

## Breakfast Buffet

2 Egg choices, 2 Meat choices and 2 Sides                      \$ 7.99 pp  
Breakfast Buffet includes freshly brewed coffee and juice

### Eggs

Fluffy Scrambled Eggs

Denver Eggs - scrambled eggs with diced ham, green peppers

Onions and cheddar cheese

Diced Ham and Scrambled Eggs

### Breakfast Meats:

Crisp Honey Cured Bacon

Pork Sausage Links

Smoked Ham Steaks

### Sides:

Fresh Biscuits with homemade country gravy

Hash Browns

Home Fries

Au Gratin Potatoes

### Extras

French Toast or Pancakes with Whipped Butter and Maple Syrup

Fresh Seasonal Fruit Tray

Add \$1.50 per Person

Minimum of 15

## Continental Breakfast

Basic Continental Breakfast                      \$ 4.99 Per Person  
Freshly Brewed Coffee- and Juice  
Assorted Fresh Donuts or Danish with whipped butter

Continental Plus                                      \$ 5.99 Per Person  
Freshly Brewed Coffee and Juices  
Assorted Fresh Donuts or Danish with whipped butter  
Seasonal Fresh Fruit Trays with yogurt dip.

\*Prices do not include tax, gratuity or delivery



**Hot Lunch Buffet Choices**

**\$9.00 per person**

Beef Sirloin tips with rice or buttered noodles,  
Choice of vegetable, salad and roll.

Baked Vegetable Lasagna or Meat Lasagna & Garlic Bread and salad

Chicken Parmesan served with pasta, salad and roll.

Texas smokehouse pork roast or beef brisket in a Molasses Bourbon  
B-B-Q sauce, Crusty French rolls, potato salad & coleslaw

Baked Pork Chop with brandied apple glaze  
Au Gratin potatoes, vegetable, salad and roll

Build your own Gyro with Greek Lemon Rice or Greek Style  
Potatoes

Grilled sesame Chicken, Jasmine rice & steamed vegetables, salad and  
roll

Grilled Lemon Chicken Breast served with lemon rice, summer  
Greek salad and garlic pita bread

Assorted chilled canned soda. (Coca Cola Products)

\$ 1.25

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## Salads

Small 15-20 pp      \$60.00                      Large 20-30 pp      \$80.00

### Cobb

Bay shrimp and grilled chicken breast, bacon bits, tomato, olives, blue cheese crumbles, hard boiled eggs and avocado

### Chef

Diced ham and turkey, tomato, swiss cheese and cheddar cheese, cucumber, olives and hard boiled eggs

### Crisp Chicken Cashew

Crisp chicken strips, tomato, hard boiled egg and cucumber

### Country Greek Salad

Gyro meat on a bed of lettuce, tomatoes, onions, cucumbers and green peppers. Tossed in our famous Greek dressing

## Jim's Bar-B-Que

**Bar-B-Que**      \$6.99 per person

BBQ pulled pork or chicken, cole slaw, potato salad and rolls

**Deluxe Bar-B-Que**      \$8.99 per person

BBQ pulled pork and chicken, cole slaw, potato salad and rolls

**Ultimate Bar-B-Que**      \$13.99 per person

Smoked Brisket, BBQ pulled pork and BBQ chicken, Au gratin potatoes, BBQ beans, potato salad, cole slaw and rolls

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## Pasta Buffet

Choose up to 3 pasta entrees

Fettuccine Alfredo	Rigatoni Bolognese
Spinach & Mushroom Lasagna	Three Cheese Ravioli
Sausage & cheese Lasagna	Chicken Primavera
Greek Spicy Meat sauce	Greek Marinara
Chicken or Shrimp Alfredo	Carbonara
Pastichio (Greek Baked Pasta)	

### Choose 3 Salads

Classic mixed green  
Cucumber, red onion, & feta salad  
Marinated mushroom & artichoke hearts  
Minted melon  
Vegetable basket with spinach dip  
Antipasto salad  
Spinach salad

\$ 14.95 1 entrée  
\$ 17.50 2 entrees  
\$ 19.95 3 entrees  
Per person

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## Dinner Buffet Choices

**Chef Carved Prime Rib with Au Jus**  
With choice of potato & vegetable, salad and roll.

**Roast Pork Loin**  
With choice of potato, vegetable, salad and roll.

**Beef Burgundy with Rice Pilaf**  
With choice of vegetable, salad and roll.

**Baked Chicken with Potatoes**  
Chicken and Potatoes Baked Greek Style in an Olive Oil and Lemon Oregano Sauce, served with choice of vegetable, salad and roll.

**Barbecued St. Louis Pork Ribs**  
With choice of potato, vegetable, salad and roll.

**Chicken Parmesan with Linguine**  
Vegetable, salad and roll.

**Chicken Cordon Bleu topped with divan sauce**  
With choice of potato, vegetable, salad and roll.

**Baked Lasagna with salad and roll.**

**Smoked Pork Chops with Brandied apple glaze**  
Choice of potato & vegetable, salad and roll.

**Baron of Beef with horseradish sauce**  
Choice of potato & vegetable, salad and roll.

**Char grilled Orange & Basil Chicken**  
Choice of potato & vegetable, salad and roll

**Smoked Ham glazed in apricot chutney**  
Choice of potato & vegetable, salad and roll

**Smoked Beef Brisket**  
Choice of potato & vegetable, salad and roll

**Roast Pork Loin in honey & ginger glaze**  
Choice of potato & vegetable, salad and roll

Char grilled Flank steak  
Choice of potato & vegetable, salad and roll.

Steak au Poiver (Tender grilled sirloin steak pressed in cracked  
peppercorns grilled and served over a rich mustard sauce)  
Choice of potato & vegetable, salad and roll.

Stuffed Chicken with brie cheese asparagus char grilled & basted with  
Dr. Pepper BBQ sauce. Choice of potato & vegetable, salad and roll.

Parmesan crusted Atlantic salmon fillet served over a honey and citrus  
sauce.  
Choice of potato & vegetable, salad and roll.

Steak house Pork Loin chop served with pear & roast shallot marmalade  
Choice of potato & vegetable, salad and roll.

Bacon wrapped sirloin steak over red wine demi-glaze  
Choice of potato & vegetable, salad and roll.

Breast of chicken stuffed with smoked Gouda cheese and finished in a  
chardonnay, mushroom and artichoke sauce  
Choice of potato & vegetable, salad and roll.

Thai Style Ahi Tuna grilled & served with sliced mango & cilantro pilaf  
Choice of vegetable, salad and roll.

Sides:                    Au Gratin Potatoes  
                              Scalloped Potatoes  
                              Mashed Potatoes with gravy  
                              Macaroni and Cheese  
                              Baked Rigatoni  
                              Herb Roasted Potatoes

Veggies:                    Glazed Baby Carrots  
                                  Chuckwagon Corn  
                                  Italian Mixed Vegetables  
                                  Oriental Mixed Vegetables  
                                  Peas and Pearl Onions  
                                  Greek Style Green Beans  
                                  Green Bean Almandine

Traditional Turkey Dinner with all the fixings

Greek Leg of Lamb with home style potatoes, salad and roll

Mousaka (Layered eggplant, potato & seasoned beef), salad and roll

\$17.95 per person One Entrée

\$20.50 per person Two Entrée

\$22.95 per person Three Entrée

All dinners include Coffee or Iced Tea

Assorted chilled canned soda. (Coca Cola Products)

\$ 1.25

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## Hors d'oeuvres Reception

### Mix, Match & Arrange your own menu

- Hot Spinach & Artichoke Dip- \$.95 per person
- Chicken Skewers in Spicy Peanut Sauce- \$1.95 per person
- Carved Ham or Baron of Beef w/fresh rolls- \$2.99 per person
- Carved Prime Bib w/fresh rolls- \$5.00 per person
- Deviled Eggs- \$.95 per person
- Cheese Mélange Fondue- \$.95 per person
- Chilled Shrimp Fountain- \$5.00 per person
- Fresh Fruit Basket (in season) - \$1.50 per person
- Basket of Veggies & Spinach Dip- \$1.50 per person
- Crab Puffs- \$1.50 per person
- Smoked or Poached Salmon Fillet- \$3.00 per person
- Stuffed New Potatoes (Blue cheese & bacon) - \$1.50 per person
- Cold Cuts & Gourmet Cheeses w/fresh rolls- \$2.50 per person
- Spicy Italian Sausage Stuffed Mushroom Caps- \$.95 per person
- Thai Vegetable Rolls= \$1.50 per person
- Mini Quesadilla rolls- \$1.95 per person
- Canapés (little tea sandwiches) \$1.49 per person
- Mini Quiche- \$1.50 per person
- Asian Pot Stickers- \$1.95 per person
- Greek Meatballs- \$1.95 per person
- Greek Stuffed Grape Leaves- \$1.95 per person
- Spanikopita (Spinach feta filled filo) - \$1.95 per person
- Tyropitakia (cheese filled filo) - \$1.95 per person
- Greek Chicken Skewers- \$1.95 per person
- Greek Cucumber Sauce (Tzaziki) with Pita Bread- \$1.95 per person
  
- Chocolate Fudge & Walnut Petite or Brownies- \$1.00 per person
- Mini Tartlets or Cheesecakes- \$1.50 per person
- White Chocolate Fondue- \$.95 per person
- Mixed cookie basket- \$.1.00 per person

Our catering menu is intended for suggestions only. We can customize the menu in any way to suit your needs. We can also provide servers for sit-down meals.

Quantity must be guaranteed 2 days prior to catering event.

Prices do not include tax, gratuity and delivery charge.

Bill must be paid in full the day of the catering unless other arrangements have been made.