi peas, dried apricots, cranberries, and candied walnuts