

Ingrid's is here for all your Catering needs. Custom caterings large or small for your group or event. Contact Maggie at (405) 946-8444 or email us at Catering@ingridsok.com.

For delivery arrangements or full catering services please call (405) 946-8444. (Additional charges will apply).

CATERING

Below are a variety of pre-priced items for easy ordering followed by a complete menu of all our delicious offerings. These items are priced for pick-up only and are served in disposable ware. All menu items may be customized to suit your needs.

Breakfast



Fresh Berries and Yogurt Bar

Create your own parfait with low-fat Vanilla Yogurt, Fresh Berries and Muesli

8-10 serving \$45.00

16-20 servings \$85.00.



Fresh Fruit Salad

Hand-cut fresh seasonal fruit.

Serves 10-12.....\$30.00

Serves 20-24.....\$55.00



Hot and Hearty

Build your own Breakfast Buffet with scrambled or cheesy sausage eggs, choice of potato, breakfast meats and biscuits & gravy or bagels with cream cheese.

Small serves 8-10....\$85.00

Large serves 18-20....\$165.00



Ingrid's Specialty Breakfast Casseroles

Golden potatoes sliced and topped with your choice of 4 different flavor combinations. May be layered with scrambled eggs on request.

Spicy Breakfast Casserole

Sizzled sausage, bacon, onion, pepper jack cheese.

Santa Fe Breakfast Casserole

Sausage, Jack cheese, bell pepper, onion, black olive, sour cream

Denver Casserole

Ham, blended cheeses, onion, bell pepper,

Garden City Casserole

Veggies, Monterey jack cheese, onion.

Small serves 8-10.....\$40.00

Large serves 24.....\$80.00



Pastry Duet

Your choice of Ingrid's signature Danish collection or cinnamon rolls with fresh fruit salad.

Small serves 10-12....\$70.00

Large serves 12-18....\$115.00



Pastry Trio

Your choice of Ingrid's signature Danish collection or cinnamon rolls, fresh fruit salad and choice of orange juice, iced tea or coffee.

Small serves 10-12....\$80.00

Large serves 12-18....\$135.00.



Quiche

Ingrid's Cheese & Egg Pie in your choice of Spinach, Bacon, Chicken & Artichoke or 3 Cheese.

4-6 Servings \$20.00

9 Servings \$30.00

18 Servings \$60.00

Cold Appetizers



Dips

Your choice of Roasted Garlic Hummus, Chipotle Hummus or Creamy Le Dip. Best served with toast points or fresh veggie sticks.

Pint \$7.00

Quart \$14.00

9x13 pan \$42.00.



German Meat & Cheese Platter

Bierwurst, Jagdwurst and Schinkenwurst meats with Smoked Gouda, Havarti, Brie and cheddar cheese. Served with crackers and Dusseldorf German mustard.

12" Tray serves 4-6....\$20.00

16" Tray serves 25-30....\$99.00

18" Tray serves 35-45....\$119.00.



Italian Skewers

Skewers of Ham, Salami, Mozzarella and olives brushed in Italian dressing.

Tray of 20 \$29.00

Tray of 50\$69.00



Chef Salad

Mixed Greens with turkey, ham, shredded cheddar cheese, tomatoes and hard-boiled eggs. Choice of dressing.

9x13 pan serves 4-5.....\$39.00
12.....\$89.00

Full hotel pan serves 10-



Farmers Market Salad

The freshest seasonal veggies, artichoke, cucumber, red onion, crisp red bells, tomatoes & mixed greens. Choice of dressing.

9x13 pan serves 4-5.....\$34.00

Full hotel pan serves 10-12.....\$85.00



Grilled Chicken Caesar

Romaine lettuce with grilled chicken, parmesan cheese, tomatoes, Caesar dressing and house made croutons.

9x13 pan serves 4-5.....\$36.00

Full hotel pan serves 10-12.....\$86.00



Smoked Salmon, Spinach, Avocado

Smoked salmon on tender spinach with hard-boiled eggs, avocado, lemon wedges and Lemon Tarragon Vinaigrette.

9x13 pan serves 4-5.....\$42.00

Full hotel pan serves 10-12.....\$95.00

Meats - Cheeses - Breads



Bread Combos

Choice of fresh-baked Roggeli (mild rye), pumpernickel, marble rye, white, wheat or sundried tomato. Order whole or sliced.

16" tray (20-22 slices).....\$19.99

18" tray (26-28 slices).....\$22.95



Cheese Tray

Swiss, yellow cheddar, smoked Gouda, provolone and pepper jack cheeses garnished with grape tomatoes. Choice of cubed or sliced cheeses.

16" tray sliced.....\$60.00

16" tray cubed.....\$65.00

18" tray sliced.....\$70.00

18" tray cubed.....\$75.00



Condiment Tray

Condiment tray for sandwiches includes tomatoes, red onions, green leaf lettuce. German mustard and mayonnaise.

16" tray serves 15-18.....\$25.50

18" tray serves 20-25.....\$35.50



Deli Meat Tray

An array of smoked turkey, pit ham, roast beef, corned beef and salami, garnished with grape tomatoes and black olives.

16" tray serves 20-22.....\$60.50

18" tray serves 24-26.....\$71.50



Meat and Cheese Tray

A platter of smoked turkey, pit ham and roast beef served with cheddar, Swiss and provolone cheeses. Garnished with grape tomatoes. Accompanied with German mustard and mayonnaise.

16" tray serves 12-16.....\$68.99

18" tray serves 18-24.....\$78.99

Sandwiches



Croissant Sandwich Combo Tray

Chicken Salad, Tuna Salad & Ham Salad with green leaf lettuce, tomato slices and mayonnaise on a buttery croissant.

30 count mini.....\$74.00

50 count mini.....\$122.00

12 count full size (halved).....\$81.00



Traditional Sandwich Tray

A selection of smoked turkey & gouda cheese, corned beef & provolone cheese, pit ham & Swiss cheese, roast beef & cheddar cheese; all with green leaf lettuce and tomato. Each sandwich is halved on your choice of Ruggeli or croissant. German mustard & mayonnaise on the side.

16" tray (12 sandwiches).....\$69.00

18" tray (15 sandwiches)...\$86.25

Entrees - Beef



Beef Burgundy with Mushroom Demi Glace

Braised beef tips and mushrooms in rich burgundy wine sauce over fettuccini noodles.

9x13 pan serves 9-12.....\$40.00

Full hotel pan serves 20-25.....\$99.00



Beef Enchilada Casserole

South of the border flavors in a hearty beef and tortilla casserole loaded with cheese and some spice.

9x13 pan serves 9-12.....\$40.00 Full hotel pan serves 20-25.....\$99.00



German Style Beef Goulash with Spätzle

Tender beef in a rich paprika sauce with peppers and onions served over Ingrid's house made spätzle.

9x13 pan serves 9-12.....\$40.00 Full hotel pan serves 25-30.....\$99.00



Individual Bacon-wrapped Meat loaf

Ingrid's house recipe meatloaf in a single serve portion. Because everything is better with bacon!

10 individual loaves.....\$57.50



Individual Pot Roast

Individual portions of pot roast with potatoes, carrots, onions and celery in natural au jus.

9 portions.....\$40.00 24 portions.....\$99.00



Shepherd's Pie Casserole

Brimming with shredded beef, mushrooms, peas, carrots, and onions in a beefy gravy topped with creamy mashed potatoes.

9x13 pan serves 9-12.....\$40.00 Full hotel pan serves 20-25.....\$99.00



Sliced Baron of Beef au jus

One of our corporate favorites, sliced in natural au jus.

9x13 pan serves 12-15.....\$46.00 Full hotel pan serves 30-35.....\$115.00

Add Ingrid's brown gravy, crafted from slow roasted beef bones for a deep rich flavor. Quart.....\$12.00.

Entrees - Poultry



Caprese Chicken Breast

Grilled chicken breast layered with tomatoes, fresh basil & mozzarella served in basil cream sauce.

9x13 pan serves 10.....\$45.00 Full Hotel Pan serves 25.....\$112.00



Chicken Alfredo on Tortellini

Grilled Chicken breast with our creamy Alfredo sauce over tricolor cheese filled tortellini.

9x13 pan serves 9-12.....\$38.00 Full Hotel Pan serves 20-25.....\$95.00



King Ranch Casserole

Recipe brought to us from our good Texas neighbors. Diced white meat chicken and vegetables with corn tortillas in a mild chili-cream sauce.

9x13 pan serves 9-12.....\$38.00 Full Hotel Pan serves 20-25.....\$95.00



Oven Fried Chicken

Our famous signature dish 4 whole cut-up fryers
36 pieces.....\$69.00



Paprika Chicken on Bowtie Pasta

Julienne chicken breast, peppers and onions in a rich sour cream paprika sauce. Served on bowtie pasta.

9x13 pan serves 9-12.....\$36.00 Full Hotel Pan serves 20-25.....\$90.00



Pineapple Chicken

Smoked chicken breast and sweet pineapple compote.

9x13 pan serves 10.....\$45.00 Full Hotel Pan serves 25.....\$112.00



Smoked Chicken & Spinach Lasagna

Hickory-smoked chicken layered with spinach, ricotta cheese, basil pesto, béchamel sauce and mozzarella cheese.

9x13 pan serves 9-12.....\$40.00 Full Hotel Pan serves 20-25.....\$99.00



Spanish Chorizo Grilled Chicken Breast

Grilled chicken breast topped with Queso and Spanish chorizo.

9x13 pan serves 10.....\$45.00 Full Hotel Pan serves 25.....\$112.00

Entrees - Pork



Chipotle Barbeque Pulled Pork

Southern-style favorite with a little south-of-the-border heat.

9x13 pan serves 9-12.....\$30.00 Full Hotel Pan serves 25-30.....\$75.00

Add slider rolls dozen....\$7.00



Jerk Pulled Pork with Mango Chutney

Tender pulled pork with Caribbean spices.

9x13 pan serves 9-12.....\$40.00 Full Hotel Pan serves 25-30.....\$75.00

Add slider rolls....Dozen...\$7.00



Roasted Pork Tenderloin

Oven Roasted Pork Tenderloin with your choice of toppings Choose from Mango & Craisin Chutney.....Apple & Cranberry Compote....Spicy Red Wine and Blackberry Sauce.....or Mushroom Demi-Glace

9x13 pan serves 9-12.....\$54.00 Full Hotel Pan serves 25-30.....\$130.00



Smothered Pork Loin Chop

Boneless pork loin chops grilled and smothered in creamy gravy, topped with caramelized onions.

9x13 pan serves 6-8.....\$35.00 Full Hotel Pan serves 15-20.....\$85.00

Entrees - Seafood



Blackened Catfish with Andouille Cream Sauce

Oven baked blackened 8 oz. catfish fillets in mildly spiced Andouille cream sauce.

10 portions.....\$80.00



Grilled Shrimp

Marinated in Dijon mustard and lemon, with fresh herbs and olive oil; grilled to perfection

60 Jumbo Shrimp serves 10.....\$120.00



Grilled Shrimp Kabobs

8'' Bamboo Skewer with 5 Jumbo Shrimp in your choice of sauce.
- Honey-Ginger--- Sesame-Soy--- Pineapple Cilantro--- Tequila-Lime
10 skewers.....\$80.00



Honey Dijon Glazed Salmon Fillet

8 oz. salmon fillet with honey-Dijon glaze and crisp panko crust.
12 portions.....\$120.00



Jambalaya

Andouille sausage, Shrimp and veggies in Cajun seasoned rice.
9x13 pan serves 912.....\$40.00 Full Hotel Pan serves 20-
25.....\$98.00



Shrimp with Lemon-Caper Sauce on Linguine

Jumbo Shrimp in a buttery lemon caper sauce served on linguini.
9x13 pan serves 10 (60 jumbo shrimp).....\$120.00
Full Hotel Pan serves 24 (144 jumbo shrimp)....\$288.00

Entrees – Vegetarian



Broccoli and Asparagus Au Gratin Potato Casserole

Sliced russet potatoes layered with broccoli, asparagus and parmesan
cheese.
9x13 pan serves 9-12.....\$32.00 Full Hotel Pan serves 20-25.....\$80.00



Burgundy Cremini Mushrooms Pasta

Distinctively rich wine-sauced cremini mushrooms served over fettuccini.
9x13 pan serves 9-12.....\$32.00 Full Hotel Pan serves 20-
25.....\$80.00



Ratatouille Over Rice

Traditional French Provençal herbed stewed tomatoes, eggplant and vegetables served over steamed rice.

9x13 pan serves 9-12.....\$32.00 Full Hotel Pan serves 20-25.....\$80.00



Vegetable Lasagna

Super hearty loaded with asparagus, squash, corn, onions, tomatoes and colorful bells with a basil marinara.

9x13 pan serves 9-12.....\$32.00 Full Hotel Pan serves 20-25.....\$80.00



Vegetable Quiche

Choose from a savory Veggie pie with broccoli, squash, bell pepper, mozzarella and parmesan cheese or Quiche Florentine with spinach and Swiss cheese.

4-6 serving.....\$20.00 9 servings.....\$30.00 18 servings....\$60.00

Cold Sides



3-Bean Salad

Snap Beans, Kidney Beans and Garbanzos in a tangy Italian Dressing.

9 x 13 pan (serves 12 – 15).....\$35.00



Black Bean and Corn Relish

Great appetizer with chips or side dish to a Tex-Mex entrée.

9 x 13 pan (serves 12 – 15).....\$35.00



Broccoli, Bacon & Cheddar Salad

Crisp broccoli, cheddar cheese and smoky bacon in a creamy dressing.

9 x 13 pan (serves 8 – 10).....\$35.00



Chicken Salad with nuts and grapes

All white meat Chicken Salad with walnuts and grapes.

9 x 13 pan (serves 12 – 15).....\$40.00



Cucumber, Tomato, & Onion Salad

Thinly sliced cucumber with fresh tomato and sweet red onion in a tangy dressing.

9 x 13 pan (serves 12 -15).....\$35.00



Green Salad

Mixed Greens with shredded red cabbage, carrots and cherry tomatoes. Served with your choice of a large array of house made dressings.

Serves 10-12.....\$24.00



Mediterranean Pasta Salad

Tri-Colored Rotini with Fresh Garden Veggies, Olives and Herbs in a Tangy Italian Dressing.

9 x 13 pan (serves 10-12).....\$35.00



Season Fresh Fruit

Fresh cut seasonal fruits.

9 x 13 pan serves 10-12.....\$30.00



Southern Potato Salad

Always a crowd pleaser, our Southern Potato Salad with sweet relish and mustard.

9 x 13 pan. (Serves 12 – 15).....\$35.00



Texas Caviar

Black-eyed Peas, bell peppers, onion and a hint of jalapeno in a tangy dressing. Great with tortilla chips!

9 x 13 pan (serves 12 – 15).....\$35.00



Tuna Salad

Ingrid's own Deli Tuna Salad.

9 x 13 pan (serves 12 – 15).....\$40.00

Hot Sides



All American Mac & Cheese

Elbow macaroni in a rich cheddar sauce, baked to perfection.

9x13 pan serves 12-15.....\$31.00 Full Hotel Pan serves 40-50.....\$77.50



Bowtie Pesto & Tomato Pasta

Farfalle pasta tossed in our house made pine nut and basil pesto with sweet grape tomatoes and topped with parmesan cheese.

9x13 pan serves 12-15.....\$31.00 Full Hotel Pan serves 40-50.....\$77.50



Buttery Mashed Potato

Russet potatoes whipped with fresh butter and cream.

9x13 pan serves 12-15.....\$26.00 Full Hotel Pan serves 40-50.....\$65.00



German Potato Salad

Ingrid's own savory warm German potato salad.

9x13 pan serves 12-15.....\$31.00 Full Hotel Pan serves 35-45.....\$77.50



Grilled Vegetable Medley

A seasonal mix of fresh veggies, peppers, squash and sweet red onions grilled and seasoned to perfection.

9x13 pan serves 12-15.....\$28.00 Full Hotel Pan serves 40-50.....\$70.00



Loaded Mashed Potatoes

Creamy and Buttery Mashed Potatoes topped with Crisp Bacon, Cheddar Cheese & Scallions.

9x13 pan serves 12-15.....\$39.00 Full Hotel Pan serves 40-50.....\$103.00



Mexi-Rice (yellow rice)

Cumin and garlic scented yellow rice with sweet peppers, red onion and tomatoes.

9x13 pan serves 12-15.....\$26.00 Full Hotel Pan serves 40-50.....\$65.00



Red Cabbage

Ingrid's house made sweet red cabbage with a hint of apple.

9x13 pan serves 12-15.....\$26.00 Full Hotel Pan serves 50-60.....\$65.00



Roasted Pancetta Brussels Sprouts

Fresh Brussels Sprouts oven roasted with crispy Pancetta.

9x13 pan serves 12-15.....\$40.00 Full Hotel Pan serves 40-50.....\$99.00



Sauerkraut

Ingrid's own sweet and tart house-made Sauerkraut with caraway seed.

9x13 pan serves 12-15.....\$26.00 Full Hotel Pan serves 50-60.....\$65.00



Whole Green Beans

Whole green beans seasoned and tossed with sweet red peppers.

9x13 pan.....\$28.00 Full Hotel Pan serves 40-50.....\$70.00



Wild Rice Pilaf

Savory Wild and Long Grain Rice Pilaf

9x13 pan serves 12-15.....\$26.00 Full Hotel Pan serves 40-50.....\$65.00

Desserts



Breakfast Sweet Pastry Sampler Tray

A trayed assortment of today's "fresh from our bakery" pastries. MINI versions of Ingrid's **Danish**, **Muffins**, **Cinnamon Rolls** or **Hamentaschen** (shortbread triangles with a pocket of fruit or cream cheese).

Small (24 count).....\$26.00 Medium (48 count).....\$50.00

Large (72 count).....\$74.00



Cocktail Brownie Platter

A mix of our Famous Brownies half sized for that perfect amount of indulgence. Choice of Fudge, Maple, Pecan or Peanut Butter Fudge.

Small (24 Count).....\$39.00 Medium (48 count).....\$76.00

Large (72 count).....\$113.00



Ingrid's Famous Bread Pudding

A marvelous baked mix of cinnamon, vanilla, fruits, nuts and breads. Served with your choice of Bourbon Sauce or Vanilla Cream.

9x13 pan serves 12-15.....\$40.00 Full Hotel Pan serves 25-30.....\$110.00



Mini Bagels & Cream Cheese

Choose up to four varieties of our kettle boiled bagels in a two-bite size sliced, with your choice of any two of our freshly made cream cheese flavors.

Small (20 count).....\$28.00 Medium (40 count).....\$54.00
Large (60 count).....\$80.00



MINI Cannoli Tray

A tray of golden crunchy chocolate dipped MINI Cannoli. In traditional Ricotta, Chocolate Ricotta, Raspberry or Vanilla Cream.

Small (24 count).....\$45.00
Medium (48 count).....\$88.00
Large (72 count).....\$131.00



MINI Cookie Tray

Ingrid's original two bite cookies. A mix of our house made cookies.

Small (24 count).....\$23.40
Medium (48 count).....\$44.80
Large (72 count).....\$66.20



MINI Cream Puff Clouds & Eclairs

Indulge in these mini dreams. We mix mini Cream Puffs that are powdered sugar dusted and Eclairs, plump with custard and dipped in chocolate.

Small (24 count).....\$45.00 Medium (48 count).....\$88.00
Large (72 count).....\$131.00



Petites Fours

These are the real deal! White wedding cake, frosted, then glazed over. Your guests will thank you.

Original (one dozen).....\$24.00
Custom Iced (one dozen).....\$28.20



Strudel Tray

Puff pastry filled with cream cheese or fruit filling baked up golden and flaky. Available in Cream Cheese, Apple, Cherry, Apricot, Blueberry, Pineapple, Raspberry, Peach or Strawberry . Choose **2 flavors per tray.**

Small (10 count).....\$27.00 Medium (20 count).....\$52.00
Large (30 count).....\$77.00



Sweet Temptation MINI Bar Tray

The Bakers sampling of all house bars of the day. Sampling varies daily. Mini sized bars may include Magic Bars, Butter Bars, Streusel Squares, Cherry Pudding Bars or Lemon Bars.

Small (24 count).....\$39.00 Medium (48 count).....\$76.00
Large (72 count).....\$113.00

SCROLL DOWN FOR AN EVEN LARGER SELECTION OF OUR DELICIOUS OFFERINGS

APPETIZERS, SPREADS & DIPS

CHILLED

Jumbo Shrimp - Iced jumbo shrimp served with lemon slices. Served with choice of traditional sauce or spicy brandy cocktail sauce

Seafood Martini - Your choice of crab salad, lobster salad or shrimp salad. Garnished with a skewer of blanched asparagus, lemon, stuff green olive and tomato, and sprinkled with capers. Served on a bed of lettuce in a fancy martini glass.

Chilled Crab Mousse - served with fancy crackers or toast points.

Curried Crab Cannoli – Cannoli shell stuffed with curried crab salad.

Sushi Rolls - spicy tuna or salmon, cucumber or California roll, served with wasabi, ginger and soy sauce.

Smoked Salmon Crostini - Chef Greg's smoked salmon, dill cream cheese and capers on pumpernickel crostini.

Pâté - Braunschweiger, or fine or coarse ground pate served with toast points, crackers, or baguette slices

Cherry Tomatoes stuffed with dilled shrimp or with herbs, bacon & cream cheese.

Black Bean and Corn Salsa served with tortilla chips

Italian Ham Skewers with salami, ham, mozzarella, Italian herbs and olive oil

Antipasto Platter - Variety of salami, ham, pastrami with smoked gouda, provolone, havarti, pickles, peppers, olives and marinated mushrooms served with Whole Grain Dijon Mustard.

Grilled Vegetables with Garlic Dijon Vinaigrette - marinated and grilled zucchini, yellow squash, asparagus, Portobello mushrooms and roasted cauliflower.

Roast Turkey with Cranberry Coulis - served with petit rolls.

Fresh Vegetables with Piped flavored cream cheese

Crudité Platter with choice fresh vegetables and Buttermilk Ranch dip, Mickey's Blue Cheese dip or Lemon Basil Aioli

Caprese Skewer - Mozzarella, Basil and Balsamic Marinated Cherry Tomato Half

CROSTINI - BRUSCHETTA

Roasted Beef Tenderloin with Béarnaise Sauce or Garlic Bleu cheese dollop crostini.

Grilled Sirloin with Rosemary Aioli.

Chipotle Pork Tenderloin with Honey-Orange Marmalade.

Olive Tapenade - An assortment of chopped marinated olives with pimento served with crostini.

Bruschetta topped with a tomato salad, caramelized balsamic vinegar, and hard cheese shreds.

Tuscan Bruschetta - buffalo mozzarella, basil, garlic and tomato with herb toasted crostini.

PINWHEEL TORTILLA WRAPS

Smoked Chicken and Avocado

Olive Tapenade and Cream Cheese

Spinach, Artichoke and Goat Cheese

SHOOTERS

Gazpacho Shooters - spicy Gazpacho served in shot glasses.

Chilled Shrimp Shooter – Cocktail sauce with large shrimp, sprinkled with lemon zest.

Asparagus Soup Shooter – Smooth Asparagus soup served in shoot glass with a straw.

Oyster Shooter- Raw oyster with Ginger mignonette

CHILLED DIPS and SPREADS

Lé Dip - cream cheese, parmesan, carrots, red onions, horseradish, served with onion baguette slices.

Cajun Krab Dip - Chef Deb's imitation crab dip - Better than real crab! Served with butter crackers.

Smoked Salmon Spread - A creamy, smoky mousse spread. Served with vegetable sticks and crackers.

Red Prairie Dip - Tabasco-based sour cream and cream cheese dip with sun-dried tomatoes and scallions. Served with tortilla chips.

Crab and Avocado Tartlets – Tartlet shell stuffed with crab salad, sliced avocado drizzled with lemon vinaigrette.

Roasted Lemon Garlic, Chipotle or Roasted Red Pepper Hummus served with served with pita and fresh vegetables

Smoked Salmon Presentation – Smoked salmon surrounded with diced red onion, chopped hard boiled, capers, lemon, cucumber and dill cream cheese.

CHEESE AND FRUIT

Cascade of Fresh Fruit, Vegetable Crudit , Imported and Domestic Cheese Presentation - A dramatic display set using overturned baskets, granite and glass tiles, accompanied by herb baguette and fancy crackers and dips for 100 or more guests.

Fruit and Berry Display or Platters

Strawberries Dipped In Chocolate

Fruit Skewers – Oh the possibilities! Many sizes from Petite to 10” bamboo skewers.

Fruit Dips and Sauces - Orange or Grand Marine Marshmallow Cream or Vanilla Yogurt Sauce.

Cheese Platter - Domestic and Imported cheeses served with fancy crackers.

Baked Brie – whole wheel of brie baked in puff pastry topped with smoked salmon and red onion, orange marmalade and pecans, dried fruits and candied nuts with caramel.

Herbed or Spiced Gruyere cheese logs or balls served with fancy crackers.

Bleu Cream cheese wrapped grapes rolled in nuts.

HOT

Shrimp Perez - Baked bacon-wrapped jumbo shrimp marinated in a secret seasoning.

Grilled Prosciutto Wrapped Shrimp

Grilled Tequila Lime Shrimp Bites or Skewers- Marinated in tequila, lime and cilantro.

Shrimp and Scallop Skewer – Grilled skewered shrimp and scallops in lime-ginger glaze.

Grilled Shrimp Kabobs – Marinated and Glazed choice of Honey-Ginger Glazed, Sesame-Soy, Pineapple Cilantro, or Tequila-Lime.

Grilled Shrimp with Marinated Dijon mustard, lemon with fresh herbs and olive oil grilled to perfection

Crab Cakes with Spicy Roasted Red Pepper Sauce.

Blue Crab Cake served with lemon dill dipping sauce.

Black Pepper, Scallop, Prosciutto, & Fontina Cheese on Red Skin Potato

Smoked Salmon with Mustard, Chive and Dill Butter Toasts

Goat Cheese and Portobello Mushroom Puffs.

Quesadillas – Roasted chilies, caramelized onion and Jack cheese

Chicken Parmesan Strips- Panko and parmesan hand breaded.

Chicken Wings – Baked not fried! Offered naked or with wing sauce!.

Chicken Skewers – choice of Spicy Jamaican Jerk, Garlic-Ginger, or Bacon wrapped Apricot Ginger

Medallions of Filet Mignon - the prime cut of tenderloin of beef, served with petit rolls, horseradish cream and bleu cheese spread.

Mini Beef Wellington – Beef filet mignon coated with pate and mushroom demi-glace, wrapped in puff pastry and roasted.

Rumaki – Bacon wrapped marinated chicken livers.

Smoked Sausage on a Stick – Char-grilled bacon wrapped cheddar cheese smoked pork sausage or Bacon Wrapped Jalapeno & Cheddar Smoked Pork Sausage.

Meatballs – Hand rolled pork and beef with sauce. Swedish, Spicy Cranberry, Chipotle BBQ

Maple Ham – served with Biscuits and Honey Mustard

Lamb Kabobs – Garlic and herb marinated Lamb kabobs with Lemon-Mint Pesto dip

Baked Stuffed Mushrooms -

Crab, cheese and herbs

Roasted garlic, Boursin cheese and prosciutto

Spinach, onion and herbed cream cheese

SAVORY TARTS

Southwest Taco – Shredded beef or grilled chicken, black beans, pico de gallo, cheddar

Caramelized Onion & Bacon

Artichoke and Feta

Zucchini and Goat Cheese

HOT DIPS Serve with chips or crackers

Jalapeño Popper - A blazing cheesy, spicy jalapeno popper dip.

Spinach- Artichoke - Warm creamy, cheesy dip.

Mac's Parmesan Artichoke - Parmesan cheese, artichoke and a touch of spice.

Southern Hot Crab – Savory crab, cheeses and spice.

SLIDER SANDWICHES & BURGERS - Served with traditional mini slider buns

Chicken Cordon-Bleu Slider- Grilled chicken breast topped with smoked ham and Swiss cheese

BBQ Chipotle Pulled Pork - Pulled pork barbecue starts with a great rub, then slowly cooked until tender enough to pull the meat. Add Sweet and Tangy Cole Slaw for a great pulled pork sandwich topping.

Jerk Pork with Mango Chutney - Caribbean-spiced shredded pulled pork topped with spicy mango chutney

Reuben Slider - Traditional corned beef, sauerkraut, Swiss cheese and our own special Thousand Island sauce.

Smoked Peppered Beef Tenderloin with Béarnaise Sauce Slider - Sliced tenderloin topped with creamy béarnaise.

Asiago Chicken Slider - Chicken breast topped with Prosciutto and melted Asiago cheese. Served with basil mayonnaise.

Beef Burger Slider - Our slider portion of Black Angus beef with toppings
Poblano pepper, brie cheese and cilantro mayonnaise.
BBQ sauce, cheddar, and bacon
Swiss - Mushroom

Portobello Slider with Balsamic Reduction and **Goat Cheese Slider** - A great vegetarian dish!

Mini Bite Size

BLT's

Meatball Marinara

Interactive Stations

Slider Bar - Black Angus beef patty sliders that include yellow or German mustard, ketchup, mayonnaise, lettuce, tomato and red onion.

Blue cheese crumbles Sharp cheddar cheese Swiss cheese

Sun-dried tomato pesto Onion jam Barbecue Sautéed mushrooms
Roasted garlic aioli Guacamole Bacon Jalapeño pepper sliced Pickles

Mashed Potato Martini Bar - Creamy mashed potatoes, served in martini glasses with an array of interesting toppings: roast beef and diced chicken breast, crumbled bacon, sautéed mixed bell peppers, caramelized onions, cheddar cheese and bleu cheese crumbles, sour cream, and Mushroom Jaeger Sauce.

Sweet Potato Bar – Velvety sweet potato piped into a martini glass served with mini marshmallows, caramel sauce, toasted coconut, spicy candied nuts, brown sugar, cinnamon.

Fresh Fruit Salad Martini Bar - Delicious fresh fruit, melon and berry salad served in martini glasses with an array of toppings: fresh coconut, raisins, petit marshmallows, pecans, Grand Marnier sauce and honey-yogurt sauce.

Bruschetta Bar - toasted crostini with an array of toppings:

Fig preserves
Prosciutto and goat cheese
Roasted red pepper, tomato, feta, capers, fresh basil and garlic
Tomato, mozzarella, basil, balsamic and olive oil
Shaved Parmesan
Basil pesto

Add on: Beef Tenderloin and Horseradish Cream

Salsa and Queso Bar - Chili con queso, salsa fresco, mango salsa, salsa Verde, guacamole, Pico de Gallo served with colorful tortilla chips.

Soft Taco Bar - Seasoned ground beef and shredded chicken breast, refried beans, Mexican rice, black beans and corn relish, black olives, cheese queso, shredded cheese, lettuce, diced tomatoes, sour cream, green onions and fresh cilantro.

Seafood Spectacular Bar - Will entice you with fresh Shrimp, Scallop, Crab and Lobster for an expert martini with perfect toppings: mango, colorful bell peppers, and avocado, spicy glazed pineapple, diced cucumber, celery and carrot and add finishing touches of fresh flat leaf parsley, minced red onion, and finely sliced jalapeno peppers.

SOUPS

Tuscan Beef Stew

Andouille Sausage and Chicken Gumbo

Spicy Buffalo Chicken

Split Pea with Ham

Black Bean and Sausage

Corn and Poblano Chowder

Beer Cheese

SALADS - Market fresh salads are bountiful for a perfect main course. These are a big hit for corporate or conference luncheons. Served with crostini.

Shrimp Louie - Jumbo shrimp, avocado, hard-boiled egg, green onion and fresh lemon juice blended with a tangy chile dressing

Chicken Apple Walnut Salad - Grilled chicken breast, dried cranberries and toasted walnuts served with our sweet and tangy dressing

Greek Salad with Grilled Chicken - Grilled chicken on a bed of romaine lettuce topped with Kalamata olives, red onions, cucumber, tomatoes and feta cheese. Served with Greek dressing

Chicken Caesar - Romaine lettuce, grilled chicken, parmesan cheese, house croutons and tomatoes. Served with Caesar dressing

Southwest Chicken Tortilla Salad - Grilled chicken breast, onions, peppers, tomatoes, black olives, shredded cheddar and jack cheeses and crispy tortilla strips. Served on a bed of lettuce and topped with cilantro dressing

Grilled Tuna Salad Nicoise - Ahi tuna grilled rare to medium . Served on a bed of mixed greens, Kalamata olives, hard-boiled egg, green beans, new potatoes, grape tomatoes and capers. Topped with Dijon vinaigrette dressing

Crab and Shrimp Cobb Salad - Served on a bed of romaine lettuce with blue crab and jumbo shrimp, avocado slices, hard-boiled egg, real bacon bits and diced tomatoes.

Bacon Bleu Filet Wedge Salad - Tenderloin filet grilled rare to medium.

Steak, Fresh Berry and Vidalia Onion

Boneless beef sirloin steak strips on fresh romaine lettuce, packed with berries, red onions, and tomatoes. Served with sweet onion vinaigrette.

Chef Salad - Turkey, ham, shredded cheddar cheese, tomatoes and hard-boiled egg. Served with choice of dressing

Smoked Salmon, Spinach and Avocado Salad - Smoked salmon filets, avocado slices, capers, red onions and tomatoes served on a bed of fresh spinach. Topped with lemon tarragon vinaigrette dressing

Pasta, Asparagus, Pancetta and Pine Nuts - Spiral pasta tossed with steamed and chilled asparagus, crust pancetta and lightly toasted pine nuts. Topped with lemon tarragon vinaigrette dressing

Farmers Market Salad - All the goodness you've come to enjoy in a fresh salad. Mixed greens with seasonal vegetables and tomatoes. Served with your choice of dressing.

Albacore Tuna Stuffed Tomato - An old-time favorite of our customers. Red ripe tomatoes filled with Albacore tuna, tossed with celery, red onions, hard-boiled egg and mayonnaise.

Dressings: Buttermilk Ranch
Honey Mustard
Thousand Island
Balsamic Vinaigrette
Dijon Vinaigrette

Blue Cheese
Raspberry Vinaigrette
Caesar
Sweet & Tangy

ENTREES

BEEF

Bierocks - Savory beef, thinly-sliced cabbage, carrots and onions in a puff pastry. Served with irresistible mushroom dipping sauce.

Beef Rouladen - Slow-roasted beef rolls stuffed with bacon, onion, pickle and German Dusseldorf Mustard. Served with brown gravy.

Prime Rib Au Jus with Horseradish Cream - Salt and pepper rubbed rib roast slow-dry roasted to perfection. Served with fresh horseradish or horseradish cream. Minimum order: 12

Char-grilled Steaks - Grilled to perfection. Choose from three options.

New York Strip with Peppercorn Sauce
Filet Mignon with Mushroom Demi-glace and Crispy Onions
Ribeye with Horseradish Garlic and Thyme-Herb Butter

Beef Wellington - Elegant Beef filet mignon coated with pâté and mushroom Demi-glace, wrapped in puff pastry and roasted to perfection. Great served with grilled asparagus. Minimum: 12

Chipotle Beef Tenderloin – Chipotle seasoned and roasted to your liking and served with Corn Relish.

Kentucky Bourbon Beef Kabobs – Sirloin steak soaked in sweetened bourbon whiskey marinate overnight then quickly grilled to perfection.

Steak Kabobs - Top sirloin medallions with Poblano peppers, onions, colorful pepper and squash.

Beef Stroganoff – Tender beef in sour cream and mushroom sauce. Served on egg noodles.

Italian Sausage and Beef Lasagna - Authentic Italian flavors sure to become a favorite!

Smoked Brisket - Marinated at least 12 hours in our brown sugar and spice rub and smoked slow and low for classic tender juicy barbecue.

Grilled Hamburger Steak - A ½ lb burger with grilled onions and peppers.

Taco Bar - Shredded beef served with soft flour tortillas, cheese, sour cream, tomatoes, lettuce, onions and jalapeños. We also offer chicken and green chile pork on our taco bar.

PORK

Pork Jaeger Schnitzel - Classic German dish of crispy fried boneless pork chop covered with mushroom gravy.

Spiessbraten - Savory bacon and onion stuffed pork loin with Jaeger sauce.

Smoked Maple Glazed Bacon Wrapped Pork Tenderloin.

Smoked Pork Tenderloin with Dried Fruit Stuffing and Port Wine Sauce.

Pulled Pork – Tender pulled pork with Spicy Green Chili, BBQ sauce or Cajun spice.

Citrus Honey Glazed Baked Ham – Great any time of year! Whole or sliced ready to eat.

Roasted Pork Spare Ribs – Tender and meaty slow cooked. BBQ sauce optional.

Smoked Pork Chops - Bone in tender smoked chop

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POULTRY

Chicken Jaeger Schnitzel - Classic German dish of crispy fried boneless chicken breast covered with mushroom gravy.

Chicken Roulades with Feta and Spinach with White Wine Sauce.

Chicken Cordon Bleu - Casserole of chicken, pit ham and Swiss cheese in a creamy sauce or whole chicken breast layered with Swiss cheese and pit ham slice.

Portuguese Chicken - Chicken breast grilled with roasted red peppers, grilled onions & Swiss cheese.

Chipotle Lime Chicken Skewer - Cilantro lime marinated chicken breast pieces with red and green bell peppers, red onion.

Chicken Scaloppini on Linguini - Chicken cutlets sautéed in butter covered with onion, artichoke, mushrooms, tomatoes, herbs and capers.

Individual Chicken Pot Pie - Rich with chicken, potatoes, carrots, peas, and celery in homemade crust.

Oven Roasted Whole Turkey - Traditionally roasted to a golden brown and juicy tenderness.

Buffalo Chicken - Buffalo seasoned chicken breast pieces in a creamy sauce served with choice of rice or noodles.

Hunters Chicken - Tasty Italian style Hunter's stew with braised chicken and vegetables in its own sauce served over rice.

Stuffed Chicken Breast - Spinach, gruyere, sundried tomato in buttery garlic sauce.

Blackened Chicken Breast with Andouille Cream Sauce.

Ancho Rubbed Cornish Game Hen with Savory Rice and Vegetable Stuffing.

Chicken Enchilada Casserole - Layers of tortillas, sour cream, cheese, and enchilada sauce.

Shredded Chicken Soft Taco Bar

Mexican spiced diced chicken breast served with refried beans, shredded cheese, lettuce, chopped tomato, sour cream, fresh diced jalapeno peppers, fresh salsa and guacamole.

LAMB

Pan Seared Peppered Lamb Chops with Date Jam - Pair these lamb chops with mashed potatoes and green beans for a great dinner.

Stuffed Leg of Lamb - Southern Creole style stuffed leg of lamb.

Rack of Lamb with Port Wine Fig Sauce - Elegant rack of lamb with sweet port wine fig sauce. Potatoes Au Gratin pairs nicely.

SEAFOOD

Orange Roughy with Lemon-Orange Sauce - Baked flaky Roughy with a zippy sauce.

Seafood Stuffed Orange Roughy - A main dish satisfaction of stuffed orange Roughy with crab, sweet red bell peppers, Cajun seasonings, celery and Panko.

Baked Salmon with your choice of glaze

Honey-Dijon Glazed

Bourbon-Maple Glazed

Grand Marnier Citrus

Krabb Cakes with Remoulade - Delicious imitation crab cakes with Chef Greg's spicy remoulade dipping sauce.

Shrimp with Lemon-Caper Sauce on Linguine - Jumbo shrimp pan seared with rich buttery lemon-caper sauce served over linguine.

Basil Grilled Shrimp - Sweet jumbo shrimp marinated in basil, olive oil, and seasonings.

VEGETARIAN

Southwest Black Bean and Corn Salad Stuffed Bell Peppers.

Veggie Enchilada Casserole – Spicy layers of veggies with tortillas. Enchilada sauce and melted cheese.

Cream Pasta Primavera – Toasted bowtie pasta, red bell pepper, broccoli, tomato, green bean with parmesan.

COLD SIDES

Dried Fruit and Wild Rice Salad

Caprese Salad – Platter lined with tomato slice topped with fresh basil and mozzarella or served chopped for a summer salad.

Waldorf Salad – Traditionally made with apples, celery, nuts

Cavatappi Pasta, Asparagus, Pancetta and Pine Nut Salad with Lemon Vinaigrette

Pea and Cheddar Salad

Cranberry Relish

Cranberry Sauce

Cucumber Salad with Dill and Sour Cream

Thai Shrimp and Noodle Salad with Rice Noodles

Krabb Salad – Imitation Crab Salad

Chicken Salad

Sweet-N-Sour Slaw - cabbage, kale and pine nuts.

Apple Walnut Slaw

Creamy Cole Slaw

Fresh Salsa

Salsa Verde

HOT SIDES

Spätzle

Seasoned Rice

Basmati Rice

Dirty Rice

Refried Beans

Borracho Beans

Baked Beans

Spicy Black Beans

Roasted Garlic Mashed Potatoes

Scalloped Potatoes

Fingerling Potatoes

Baked Potatoes

Dauphine Potatoes – Thinly sliced scalloped potatoes with imported Gruyere cheese

Twice Baked Potato

Mac-N-Cheese with Prosciutto and Gruyere

Roasted Winter Vegetables

Poached Asparagus with Hollandaise or Lemon Butter

Burgundy Mushrooms and Onions

Creamy Squash Casserole with Crumb Topping

California Gratin with Gruyere

Baby Carrots with Thyme Butter

Green Bean Almandine – French cut green beans with slivered almonds