

APPETIZERS

ASSORTED CHEESE TRAY

CUBED PEPPER JACK, COLBY JACK, AND CHEDDAR CHEESE WITH YOUR FAVORITE CHEESE SPREAD WITH CHOICE OF DELICIOUS HAM CHEESE SPREAD OR PESTO CHEESE SPREAD SERVED WITH CRACKERS.

MEAT TRAY

GARLIC SAUSAGE, PICKLED BOLOGNA, SUMMER SAUSAGE, LANDJAEGER, HAM, TURKEY SUMMER SAUSAGE WITH CHEESE. PICK AND CHOOSE YOUR FAVORITE.

FRESH FRUIT TRAY

WATERMELON, CANTALOUPE, HONEYDEW, SEEDLESS RED AND GREEN GRAPES, FRESH STRAWBERRIES, PINEAPPLE, BASED ON SEASONAL AVAILABILITY: KIWI, AND ORANGES.

VEGGIE & RELISH TRAY

BROCCOLI, CAULIFLOWER, CHERRY TOMATOES, CELERY, BABY CARROTS, SWEET DILL PICKLES, BLACK OLIVES AND MILD PEPPERONCINIS.

CAPRIS

FRESH MOZZARELLA AND TOMATOES SPRINKLED WITH FRESH BASIL SERVED WITH BALSAMIC GLAZE.

ASSORTED SUSHI

CALIFORNIA ROLL, SPICY TUNA ROLL, SALMON ROLLS, SHRIMP SERVED WITH PICKLED GINGER, WASABI, SOY SAUCE.

CUCUMBER OR CHERRY TOMATO CUPS

FILLED WITH CHOICE OF HERB CHEESE, SALMON MOUSSE, CHICKEN SALAD, WHITEFISH SALAD, OR EGG SALAD.

ASSORTED SUSHI

CALIFORNIA ROLL, SPICY TUNA ROLL, SALMON ROLLS, SHRIMP SERVED WITH PICKLED GINGER, WASABI, SOY SAUCE.

SHRIMP COCKTAIL

SERVED WITH COCKTAIL SAUCE AND FRESH LEMONS.

CHICKEN FILLO CUPS

CHICKEN SALAD WITH OUR SPECIAL RECIPE FILLED IN OUR FILLO CUPS.

SMOKED SALMON

SERVED WITH FRESH LEMONS AND CRACKERS.

GRILLED SCALLOP SPOONS

SCALLOPS IN SWEET CHILI SAUCE SERVED IN A SPOON.

SALMON

SERVED WITH LOBSTER SAUCE.

SHRIMP BAGUETTES

MARYLAND CRAB STUFFED IN SHRIMP WITH BACON.

MARYLAND CRAB CAKES

MINI CRAB CAKES WITH LUMP CRAB MEAT WITH A RÉMOULADE SAUCE.

MOZZARELLA STICKS

HOMEMADE WITH STRING MOZZARELLA CHEESE WITH PROSCIUTTO WRAPPED AND ROLLED IN EGG ROLL SKIN AND SERVED WITH FRESH MARINARA OR VODKA MARINARA.

BACON WRAPPED SCALLOPS

WRAPPED IN APPLEWOOD BACON.
— ABSOLUTELY DELICIOUS —

BRUSCHETTA

FRENCH BREAD WITH ITALIAN OLIVE OIL AND SEASONING, WITH DICED TOMATOES, SAUTÉED PORTOBELLO MUSHROOMS, WITH MONTEREY JACK CHEESE.

COCONUT FRIED SHRIMP

SERVED WITH RASPBERRY SAUCE OR COCKTAIL SAUCE.

HAND CARVED SANDWICHES

BEEF TENDERLOIN, TURKEY BREST, PORK LOIN, SERVED ON A HOMEMADE SOFT DINNER ROLL WITH HORSERADISH OR HONEY DIJON SAUCE.

CHEESE CAKE CHOCOLATE CUPS

WITH HOMEMADE CREAMY CHEESE CAKE SERVED IN CHOCOLATE CUP GARNISHED WITH BLACKBERRY OR RASPBERRY.

APPETIZERS

ASPARAGUS WRAPPED IN PROSCIUTTO

SERVED WITH HORSE RADISH SAUCE
OR CHIPOTLE SAUCE.

HAM ROLL UP

SERVED WITH GREEN ONION OR SWEET OR DILL
PICKLE WITH CREAM CHEESE ROLLED UP.

DEVEILED EGGS

USUALLY SERVED WITH THE HAM ROLL UPS.

MINI CROISSANT SANDWICHES

BLACK FOREST HAM, HONEY ROASTED TURKEY,
ROAST BEEF, GROBBEL'S CORN BEEF,
PASTRAMI, OR CHICKEN SALAD, TUNA SALAD,
EGG SALAD — YOUR CHOICE.

QUESADILLAS

BEEF, CHICKEN, OR SHRIMP WITH
MOZZARELLA AND CHEDDAR CHEESE SERVED
WITH SOUR CREAM AND SALSA.

SEAFOOD STUFFED MUSHROOM

SHRIMP, SCALLOPS IN OUR HOUSE STUFFING
WITH MOZZARELLA CHEESE AND BAKED.

FILLO TRIANGLES- AKA SPANAKOPITA

SEASONED SPINACH, FETA CHEESE
WRAPPED IN FILLO PASTRY.

MARYLAND STUFFED MUSHROOMS

CRAB LUMP MEAT IN OUR HOUSE STUFFING
WITH MOZZARELLA CHEESE AND BAKED.

MEATBALLS

TOUCH OF ITALY WITH HOMEMADE MEATBALLS
WITH FRESH GROUND BEEF AND SAUSAGE,
WITH BREAD CRUMBS, EGGS, AND OUR SPECIAL
SEASONING, SERVED IN BEEF SAUCE, BBQ
SAUCE, SWEET AND SOUR SAUCE OR
SWEDISH STYLE — YOUR CHOICE.

HOT & SPICY BUFFALO CHICKEN WINGS

GREAT WINGS FRIED TO PERFECTION
SERVED WITH HOT SAUCE, BBQ SAUCE,
SWEET CHILI SAUCE, TERIYAKI,
OR GARLIC PARMESAN SAUCE.

VEGETABLE PORK EGG ROLLS

HOT MUSTARD OR PLUM SAUCE.

ESCARGOT

SERVED IN MUSHROOM CAP,
TOPPED WITH LITTLE MOZZARELLA CHEESE.

LAYERED MEXICAN BEAN DIP

REFRIED BEANS, SOUR CREAM, CREAM
CHEESE, GUACAMOLE, SALSA, CHEDDAR
CHEESE, SHREDDED LETTUCE, BLACK
OLIVES, DICED TOMATOES, AND JALAPEÑOS
WITH CRISPY CHIPS.

MEXICAN GRANDE

REFRIED BEANS AND SEASONED BEEF
SIMMERED IN ASSORTED CHEESE SAUCE BAKED AND SERVED
WITH LETTUCE, TOMATOES, ONIONS, BLACK OLIVES
AND JALAPEÑOS WITH CHIPS SERVED ON THE SIDE.

MUSSELS

SERVED IN MARINARA OR
VODKA MARINARA OR AGLIO SAUCE

SPINACH ARTICHOKE DIP

CREAM CHEESE, SAUTÉED SPINACH
WITH GARLIC AND ARTICHOKE HEARTS
WITH MOZZARELLA CHEESE SEASONED AND
SERVED WITH TORTILLA CHIPS.

DROP-OFF MENU

MEATS

BAKED CHICKEN

SLICED HAM

SLICED BEEF

MEATBALLS

SLICED TURKEY

POLISH SAUSAGE

WITH SAUERKRAUT

STARCHES

MASHED POTATO WITH GRAVY

RED SKIN GARLIC MASHED POTATO

BAKED POTATO WITH SOUR CREAM

TWICE BAKED PAN STYLE POTATO

WILD RICE

RICE PILAF

STEAMED RED SKIN POTATO

VEGETABLES

GREEN BEANS

CORN

GLAZED CARROTS

CALIFORNIA MIXED VEGETABLES

ROLLS

SOFT ROLLS WITH BUTTER

HARD ROLLS WITH BUTTER

SALADS

COLESLAW

POTATO SALAD

MACARONI SALAD

TOSSED SALAD

CAESAR SALAD

STARCHES, VEGETABLES & PASTA

STARCHES

MASHED POTATO

WITH GRAVY

TWICE BAKED POTATO

PAN STYLE TWICE BAKED POTATO

BAKED POTATO

RED SKIN POTATOES

STEAMED WITH ONIONS AND BUTTER.

RED SKIN MASHED POTATOES

WILD RICE

RICE PILAF

MACARONI AND CHEESE

VEGETABLES

GLAZED CARROTS

GREEN BEANS

KERNEL CORN

STEAMED BROCCOLI

STEAMED ASPARAGUS

CALIFORNIA MIXED VEGETABLES

ASIAN BLEND

PASTA SELECTIONS

LIGUINE - PENNE - FETTUCINI RIGATONI - BOW TIE

YOUR CHOICE OF SAUCE:

ALFREDO SAUCE
BOLOGNESE SAUCE
FRESH MARINARA
PESTO SAUCE
RED OR WHITE CLAM SAUCE
SUN-DRIED TOMATOES AND BASIL
CREAM TOMATO SAUCE

PASTA DISHES

PENNE A LA VODKA

WITH GRILLED CHICKEN, OR GRILLED SHRIMP
WITH OUR FRESH VODKA MARINARA.

PENNE SUN DRIED POLLO

SUN-DRIED TOMATOES, SAUTÉED PORTOBELLO MUSHROOMS,
WITH CREAMY TOMATO SAUCE AND GRILLED CHICKEN.

LASAGNA

WITH OUR HAND-MADE BOLOGNESE, LAYERED WITH
OUR RICOTTA, MOZZARELLA AND PASTA SHEETS.

VEGETARIAN LASAGNA

OUR CREAM SAUCE WITH FRESH
VEGETABLES AND RICOTTA SAUCE
TOPPED WITH MOZZARELLA.

SEAFOOD ALFREDO

SHRIMP, SCALLOPS, CRAB, SAUTÉED THEN SIMMERED IN
OUR CREAM SAUCE, TOSSED IN PASTA OF YOUR CHOICE.

POULTRY & BEEF

OVEN BAKED CHICKEN

CHICKEN DUSTED IN OUR FLOUR,
SEASONED, THEN BAKED

HAND CARVED TURKEY BREAST

SLOW ROASTED AND
BASTED SERVED WITH DIJON MUSTARD, HORSEY
SAUCE, OR A SPICY CHIPOTLE SAUCE YOUR CHOICE

CHICKEN MONTEREY

SAUTÉED PORTABELLA MUSHROOMS WITH
SAUTÉED ONIONS WITH MONTEREY JACK CHEESE

CHICKEN PARMESAN

CHICKEN BREAST EGG WASHED, DREDGED IN
PARMESAN BREAD CRUMBS
WITH MARINARA CHEESE SAUCE.

STUFFED CHICKEN BREAST

WITH SAUTÉED SPINACH, GORGONZOLA CHEESE
AND TOPPED WITH A CREAM SAUCE.

LEMON ROASTED CHICKEN

OUR MARINATED CHICKEN BREAST SEARED
AND SEASONED WITH LEMON PEPPER AND
FRESH SQUEEZED LEMON, SLOW COOKED,
TOPPED WITH A CHARDONNAY SAUCE.

CHICKEN MARSALA

A JULIAN CHICKEN BREAST WITH
SAUTÉED PORTABELLA MUSHROOMS IN OUR MARSALA
WINE SAUCE SERVED OVER A BED OF PASTA.

CHICKEN PICCATA

JULIAN CHICKEN BREAST IN A
CAPER, LEMON BUTTER, WHITE WINE
SAUCE SERVED OVER A BED OF PASTA.

CHICKEN BROCCOLI ALFREDO

SAUTÉED CHICKEN STRIPS WITH BROCCOLI AND
ALFREDO SAUCE TOSSED IN PASTA OF YOUR CHOICE.

CHICKEN FRANCAISE

A CHICKEN BREAST WITH SAUTÉED MUSHROOM
AND LEMON BUTTER AND WINE SAUCE
BARBECUE CHICKEN: LIGHTLY SEASONED,
BAKED AND BASTED IN OUR SWEET
HOMEMADE BBQ SAUCE.

HAND CARVED PRIME RIB ROAST

SLOW COOKED TO PERFECTION.

HAND CARVED BEEF TENDERLOIN

- ABSOLUTELY OUR NUMBER ONE SELLER -
MARINATED AND SLOW COOKED TO
MEDIUM RARE, CUT IT WITH A FORK,
SERVED WITH HORSEY SAUCE ON THE SIDE.

FILLET OF BEEF TENDERLOIN

SERVED WITH A CREAMY,
BÉARNAISE OR HORSERADISH SAUCE.

PORTERHOUSE STEAK

AGED BLACK ANGUS.

RIBEYE STEAK

AGED BLACK ANGUS, ADD GORGONZOLA
OR BLEU CHEESE CRUMBLES TO ADD
TO A ROBUST FLAVOR.

NEW YORK STRIP STEAK

AGED BLACK ANGUS.

BEEF ROLL UPS

SLICED PRIME RIB WITH HERBAL STUFFING
ROLLED UP AND TOPPED WITH BEEF GRAVY.

BEEF WELLINGTON

WRAPPED IN PUFF PASTRY LAYERED WITH TRUFFLE
MOUSSE PATÉ AND TOPPED WITH BÉARNAISE SAUCE.

MEATBALLS

OUR HOME MADE MEATBALLS WITH GROUND
BEEF SAUSAGE AND VEAL, WITH OUR
SIGNATURE SEASONING SLOW COOKED IN ONE
OF OUR SIGNATURE SAUCE OF BEEF GRAVY,
BBQ SAUCE, SWEDISH, OR SWEET AND SOUR.

MARINATED SLICED STEAK

SERVED IN A LIGHT BEEF GRAVY SAUCE.

STUFFED CABBAGE

CLASSIC PIG IN THE BLANKET.

SALADS

COLD SALADS

CHICKEN SALAD

WITH CRANBERRIES, APPLES AND RED ONIONS IN OUR SEASONED CHICKEN MIXTURE

STEAK HOUSE REDSKIN POTATO SALAD

DICED REDSKIN POTATO WITH CHEDDAR CHEESE, BACON, ONIONS, AND OUR SIGNATURE SEASONING MIXTURE.

EGG SALAD

HARD BOILED EGGS, DICED AND SEASONED.

MACARONI SALAD

ELBOW PASTA WITH DICED HARD BOILED EGG, TUNA AND PEAS IN OUR HOUSE SEASONING.

COLESLAW

SHREDDED CABBAGE WITH OUR SPECIAL SEASONING.

TORTELLINI

BOW TIE PASTA WITH SUN-DRIED TOMATOES, MOZZARELLA AND PESTO SAUCE.

FRESH SALADS

GOURMET TOSSED SALAD

SPRING MIX GREENS WITH CUCUMBERS, GREEN PEPPERS, BLACK OLIVES, CARROTS, RED ONIONS, AND CHERRY TOMATOES.

BABY SPINACH SALAD

FRESH MUSHROOMS, CRISP BACON, SLICED HARD BOILED EGG, AND CROUTONS.

STRAWBERRY SPINACH SALAD

BABY SPINACH AND FRESH SLICED STRAWBERRIES, WITH GORGONZOLA CHEESE, CANDY PECANS, CROUTONS AND HOMEMADE STRAWBERRY VINAIGRETTE.

MESCLIN SALAD

SPRING MIX GREENS WITH GORGONZOLA OR FETA CHEESE, JULIENNE PEARS, SUGAR TOASTED WALNUTS, MANDARINS, AND DRIED CRANBERRIES, WITH RASPBERRY VINAIGRETTE.

CHEF SALAD

CHOPPED ROMAINE WITH SLICED HONEY ROASTED TURKEY, SLICED BLACK FOREST HAM, HARD BOILED SLICED EGG, CUCUMBERS, DICED TOMATOES WITH SWISS AND CHEDDAR CHEESE.

MICHIGAN FRUIT SALAD

CHOPPED ROMAINE WITH MANDARIN ORANGES, MICHIGAN DRIED CHERRIES, WALNUT PIECES, CROUTONS AND RASPBERRY VINAIGRETTE.

SEAFOOD & PORK & CHEF STATIONS

SEAFOOD

MARYLAND CRAB CAKES

MINI CRAB CAKES WITH LUMP CRAB MEAT
WITH A RÉMOULADE SAUCE

SALMON WITH LOBSTER SAUCE

BAKED FRESH SALMON SEASONED AND TOPPED WITH A
LOBSTER SAUCE - BECOMING ONE OF OUR BEST SELLERS!

GRILLED SALMON

MARINATED SALMON GRILLED ON BED OF ONIONS
TOPPED WITH SHREDDED PEPPER JACK CHEESE

GRILLED SALMON

SALMON GRILLED ON A BED OF ONIONS THEN
FINISHED WITH A LOBSTER SAUCE.

BAKED WHITE FISH

LEMON PEPPER, CAJUN, TEQUILA LIME
SAUCE WITH PEPPERS.

BAKED OR DEEP FRIED COD

ALASKAN COD SERVED BAKED OR DEEP FRIED.

SHRIMP SCAMPI

JUMBO SHRIMP SAUTÉED IN BUTTER GARLIC WITH
WHITE WINE SAUCE, SERVED OVER BED OF FETTUCINE.

LOBSTER TAIL

SERVED EITHER THE WHOLE LOBSTER OR
SERVED ON TOP OF THE SHELL.

SKEWERED SHRIMP

IN A GARLIC LIME SAUCE.

PORK

SLICED PORK LOIN

MARINATED AND SLOW COOKED
WITH CRANBERRY SAUCE.

SMOKED PORK BUTTS

SMOKED IN OUR OWN SMOKER FOR 8-10 HOURS,
THEN PULLED APART JUST PRIOR TO SERVING
WITH HOMEMADE BBQ SAUCE.

FRESH SLICED COUNTRY HAM

SMOKED HAM WITH OUR OWN GLAZE.

CARVING STATION

HAND CARVED TENDERLOIN, PRIME RIB,
ROAST TURKEY BREAST, PORK LOIN.

OUR CHEF STATIONS

MASHED POTATO BAR

CREAMY MASHED POTATOES SERVED IN MARTINI GLASS WITH
YOUR CHOICE OF TOPPINGS: CRISP BACON, CHEDDAR CHEESE
SAUCE, BEEF OR CHICKEN GRAVY, PEAS, BROCCOLI, SAUTÉED
MUSHROOMS, CHEDDAR CHEESE, SOUR CREAM, CHIVES.

MEXICAN FAJITA STATION

CHICKEN OR BEEF SEASONED, SERVED WITH
SAUTÉED PEPPERS AND ONIONS, FLOUR
TORTILLAS, CHEDDAR CHEESE, SOUR CREAM,
SALSA, BLACK OLIVES AND SLICED JALAPEÑOS.

OMELETTE & PANCAKE STATION

OMELETTES MADE TO ORDER WITH DICED HAM,
SAUSAGE, BACON, GREEN ONIONS, FRESH MUSHROOMS,
SPINACH, CHEDDAR CHEESE AND SWISS CHEESE.

STUFFED CABBAGE

PICK YOUR INGREDIENTS: BUTTER OR OLIVE OIL,
CHOPPED GARLIC, FRESH MUSHROOMS, ONIONS,
DICED CHICKEN, SHRIMP, ALFREDO OR MARINARA OR
VODKA MARINARA SAUCE, TOSSED IN LINGUINE,
BOW TIE, PENNA PASTA.