

Please provide us with at least 48 hours notice for catering orders.

22% Service charge on all catering orders.

Continental Breakfast (\$11.50 per person) *20 person minimum*

Assorted Scones, muffins & croissants Fruit Bowl
Coffee & Juices

Additions:

House-made Granola \$3.50 pp Fruit yogurt parfaits \$4.00 pp

Breakfast Buffet (\$18.50 per person; Select 3 menu items) *25 person min*

Scrambled Eggs
Roasted Red Potatoes
Chorizo & Egg Scramble
Breakfast Fried Rice with Bacon & Eggs
Chicken Apple Sausage
Applewood Smoked Bacon
Coffee & Juice

Ask about hosting your breakfast meeting @ House Kitchen & Bar, in your home, or office.

Lunch Box \$15.00 - Includes sandwich, chips, cookie, and soda or bottled water

Prime rib- Lettuce, Tomato & Swiss Cheese (additional charge of \$2)

Ham - Lettuce, Tomato & Cheddar Cheese

Roasted turkey - Lettuce, Tomato & Swiss Cheese

Chicken Salad - Celery, Dried Cranberries, Lettuce & Tomato

Egg Salad - Chopped egg with mayonnaise & mustard

Tuna - Capers, Sweet pickles & red onion

Portabella Mushroom - Goat Cheese, Roasted Red Pepper, Red Onion, Lettuce & Tomato

Lunch Box w/ Salad \$18.00

Pasta Caesar Garden Fruit

Appetizer Menu (Additional options available):

- Bruschetta crostini*
- Sweet & spicy chicken skewers
- Carolina-style pulled pork sliders
- Soy-ginger marinated beef skewers

- Grilled chicken satay with peanut sauce
- Chile-lime marinated grilled shrimp skewers
- Cornmeal-crust ed fish tacos with citrus slaw
- Vegetarian spring rolls with sweet chili sauce*
- Deviled eggs with capers and smoked paprika*
- Prime chuck burger sliders with 1000 & pickles
- Chilled tiger prawns with avocado cocktail sauce
- Mini prime rib sandwiches with Swiss & crispy onions
- Double-dipped fried chicken sliders with country mayo
- Short rib tacos with Napa cabbage & roasted peanuts
- Roasted red pepper hummus with crispy flatbread & celery*
- Crostini with fig spread, goat cheese & balsamic reduction*
- Soy-ginger salmon tacos with mango salsa & Napa cabbage
- Flatbread with spinach, mozzarella, pesto, sundried tomatoes & balsamic

reduction* *vegetarian option

Pricing:

3 choices @ \$15 per person 4 choices @ \$18 per person
 5 choices @ \$21 per person 6 choices @ \$24 per person

Buffet Menu - 25 person minimum

Choice of one Entrée w/ choice of Starch, Seasonal Vegetable & dinner salad

\$28 per person

Herb-Crust ed Chicken - With Lemon Buerre Blanc

Pan Seared Salmon - With Honey Mustard Glaze or Caper Dill Sauce

House Marinated Steak - Served with a red wine reduction

Stuffed Chicken Florentine - Finished with a red pepper cream sauce

\$35 per person

Roasted Pork Loin - Mustard & Herb-crust ed

\$45 per person

Prime Rib - Slow roasted with served with creamy horseradish

Side Choices:

Creamy Risotto

Smashed Potatoes

Rosemary & Garlic Roasted Red Potatoes 5 Cheese Mac & Cheese

We have many options available, and would love to customize a menu for you based on your needs and budget.