

Luncheon Party

*Includes Sourdough Rolls ~ Soup or Seasonal Greens Salad
Entree (Choice Of Three) ~ Dessert (Choice Of Two) ~ Coffee & Hot Tea*

Entrees

Choose three entrees. Your guests will pre-order.

Price Per Person

House Chicken Salad <i>with oranges, walnuts & orange tarragon mayonnaise</i>	23
Grilled Salmon Caesar Salad <i>herb croutons, romaine, creamy parmesan dressing</i>	24
Seasonal Vegetarian Sandwich <i>please inquire</i>	20
Butchers Premium Cheddar Burger (8 oz.) <i>aged New Zealand cheddar,</i>	20
Crab & Shrimp Cake Sandwich <i>with lettuce, tomato & pickled onions on brioche bun</i>	22
Stuffed Chicken Breast <i>with tomatoes, spinach & fresh mozzarella over penne</i>	23
Garlic Herb Crusted Pork Tenderloin <i>with roasted shallot mustard demi glaze</i>	23
Lamb Bolognese Over Fresh Pappardelle <i>with marscapone & mint</i>	23
Braised Short Rib <i>with red wine demi glaze</i>	25
Petite Filet Of Beef <i>4 oz with frizzled onions, demi glaze</i>	28
Seasonal Vegetarian Selection <i>please inquire</i>	22
Cedar Plank Baked Salmon <i>with lemon thyme & honey glaze</i>	24
Crab & Shrimp Cake <i>with orange tartar sauce</i>	25
Seared Sea Scallop With Seasonal Risotto	25

Desserts

Choose two desserts. Your guests will pre-order.

Vanilla Ice Cream & Chocolate Chip Cookie Sundae
Chocolate Oblivion Torte ~ Seasonal Fruit Crisp
Seasonal Cheesecake ~ Creme Brulee

Please add 6% tax & 18% gratuity.

Enhancement Options

Cheeseboard & Crudite ~ \$5 per person

cheeseboard includes three cheeses with fruit, crackers & garnish

crudite includes fresh vegetable assortment with blue cheese dip

Hors D'Oeuvres

2 choices \$5 per person ~ 3 choices \$7 per person ~ 4 choices \$9 per person

Pecan Chicken Bites *with honey mustard dip*
Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*
Fresh Herb Parmesan Meatballs *with sour cream demi glaze*
Feta Cheese Dumplings *with basil aioli*
Avocado Toast *on pumpernickel with smoked salmon*
Parmesan Arancini *crispy risotto fritters with marinara*
Roasted Red Pepper Hummus *with pita crisps*
Carolina Pulled Pork *with crispy onions on crostini*
Shrimp Fritters *with remoulade sauce*
Chicken Liver Pate *with fruit compote on crostini*
Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*
Grilled Corn, Avocado & Tomato Salsa *with fresh corn chips*
Herb Marinated Spanish Olives *with lemon garlic aioli*
Falafel Bites *with spiced yogurt*
Tomato Gazpacho Shooters
Bloody Mary Oyster Shooter
Filet Mignon Canapes *with caramelized onions & brie*

Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*

Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*

Seared Tuna *on rice cracker, wasabi aioli (+\$1 per person)*

Lollipop Lamb Chops *two dozen medium for \$85*

Shrimp Cocktail *two dozen large for \$45*

Cocktails, Wine & Punch

Choose host sponsored open bar or beer & wine, cash bar.

Fruit Punch *Serves 25* \$40 ~ Champagne Punch *Serves 25* \$50

Unlimited Soft Drinks \$2.75 per person

Dinner Party

*Includes Complimentary Cheeseboard & Crudite
Seasonal Greens Salad ~ Entree (Choice Of Three)
Dessert (Choice Of Two) ~ Coffee & Hot Tea*

Entrees

Choose three entrees. Your guests will pre-order.

Price Per Person

Seasonal Vegetarian Selection <i>Please inquire</i>	30
Parmesan Crusted European Chicken Breast <i>with roast chicken jus</i>	30
Stuffed Chicken Breast <i>with plum tomatoes, spinach & fresh mozzarella</i>	30
Garlic Herb Crusted Pork Tenderloin <i>with roasted shallot mustard demi glaze</i>	32
Filet Mignon of Pork <i>wrapped in bacon, with red wine demiglaze</i>	32
Cedar Plank Baked Salmon <i>with lemon thyme & honey glaze</i>	35
Crab & Shrimp Cakes <i>with orange tartar butter sauce</i>	35
Seared Sea Scallops With Seasonal Risotto	36
Grilled Seasonal Fish	<i>please inquire</i>
Crab And Shrimp Cake & Filet <i>4 oz cake with orange tartar sauce & 4 oz filet with fresh herb butter</i>	38
Prime Rib Au Jus (Minimum 8 Orders) <i>with frizzled onions</i>	38
Filet Mignon (8 oz) <i>with fresh herb butter</i>	42
Braised Beef Short Rib <i>with red wine demi glaze</i>	35
Lamb Bolognese Over Fresh Pappardelle <i>with marscapone & mint</i>	34

Desserts

Choose two desserts. Your guests will pre-order.

Vanilla Ice Cream & Chocolate Chip Cookie Sundae
Chocolate Oblivion Torte ~ Seasonal Fruit Crisp
Seasonal Cheesecake ~ Creme Brulee

Please add 6% tax & 18% gratuity.

Enhancement Options

Hors D'Oeuvres

2 choices \$5 per person ~ 3 choices \$7 per person ~ 4 choices \$9 per person

Pecan Chicken Bites *with honey mustard dip*
Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*
Fresh Herb Parmesan Meatballs *with sour cream demi glaze*
Feta Cheese Dumplings *with basil aioli*
Avocado Toast *on pumpernickel with smoked salmon*
Parmesan Arancini *crispy risotto fritters with marinara*
Roasted Red Pepper Hummus *with pita crisps*
Carolina Pulled Pork *with crispy onions on crostini*
Shrimp Fritters *with remoulade sauce*
Chicken Liver Pate *with fruit compote on crostini*
Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*
Grilled Corn, Avocado & Tomato Salsa *with fresh corn chips*
Herb Marinated Spanish Olives *with lemon garlic aioli*
Falafel Bites *with spiced yogurt*
Tomato Gazpacho Shooters
Bloody Mary Oyster Shooter
Filet Mignon Canapes *with caramelized onions & brie*

Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*
Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*
Seared Tuna *on rice cracker, wasabi aioli (+\$1 per person)*

Lollipop Lamb Chops *two dozen medium for \$85*
Shrimp Cocktail *two dozen large for \$45*

Cocktails, Wine & Punch

Choose host sponsored open bar or beer & wine, cash bar.

Fruit Punch *Serves 25* \$40 ~ Champagne Punch *Serves 25* \$50
Unlimited Soft Drinks \$2.75 per person

Your Dinner Party Includes

Hors d'Oeuvres
Salad or Soup
Sorbet
Entree
Dessert
Coffee & Hot Tea

Hors D'Oeuvres

Choose four

Pecan Chicken Bites *with honey mustard dip*
Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*
Fresh Herb Parmesan Meatballs *with sour cream demi glaze*
Feta Cheese Dumplings *with basil aioli*
Avocado Toast *on pumpernickel with smoked salmon*
Parmesan Arancini *crispy risotto fritters with marinara*
Roasted Red Pepper Hummus *with pita crisps*
Carolina Pulled Pork *with crispy onions on crostini*
Shrimp Fritters *with remoulade sauce*
Chicken Liver Pate *with fruit compote on crostini*
Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*
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Herb Marinated Spanish Olives *with lemon garlic aioli*
Falafel Bites *with spiced yogurt*
Tomato Gazpacho Shooters
Bloody Mary Oyster Shooter
Filet Mignon Canapes *with caramelized onions & brie*

Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*
Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*
Seared Tuna *on rice cracker, wasabi aioli (+\$1 per person)*

Additions

Lollipop Lamb Chops *two dozen medium for \$85*
Shrimp Cocktail *two dozen large for \$45*

\$59 Per Person

Please add 18% gratuity & 6% sales tax

Salads & Soups

Choose one soup or salad.

Spinach & Arugula Salad *with mixed berries, crispy feta dumplings & candied pecans, balsamic vinaigrette*
Caesar Salad *with herbed croutons, applewood smoked bacon & parmesan crisp*
Wild Mushroom Soup *with fresh thyme*
Seasonal Bisque

Entrees

Choose three entrees. Your guests will pre-order.

Seasonal Vegetarian Selection *please inquire*
Grilled Seasonal Fresh Fish *please inquire*
Grilled Swordfish *with roasted artichokes & olive tapenade*
Roasted Lancaster Free Range Chicken Breast *with chicken jus & basil pesto*
Cedar Plank Baked Salmon *with sriracha honey glaze*
Filet Mignon of Pork *wrapped in bacon, with red wine demiglaze*
Sautéed Crab & Shrimp Cakes *with lemon chive butter sauce*
Herb Crusted Rack Of Lamb *with creamy risotto, port wine reduction*
Prime Rib *with frizzled onions, au jus (minimum 8 orders)*
8 oz Filet Mignon *with red wine demiglaze & fresh herb butter*
8 oz Broiled Lobster Tail *with drawn butter (Market Price)*
Crab & Shrimp Cake & Filet *4 oz cake with lemon chive butter sauce & 4 oz filet with fresh herb butter*

Dessert

Seasonal Dessert Sampler *three smaller portions
of our favorite desserts.*

Please add 6% tax & 18% gratuity.

Hors D'Oeuvres

Passed & stationary, two hours

Included

Cheeseboard *with fresh fruit & crackers*

Vegetable Tray *with blue cheese dip*

Choose Six

Pecan Chicken Bites *with honey mustard dip*

Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*

Fresh Herb Parmesan Meatballs *with sour cream demi glaze*

Feta Cheese Dumplings *with basil aioli*

Avocado Toast *on pumpernickel with smoked salmon*

Parmesan Arancini *crispy risotto fritters with marinara*

Roasted Red Pepper Hummus *with pita crisps*

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Shrimp Fritters *with remoulade sauce*

Chicken Liver Pate *with fruit compote on crostini*

Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*

Grilled Corn, Avocado & Tomato Salsa *with fresh corn chips*

Herb Marinated Spanish Olives *with lemon garlic aioli*

Felafel Bites *with spiced yogurt*

Tomato Gazpacho Shooters

Bloody Mary Oyster Shooter

Filet Mignon Canapes *with caramelized onions & brie*

Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*

Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*

Seared Tuna *on rice cracker, wasabi aioli (+\$1 per person)*

Additions

Lollipop Lamb Chops *two dozen medium for \$85*

Shrimp Cocktail *two dozen large for \$45*

\$20 per person

A deposit of \$200 is required to hold your reservation

The final guest count is due three days prior to your party.

This is the minimum number of guests for which you will be charged.

Please add 6% tax & 18% gratuity. One bill per party, please.
