



# VIP MENU

## APPETIZERS

### Vegetarian Pakora

Curried chickpeas, sweet peas and potatoes served with a Thai Chili dipping sauce.

### Spanakopita

Authentic Greek spinach pie stuffed with onions, cheese and herbs wrapped in flaky phyllo.

### Steamed Pork Buns

Slow roasted 5 spice pork stuffed in steamed dough Served with Asian BBQ glaze.

## FRESH HORS d' OEUVRE TABLE

An artful arrangement of local and imported cheeses such as farmhouse cheddar, chevre, Swiss, port wine with a variety of smoked and cured meats and fishes as well as fruits and crackers, accompanied by crisp seasonal vegetables such as broccoli, grape tomatoes, carrots, radishes, celery and cauliflower.

# BUFFET ITEMS

## Ziti

- chef's classic baked ziti

## Fried Chicken

— our own seasoned butter milk fried chicken.

## Chef's Choice Assorted Sandwiches and Salads

## Pulled Pork

— our famous slow-cooked BBQ pork

## BBQ Ribs

— dry rubbed, fall-off-bone ribs.

## Thai Chili Tofu

— roasted tofu and vegetables in a sweet Thai chili sauce

## Sausage and Peppers

— sweet and spicy Italian sausage and peppers

## Braised Short Rib Ragu

— served with truffle mashed potato

## Chef's Pasta

- Penne Pasta with Cremini Mushrooms with Parmesan, dill sauce

## Mac and Cheese

- four cheese mac and cheese

## Roasted Vegetables

- carrots, parsnips, beets, acorn squash and fried leeks

# BREAD & SALAD

- Garlic and Corn Bread

- Fresh Garden Salad

# ASSORTED FRESH BAKED GOODS

# BEVERAGE

- Iced Tea

- Lemonade

- Coffee

## Discounted Cash Bar

- Beer, Wine, Liquor

- Non-Alcoholic