

CATERING MENU - DINNER

Dinner Choices depending on size:

Up to 24 people Full dinner menu *or* Short menu

From 24 to 32 Short menu *or* Family Style

From 32 to 40 Family-style

FAMILY STYLE CHOICES - \$23 per person

Choose any **two** main dishes, includes Caesar or House salad:

- Macadamia-crusted walleye, brown butter, crimini risotto, broccolini,
- Herb-cheese stuffed chicken, crumb-crusted, roasted tomatoes, smashed fingerlings, seasonal vegetable
- Mojo-marinated pork tenderloin, basmati rice, grilled seasonal vegetables
- Ricotta-stuffed ravioli, roasted red pepper cream sauce, shaved parmesan
- Basil angel hair pasta, chopped roma tomatoes, olive oil, garlic, shaved parmesan (also available topped with grilled chicken)
- Citrus-marinated grilled chicken breast, orchietti pasta, fresh spinach, feta cheese
- Seared salmon filets, orange butter, couscous pilaf, seasonal vegetable

Beverages: \$2 per person, unlimited – alcohol available as cash bar or open bar

Dessert: \$4 per person, served buffet style after the meal:

- cheesecake bar (plain cheesecake with three topping choices)
- assorted bite-size dessert platters
- Robaire's carrot cake

No charge for the room but a food and beverage minimum of \$300 is required
Sales tax of 6% and gratuity of 18% will be added

CATERING MENU - LUNCH

Lunch Choices depending on size:

Up to 24 people Full lunch menu *or* Short menu

From 24 to 32 Short lunch menu *or* Buffet

From 32 to 40 Buffet

BUFFET LUNCH CHOICES - \$11 per person
Includes buffet salad (Caesar or house) or house chips

CHOOSE ANY ONE:

French bread sandwich platters, choose three:

- curried chicken salad
- ham and cheddar with mustard, lettuce and tomato
- turkey and provolone with pesto mayo, lettuce and tomato
- herbed cheese spread, Mediterranean vegetables

or

Warm pasta dish, choose one:

- cheese ravioli, red pepper cream
- orchietti pasta, seasonal grilled vegetables, lemon sauce

or

Assorted baked flatbreads

- chef's choice of toppings

Beverages: \$2 per person, unlimited – alcohol available as cash bar or open bar

Dessert: \$4 per person, served buffet style after the meal:

- cheesecake bar (plain cheesecake with three topping choices)
- assorted bite-size dessert platters
- Robaire's carrot cake

No charge for the room but a food and beverage minimum \$200 required
Sales tax 6% and gratuity 18% will be added

CATERING MENU – FINGER FOODS / COCKTAIL PARTY

Group A – Enough for 12 people - \$28 each item
Enough for 24 people - \$52 each item

--Spreads platter: Roasted pepper hummus, spinach and artichoke spread, and chicken cashew basil pate (or sun-dried tomato soft cheese) with crackers & bread

--Fried tortilla crisps with roasted pepper hummus and tomato salsa

--Crispy fried Risotto balls, tomato kalamata sauce

--Assorted bruschetta: french bread rounds topped with chef's choice of melted cheese & toppings

--Flatbreads: think of them as gourmet pizzas – chef's choice of toppings

--Crispy vegetable spring rolls, soy dipping sauce

Group B – Enough for 12 people - \$38 each item
Enough for 24 people - \$70 each item

--Cheese board – three cheeses, fruit garnish, crackers

--Antipasta platter – sliced salami, speck, olives, marinated asparagus & artichokes, provolone cheese cubes

--Mini Brass crab cakes, Dijon mustard sauce

--Peel your own chilled shrimp, creamy tomato dip

--Smoked salmon platter, soft cheese, capers, flatbread crackers
(\$10 upcharge, 1 week advance notice required)

--Assorted bite size desserts

Beverages: \$2 per person, unlimited – alcohol available as cash bar or open bar

No charge for the room but a food and beverage minimum \$300 required

Sales tax 6% and gratuity 18% will be added

CATERING MENU – OFF PREMISE

Available for pick up or delivery

Minimum order 20 people

Delivery and set-up fees 20% (up to \$500), 10% (over \$500)

Delivery fee includes: serving pieces, plastic plates, plastic flatware, napkins

Labor may be available (schedules permitting) - \$25 per hour, per person

BUFFET LUNCH CHOICES - \$11 per person

Includes Caesar salad or house salad or house chips

CHOOSE EITHER:

French bread sandwich platters, choose three:

curried chicken salad, *or* ham and cheddar with mustard, lettuce and tomato, *or* turkey and provolone with pesto mayo, lettuce and tomato, *or* herbed cheese spread, Mediterranean vegetables

or

Warm pasta dish, choose one:

cheese ravioli, red pepper cream *or* lemon orchietti, seasonal vegetable

BUFFET DINNER - \$23 per person

Includes Caesar salad or house salad

CHOOSE TWO:

--Macadamia-crust ed walleye, brown butter, crimini risotto, broccolini,

--Herb-cheese stuffed chicken, crust ed, roast tomatoes, smashed fingerlings, veggie

--Mojo-marinated pork tenderloin, basmati rice, grilled seasonal vegetables

--Basil angel hair pasta, chopped roma tomatoes, olive oil, garlic, shaved parmesan
(also available topped with grilled chicken)

--Citrus-marinated grilled chicken breast, orchietti pasta, fresh spinach, feta cheese

Beverages: \$2 per person, assortment of bottled water and canned soda

Wine and beer service upon request

Dessert: \$4 per person:

cheesecake bar (plain cheesecake with three topping choices) *or*
assorted bite-size dessert platters

