



Catering Menu

*Children Ages 4-10 years old are half price
Children Ages 3 and younger are free*

Buffet

All Options Include:

Soft Drinks, Fresh Brewed Coffee (Decaf & Regular), Assorted Teas
Condiments
Rolls

Continental Breakfast - \$12.50 per person

Assorted Pastries, Mini Muffins, Bagels, Fresh Fruit Salad

Hot Breakfast - \$19.50 per person

Assorted Pastries, Mini Muffins, Bagels, Fresh Fruit Salad, Scrambled Eggs, Home Fries, Bacon, Sausage
Choice of Baked Upside down French Toast or Buttermilk Pancakes

Brunch Buffet - \$27.00 per person

Assorted Pastries, Mini Muffins, Bagels, Fresh Fruit Salad, Home Fries, Bacon, Sausage
Choice of Baked Upside down French Toast or Buttermilk Pancakes
Choice of Egg (1)
Choice of Salad (1)
Choice of Side (1)
Choice of Entree (1)

Hot Lunch Buffet - \$26.50 per person

Choice of Salad (1)
Choice of Side (2)
Choice of Entree (2)
Choice of Dessert (1)

Hot & Cold Buffet - \$22.00 per person

Choice of Salad (2)
Choice of Sandwiches/Wraps (3)
Choice of Side (2)
Choice of Entree (1)

BBQ Buffet - \$25.00 per person

Cornbread
Choice of Salad (2)
Choice of BBQ Sides (2)
Choice of BBQ Entree (2)
Choice of Dessert (1)

Deli Buffet - \$21.00 per person

Chef Choice Soup
Fresh Vegetables with Dip
Choice of Salad (2)
Assorted Lunch Meats
Assorted Cheeses
Choice of Dessert (1)

Italian Buffet - \$35.00 per person

Choice of Platter (1)
Choice of Salad (1)
Choice of Sides (1)
Choice of Entree (2)
Choice of Dessert (1)
Selections on pages 4

Hot Dinner Buffet - \$31.00 per person

Choice of Salad (1)
Choice of Side (3)
Choice of Entree (2)
Choice of Dessert (1)

Buffet options are prepared for groups 16 or more

Food Selections

Egg Choices

Scrambled
Florentine (with Spinach & Cheese)
Omelet Station (Add \$4 per person)

Salad Choices

Garden Salad
Caesar Salad
Tomato, Basil, Mozzarella
Potato Salad
Pasta Salad
Cole Slaw

Side Choices

Vegetables:

Seasonal
Marsala Glazed Carrots
Broccoli with Olive Oil & Garlic

Potatoes:

Au Gratin
Herb Roasted
Garlic Mashed

Pastas:

Carbonara
Penne Vodka
Tortellini Alfredo
Cavatelli with Broccoli & Olive Oil
Penne with Sun-Dried Tomato Sauce
Orecchiette with Broccoli Rabe & Sausage
Seasoned Rice

Sandwich/Wrap Choices

Italian
Vegetable Wrap
Classic Tuna Salad Wrap
Classic Chicken Salad Wrap
Turkey, Brie, Baby Spinach, & Cranberry Mustard
Roast Beef, Cheddar, Arugula & Horseradish Mayo
Smoked Ham, Swiss, Mixed Greens & Honey Mustard

Entree Choices

Chicken:

Marsala
Francaise
Parmesan
Cacciatore
Cordon Blue
Saltimbocca

Seafood:

Crab Stuffed Flounder
Salmon (Grilled, Balsamic Glazed, Asian Glazed)

Pork Chops:

Barbecue
Rosemary & Garlic
Garlic & Balsamic Marinated

Vegetarian:

Eggplant Rollatini
Eggplant Parmesan
Quinoa Stuffed Peppers
Cauliflower & Broccoli au Gratin

Beef:

Sliced Steak (Add \$6 per person)
Braised Boneless Short Rib (Add \$6 per person)
Roasted Filet Mignon (Add \$10 per person)

BBQ Sides Choices

Baked Beans
Mac N' Cheese
Corn on the Cob

BBQ Entree Choices

Brisket
BBQ Ribs
Steak Chili
BBQ Pulled Pork
BBQ Chicken on the Bone
Hamburger/Cheeseburger & Hot Dog
Buttermilk Fried Chicken on the Bone

Dessert Choices

Brownies
Blondies
Fresh Fruit
Mini Cheesecakes
Chocolate Chip Cookie

Italian Selections

Platter Choices

Antipasto
Tomato Bruschetta
Grilled Vegetables

Salad Choices

Caesar Salad
Tomato, Basil, Mozzarella

Sides Choices

Carbonara
Tortellini Alfredo
Cavatelli with Broccoli & Olive Oil
Orecchiette with Broccoli Rabe & Sausage

Entree Choices

Chicken:

Marsala
Parmesan
Saltimbocca
Cacciatore

Seafood:

Mussels Marinara
Flounder Francaise
Baked Cod with Black Olives & Cherry Tomato

Vegetarian:

Eggplant Rollatini
Eggplant Parmesan
Spinach Lasagna
Cheese Cannelloni

Meat:

Steak Pizzaiola
Pork Chop Pizzaiola

Dessert Choices

Tiramisu
Gelato
Mini Cheesecakes

Plated Options

All Options Include:

Soft Drinks, Fresh Brewed Coffee (Decaf & Regular), Assorted Teas
Dinner Rolls

3 Course Duet Plated - \$31.00 per person

Course 1

Choose 1 Salad/Soup or Appetizer

Course 2

Choose 2 Entrees

Course 3

Chef Choice of Dessert

3 Course Plated - \$35.00 per person

Course 1

Choose 1 Salad/Soup or Appetizer

Course 2

Choose 2 Entrees

Course 3

Chef Choice of Dessert

4 Course Plated - \$40.00 per person

Course 1

Choose 1 Salad/Soup

Course 2

Choose 1 Appetizer

Course 3

Choose 3 Entrees

Course 4

Chef Choice of Dessert

Salad/Soup

Caesar Salad
Garden Salad
Chef Choice Soup

Appetizer

Eggplant Rollatini
Tomato, Basil, Mozzarella
Meat or Spinach Lasagna
Risotto Balls with Marinara Sauce
Penne with Sun-Dried Tomato Sauce
Shrimp Cocktail (Add \$7 per person)
Crab Cakes (Add \$7 per person)

Entree

Chicken:

Saltimbocca
Cordon Blue
Herb Roasted Breast

Meat:

Roasted Filet Mignon
Braised Beef Short Ribs
Bacon Wrapped Pork Tenderloin
Seared Duck Breast in Cherry Port Wine Sauce

Seafood:

Grilled Salmon
Crab Stuffed Flounder
Prosciutto Wrapped Codfish

Outings Only

Beverage Options

All Day

Beer, Water, Soft Drinks, Gatorade

\$20 per person

Keg (1/2 Barrel)

\$300

Snack House Lunch - \$12.00 per person

8oz. Hamburger/ Cheeseburger
Hatfield Hot Dog
Bag of Chips
Choice of Beverage

Deluxe Snack House Lunch - \$17.00 per person

8oz. Hamburger/ Cheeseburger
Hatfield Hot Dog
Potato Salad
Pasta Salad
Cole Slaw
Bag of Chips
Choice of Beverage

Box Lunch - \$14.00 per person

Choice of Sandwich or Wrap:

Turkey & Cheddar
Classic Tuna Salad
Roast Beef & Cheddar
Smoked Ham & Swiss

Pickle
Bag of Chips
Chocolate Chip Cookie
Soft Drink or Water

Small Group - \$20.00 per person Groups up to 50 People

Appetizer (Choose 2):

Wings (Plain, Buffalo, Sweet Chili, BBQ)
Nachos (Add Chicken; \$2 per person)
Quesadilla (Add Chicken; \$2 per person)
Calamari

Entree (Choose 3):

Pro Signature
BLT Sandwich
Buffalo Chicken Wrap
Turkey Club Sandwich
Hamburger/ Cheeseburger
Grilled Chicken Caesar Wrap
Caesar Salad (Add Chicken; \$2 per person)

Kid's Parties

\$20 per person

Includes Soft Drinks

Hot Dogs
French Fries
Mac n' Cheese
House Made Chicken Tenders

Cookies
or
Brownies

Ice Cream Bar
Add \$5 per person

Chocolate & Vanilla
3 Sauces
Assorted Toppings

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Alcohol & Hors D'Oeuvres

3 Hour Bar Service

Domestic & Imported Beer, House Wine
\$17 per person

Standard Open Bar
Beer, Wine, Well Drinks
\$25 per person

Premium Open Bar
\$30 per person

Champagne Toast
\$7 per person

Red & White Wine & Champagne
\$20 per Bottle

Mimosa, Sangria, Bellini
\$20 per Pitcher

Domestic & Imported Beer
\$20-\$27 per Pitcher

Crudite Platter

\$4 per person
Single Platter | Small - \$50 Large - \$100

International Cheese & Fruit Platter

\$8 per person
Single Platter | Small - \$60 Large - \$120

Premium Stationed

Carving - \$20 per person

Choice of 2:

- Prime Rib
- BBQ Brisket
- Smoked Ham
- Oven Roasted Turkey

Sliders - \$15 per person

- Pulled Pork
- Cheeseburgers
- Chicken Parmesan

Italian - \$15 per person

- Rice Balls
- Meatballs
- Fried Ravioli
- Hot or Sweet Sausage

Antipasto Platter

\$9 per person
Single Platter | Small - \$40 Large - \$80

Grilled Vegetable Platter

\$8 per person
Single Platter | Small - \$50 Large - \$100

Mac 'n Cheese - \$12 per person

- 4 Cheese (American, Cheddar, Swiss)
- Buffalo Chicken
- Substitute for Lobster or Crab - \$6 per person

Baked Potato - \$12 per person

- Baked Idaho & Sweet Potatoes
- Served with the following toppings:
Tomatoes, Bacon, Shredded Cheese, Sour Cream, Broccoli, Onions

Asian - \$14 per person

- Fried Rice
- Chicken Dumplings
- Chicken or Beef Satay
- Vegetable Spring Rolls

Hors D'Oeuvres

**Arrival Hors D'Oeuvres - \$7.00 per person
(30 Minutes)**

3 Passed

**Standard Hors D'Oeuvres - \$12.00 per person
(1 Hour)**

4 Passed

OR

2 Passed & 2 Stationed

Additional Hour - \$7 per person

**Premium Hors D'Oeuvres - \$20.00 per person
(1 Hour)**

4 Passed & 4 Stationed

Additional Hour - \$10 per person

Passed

Spicy Tuna Tartar

Tomato Bruschetta

Chesapeake Crab Cake

Asian Beef Short Rib Spoons

Cocktail Franks in Puff Pastries

Mini Meatballs with Parmesan Cheese

Seared Filet Mignon & Yorkshire Pudding

Herbed Goat Cheese & Olive Tapenade Toast

Mushroom, Asparagus & Prosciutto "Sushi" Rolls

Beef Carpaccio Canape , Romano Cheese & Truffle Oil

House Cured Salmon with Salmon Roe, House Made Chips

Coriander Crusted Rare Seared Tuna, on a Crispy Wontons & Soy Glaze

Stationed

BBQ Ribs

Asian Beef Short Ribs

Chicken or Cheese Quesadilla

Wings (Plain, Buffalo, Sweet Chili, BBQ)

Fried Chicken Tenders (BBQ, Buffalo or Honey Mustard Dipping Sauce)