

# Hors D'oeuvres

## Cold Hors D'oeuvres per 100 pieces

Brushetta	\$140.00
Chilled Poached Lemon Dill Salmon	\$175.00
Shrimp Cocktail	\$185.00
Charred Beef Tenderloin with garlic herb mayonnaise	\$225.00
Chicken Satay with peanut sauce	\$160.00
Roasted red pepper infused deviled eggs	\$135.00
Stuffed sweet piquante peppers	\$150.00

## Hot Hors D'oeuvres per 100 pieces

Spanakopita	\$185.00
Baked Chicken Wings, barbeque or hot sauce	\$140.00
Cheese Stuffed Mushroom Caps	\$140.00
Marinated Char-broiled Porta bella Mushroom with Brie cheese	\$165.00
Date filled with cream cheese then wrapped in bacon	\$160.00
Mini beef franks wrapped in puffed pastry and dipping sauces	\$150.00
Mini deep dish pizza	\$165.00
Asparagus and Asiago cheese wrapped in Phyllo	\$170.00
Fig and mascarpone cheese wrapped in puff pastry	\$175.00

## Hors D'oeuvres per person

Black Bean Salsa with multi color corn chips	\$3.00 pp
Seasonal Fresh Fruit display	\$3.00 pp
Domestic and Imported Cheese and gourmet crackers	\$3.50 pp
Carved Honey Baked Ham, Roast Turkey Breast or Roast Sirloin of Beef with assorted breads and condiments.	\$4.95 pp/hr
Seasonal Fresh vegetables with Herb Dip	\$3.00 pp
Whole Smoked Salmon with assorted breads and dill cream cheese (serves 50-75)	\$195.00
Breads and Spreads, assorted artisan breads, marinated and roasted vegetables, dipping oils and spreads, gourmet cheeses.	\$4.25pp

Most Cold and hot hors d'oeuvres can be served by our staff or buffet style. Hors d'oeuvres priced per person can only be served buffet style.

*\*\*All prices are subject to change*

# The Dinner Buffet

(Sodas and alcoholic beverages are not included in the buffet price. The buffet is priced for guests to go through the line one time.)

## The Dinner Buffet includes the following items:

Tossed garden salad with choice of two salad dressings  
Fresh pasta salad or Chilean corn and tomato salad  
bread and butter  
coffee

## Entree selection, choose two

Roast Beef Au Jus  
Chicken Stir Fry  
Roasted Rosemary Chicken  
Honey Baked Ham  
Roast Turkey Breast with Homemade Gravy  
Jamaican Jerk Seasoned Chicken  
Polish Sausage  
Baked Ziti with Italian Sausage and Marinara Sauce

## Accompaniments, choose two

Corn Bread Dressing  
Roasted Garlic Mashed Potatoes  
Rice Pilaf  
Linguine Tossed with Basil Pesto  
Honey Glazed Carrots  
Green Beans  
Steamed Broccoli  
Kluski Noodles

The Dinner Buffet is \$19.00 per person.

There will be a \$25.00 carving fee for carving Ham, Roast Beef or Turkey on the Buffet line.

Any parties of less than 100 guests are subject to a buffet set up fee. This fee is based on the guaranteed number of guests. The maximum buffet set up charge is \$100.00.

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# The Dinner Buffet

## Wedding Package

(The buffet is priced for guests to go through the line one time.)

### The Dinner Buffet Wedding Package includes the following items:

- The Dinner Buffet with your selections
- Five hour open bar with house brand liqueurs
- Standard dance floor decorations
- Toast for the head table (1 bottle Cooks or St. Julian)
- Cake cutting service

The Dinner Buffet Wedding Package is \$35.00 per person.

There will be a \$25.00 carving fee for carving Ham, Roast Beef or Turkey on the Buffet line.

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# The Feast Buffet

(The buffet is priced for guests to go through the buffet one time.)

## The Feast Buffet includes the following items:

Tossed garden salad or premium house salad with choice of two salad dressings  
Seasonal fresh fruit display  
Fresh pasta salad, Chilean corn and tomato salad or broccoli salad  
Bread and butter, coffee and Ice tea

## Entree selection, choose three

Roast Sirloin of Beef  
Berry Port Pork Loin  
Chicken Picatta  
Roasted Rosemary Chicken  
Honey Baked Ham  
Roast Turkey Breast with Homemade Gravy  
Chefs Choice Catch

## Accompaniments, choose three

Herb Roasted New Potatoes  
Corn Bread Dressing  
Roasted Garlic Mashed Potatoes  
Rice Pilaf  
Cilantro rice pilaf  
Pasta tossed with basil pesto  
Honey Glazed baby Carrots  
Petite Whole Green Beans  
Catalina blend vegetables  
Tuscan blend vegetables

The Feast Buffet is \$24.00 per person.

### Entree Substitutions

The following can be substituted for a meat selection  
Roast Prime Rib of Beef with Carver \$3.00pp

There will be a \$25.00 carving fee for carving Ham, Roast Sirloin or Turkey on the Buffet line.

Any parties of less than 100 guests are subject to a buffet set up fee. This fee is based on the guaranteed number of guests. The maximum buffet set up charge is \$100.00.

**\*\*All prices are subject to change 811**

# The Feast Buffet

## Wedding Package

(The buffet is priced for guests to go through the buffet one time.)

### The Feast Buffet Wedding Package includes the following items:

- The Feast buffet with your selections
- Five hour open bar with house brand liqueurs
- Cake cutting service
- Standard dance floor decorations
- Standard head table decorations
- Toast for the head table (1 bottle Korbel or Tosti)

The Feast Buffet Wedding Package is \$40.00 per person.

To include call liquors add \$1.50 per person.

## Entree Substitutions

The following can be substituted for a meat selection:

Roast Prime Rib of Beef with Carver \$3.00pp

There will be a \$25.00 carving fee for carving Ham, Roast Sirloin or Turkey on the Buffet line.

Any parties of less than 100 guests are subject buffet set up fee. This fee is based on the guaranteed number of guests. The maximum buffet set up charge is \$100.00.

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## Feast Finest Buffet

(The buffet is priced for guests to go through the buffet one time.)

### The Feast finest buffet includes the following items:

Choice of tossed American, premium house or Feast house salad with two salad dressings  
Seasonal fresh fruit display  
Cheese filled tortellini pasta salad, or broccoli salad  
bread and butter  
coffee and iced tea

### Carving Station

Prime Rib of Beef served au jus  
Sautéed mushrooms and onions

### Meat selection choose two

Savory stuffed chicken breast  
Berry Port Pork Loin  
Chicken Picatta  
Poached Chicken Florentine  
Pistachio, Fig and Apricot Pork Loin  
Baked fresh Salmon  
Grilled Caribbean Prawns

### Accompaniments, choose three

Herb Roasted New Potatoes  
Yukon Gold Mashed Potatoes  
Mushroom and Herb Risotto  
Cilantro Lime Rice  
Pasta tossed with Basil Pesto and Sun dried Tomatoes  
Fresh Honey Pecan baby Carrots  
Seasonal Roasted Fresh Vegetable Medley  
Catalina Blend vegetables  
Grilled Asparagus with Lemon Zest

The Feast Finest Buffet is \$30.00 per person.

Any parties of less than 100 guests are subject to a buffet set up fee. This fee is based on the guaranteed number of guests. The maximum buffet set up charge is \$100.00.

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# The Feast Finest Buffet

## Wedding Package

(The buffet is priced for guests to go through the buffet one time.)

### The Feast Finest Buffet Wedding Package includes the following items:

The Feast buffet with your selections  
Five hour open bar with house and call brand liqueurs  
Cake cutting service  
Standard dance floor decorations  
Standard head table decorations  
Gazebo  
Cocktail Tables with floor length linen  
Premium table linen and napkin fold  
Toast for the head table (1 bottle Moët & Chandon White Star)

The Feast Buffet Wedding Package is \$48.00 per person.

To include premium liquors add \$1.50 per person.

Any parties of less than 100 guests are subject buffet set up fee. This fee is based on the guaranteed number of guests. The maximum buffet set up charge is \$100.00.

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# Plated Dinner Specialties

Entrees are served with salad, choice of starch, vegetable, bread and butter and coffee.

## Poultry

### Savory Stuffed Chicken Breast

A boneless skinless chicken filet stuffed with garlic, herb and spinach creamed cheese, finished with mushroom mornay sauce. \$19.75

### Chicken Picatta

A lightly floured breast of chicken filet sauteed and glazed with a lemon butter and caper sauce. \$19.25

### Chicken Marsala

A seasoned breast of chicken filet sauteed and topped with mushrooms and a Marsala wine sauce. \$19.00

### Poached Chicken Florentine

A tender breast of chicken poached in wine and shallots served atop a bed of sauteed spinach, then drizzled with a beurre blanc sauce. \$19.50

### Roasted Turkey Breast

Tender, slow roasted turkey breast, served with homemade cornbread stuffing and roasted garlic sauce. \$18.50

### Chicken Roulade

Sliced chicken breast filled with Provolone cheese and Prosciutto, topped with herb mushroom sauce. \$20.50

## Pork

### Berry Port Pork Loin

Roasted pork loin topped with a tart berry and port wine sauce. \$19.00

### Stuffed Pork Chop

Lightly seasoned tender juicy pork chop stuffed with corn bread dressing and topped with homemade gravy. \$18.25

### Honey Baked Ham

Slow roasted farm fresh ham, basted in honey and seasonings and served with a creamy horse radish sauce. \$17.50

### Pistachio, Fig and Apricot Pork Loin

Roasted pork loin filled with a pistachio, apricot and fig stuffing finished with an apricot glaze. \$20.75

## Beef

### Roast Prime Rib of Beef Au Jus

Slow roasted and perfectly seasoned, served with creamy horse radish sauce. \$24.00

### Filet Mignon

Beef tenderloin charbroiled and topped with our red wine and wild mushroom sauce. \$28.00

### New York Strip Steak

Choice strip steak charbroiled and topped with sauteed mushrooms and caramelized onions. \$22.75

### Roast Sirloin of Beef

Choice Sirloin seasoned and slow roasted and served au jus. \$19.00

## Seafood

### Baked Fresh Salmon

Filet of Salmon seasoned with lemon pepper and glazed with a lemon butter sauce. \$20.00

### Grilled Tuna with Pecan Lime Butter

Marinated Tuna steak, charbroiled and topped with pecan lime butter. \$20.00

### Grilled Prawns

Jamaican Jerk seasoned premium prawns char-broiled and topped with fresh mango chutney. \$20.50

## Combination plates

### Chicken Picatta and Roasted Sirloin

A combination of our two most popular entrees. \$20.25

### Prime Rib and Shrimp

A classic combination with a Caribbean flair. \$24.00

CONSUMER ADVISORY: There is an increased health risk when consuming undercooked meat of an animal origin. IN Dept. Of Health - Section 181E-2

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# Accompaniments

## Garden Salads

Tossed American-Iceberg lettuce, red cabbage, shredded carrots and Roma tomato.

Premium House Salad-Combination of mixed baby lettuces, field greens and Roma tomato.

FEAST House Salad-Mixed baby field greens with toasted walnuts, fontinella cheese and golden raisins..\$1.00 pp (additional)

## Salad dressings

Classic French, Raspberry Vinaigrette

Honey Dijon Mustard, 1000 Island

Golden Italian Vinaigrette, Creamy Ranch

## Starch Selections

Rice pilaf, Wild rice blend, Cilantro lime rice pilaf

Baked potato, Roasted garlic mashed potato, Linguine tossed with basil pesto

Sweet potato fries, Herb roasted new potatoes

Corn bread dressing, Yukon Gold mashed potato

## Vegetable Selections

Honey glazed baby carrots, Steamed broccoli, Petite whole green beans

Grilled Asparagus, in season \$.50 pp (additional)

Catalina blend (yellow carrots, broccoli, green beans, red pepper)

Tuscan blend (green beans, carrots, yellow squash, zucchini, red pepper)

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# Desserts

## Ice cream

vanilla bean, chocolate (other flavors by request) \$2.25 per person

## Custom mini confection display (choose 5)

Petit fours, lemon tipped pistachio biscotti, cinnamon almond biscotti, mini chocolate chip cookies, death by chocolate chip cookies, vanilla or strawberry filled cream puffs, cake pops, chocolate dipped strawberries, apricots and other fruit. \$6.00 per person

## The following desserts are available by request please inquire for pricing:

Assorted cheesecakes

Fruit and cream pies

Tortes

Tiramisu

Layer cakes

Crème Brule croissant

## Chocolate Fountain

A chocolate fountain and chocolate from the South Bend chocolate Factory can be arranged for your party. Items to dip are pretzels, biscotti, fresh and or dried fruit, vanilla ice cream, pound cake, marshmallows, cheesecake, cream puffs. Prices depend on the number of dipping items, and the amount of chocolate. The fountain with chocolate for 250 guests starts at \$400.00. Please inquire for exact pricing.

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