

APPETIZERS



VEGETABLE TRAY

Celery, Carrots, Broccoli,
Red and Green Peppers,
Cucumbers, and Ranch
Dip. \$75/tray
(tray serves 25pp)

MEAT AND CHEESE TRAY

Mozzarella, Swiss, Colby Jack,
Cheddar cheese, Assorted
Italian Meats, and Crackers.
\$100/tray (tray serves 25pp)

CHEESE TRAY

Mozzarella, Swiss, Colby Jack,
Cheddar cheese, and Crackers.
\$75/tray (tray serves 25pp)

SPINACH AND ARTICHOKE DIP

Served with tortilla chips.
\$44/tray (serves 15pp)

BEER CHEESE DIP

Served with pretzel bites.
\$100/tray (tray serves 30pp)

HUMMUS PLATTER

Hummus, Cucumbers, Carrots,
Pita Bread
\$75/tray (tray serves 25pp)

MINI PULLED PORK SANDWICHES– BBQ Pulled pork , onion straws served on a brioche bun. \$60 tray of 24 sandwiches (minimum order of 2 trays)

MINI PULLED CHICKEN SANDWICHES– BBQ Pulled chicken, onion straws, served on a brioche bun. \$60 tray of 24 sandwiches (minimum order of 2 trays)

MINI BURGERS– Mini burgers, American cheese, served on a fresh mini bun. \$60 tray of 24 sandwiches (minimum order of 2 trays)

DELUXE MINI BURGERS– Mini burgers, American cheese, diced onions, pickle chips, served on a brioche bun. \$66 tray of 24 sandwiches (minimum order of 2 trays)

MINI BRISKET SANDWICHES– Smoked beef brisket, BBQ sauce, cole slaw, served on a brioche bun. \$96 tray of 24 sandwiches (minimum order of 2 trays)

BRUSCHETTA BREAD– Ciabatta bread, gorgonzola, tomatoes, onions, parmesan cheese and balsamic vinegar. \$70/tray (tray serves 25pp)

RUMAKI– Water chestnuts and chicken wrapped in bacon. \$100 for 48 pieces

TOMATO SKEWERS– Tomato, fresh mozzarella, basil on a skewer. \$100 for 48 pieces

SPINACH STUFFED MUSHROOMS– Button mushroom caps loaded with creamy spinach and artichoke dip then baked until toasted. \$100 for 48 pieces

SHRIMP COCKTAIL– Jumbo shrimp and cocktail sauce.
\$20/pound (approx. 22 per pound)

APPETIZERS



MOZZARELLA WEDGES– Fried cheese served with marinara. \$34 for 20 wedges

LIZARD MEATBALLS– Meatballs tossed in your choice of sauce: Spicy Sesame, Bourbon Barrel, Teriyaki, BBQ or Honey Garlic. \$46 for 40 meatballs

LIZARD LIPS– Chicken tenders served with a side of BBQ, Honey Mustard or Ranch. \$44 for 20 lizard lips

POTATO SKINS– Bacon, cheddar and mozzarella cheese. Served with a side of sour cream. \$34 for 20 potato skins

PIZZAS– Cut into 20 square pieces. \$22 \$3/topping
Toppings: Pepperoni, Sausage, Onions, Green Peppers, Mushrooms, Tomatoes, Jalapenos

TRADITIONAL WINGS– Served with celery, ranch and blue cheese. \$30 for 20 wings

BONELESS WINGS– Served with celery, ranch and blue cheese. \$22 for 20 wings

Sauces: Mild, Hot, BBQ, Spicy BBQ, Garlic, Spicy Garlic, Teriyaki, Thai, Spicy Sesame, Honey Mustard, Goldfinger, Cajun, Caribbean Spice, Bourbon Barrel

RIB BONES– St. Louis rib bones cut into individual bones and basted with BBQ sauce. \$33 for 18 bones

APPETIZER BUFFETS

DELUXE APPETIZER BUFFET

\$18 Per Person

Your choice of 2 Items from Menu 1, 3 Items from Menu 2, and 1 Item from Menu 3

MENU 1

3 Traditional Wings
4 Boneless Wings
2 Lizard Lips
2 Potato Skins
4 Lizard Meatballs
1 Mini Burger
1 Mini BBQ Pulled Pork
2 Mozzarella Wedges
1 Garden Salad
2 BBQ Rib Bones

MENU 2

2 Traditional Wings
2 Boneless Wings
1 Lizard Lips
1 Potato Skin
2 Lizard Meatballs
1 Mozzarella Wedge
2 Party Slices of Pizza
1 BBQ Rib Bone

MENU 3

4 Traditional Wings
7 Boneless Wings
3 Lizard Lips
3 Potato Skins
6 Lizard Meatballs
2 Mini Burger
2 Mini BBQ Pulled Pork
3 Mozzarella Wedges
3 BBQ Rib Bones

SMALL APPETIZER BUFFET

\$13 Per Person

Your choice of 2 Items from Menu 1, and 2 Items from Menu 2

BUILD YOUR OWN BUFFET



ONE ENTREE

\$18 Per Person

Includes your choice of
1 Build Your Own Entrée
and 2 Side Dishes.

TWO ENTREES

\$21 Per Person

Includes your choice of
2 Build Your Own Entrées
and 2 Side Dishes.

THREE ENTREES

\$24 Per Person

Includes your choice of
3 Build Your Own Entrées
and 2 Side Dishes.

ADDITIONS: Each Additional Side Dish Selection: \$3 per person

Build Your Own Burger Includes:

Mini Burgers	Bacon Strips
Brioche Buns	Shredded Lettuce
Grilled Onions	Sautéed Mushrooms
Diced Onions	Tomatoes
American Cheese	Pickle Chips
Provolone Cheese	Condiments

Build Your Own Chicken Includes:

Mini Grilled	Bacon Strips
Chicken Breast	Shredded Lettuce
Brioche Buns	Sautéed Mushrooms
Grilled Onions	Tomatoes
Diced Onions	Pickle Chips
American Cheese	Condiments
Provolone Cheese	

Build Your Own Taco Includes:

Choice of Seasoned Ground Beef or	
Fajita Pulled Chicken	
Flour Tortillas	Tomatoes
Grilled Onions	Black Beans
Sautéed Red Peppers	Mexican Rice
Sautéed Green Peppers	Sour Cream
Shredded Cheddar Cheese	Salsa
Shredded Lettuce	

Build Your Own Salad Includes:

Choice of Grilled Chicken Breast or Crispy Chicken	
Choice of Salad Dressings	
Salad Mix	Croutons
Romaine	Mushrooms
Shredded Cheddar	Red Onion
Bacon	Diced Celery
Cucumber	Banana Peppers
Diced Tomatoes	Hard Boiled Eggs

DESSERTS

COOKIE TRAY– An assortment of chocolate chunk, peanut butter, and oatmeal cookies.
\$85 tray (serves 50 people)

BROWNIE TRAY– Chocolate brownies with chocolate chips. \$50 tray (serves 50 people)

CHEESECAKE SLICES– Assortment of vanilla, raspberry swirl, chocolate chips, and silk tuxedo cheesecake slices. \$160 tray (serves 50 people)

DINNER BUFFET MENU



DINNER BUFFET—\$29 per person

Includes your choice of two entrees, three side dishes (traditional or premium), dinner rolls, soft drinks and coffee.

ADDITIONS

Each Additional Side Dish Selection: \$3 per person

Each Additional Entrée Selection: \$4 per person

ENTREES

CHICKEN

HERB CRUSTED CHICKEN—Tender chicken breast breaded in a blend of parmesan cheese, garlic and oregano.

BRUSCHETTA CHICKEN—Lightly breaded chicken breast topped with a blend of fresh cut tomatoes, onions, and seasonings then drizzled with a balsamic glaze.

CHICKEN MARSALA—Lightly breaded chicken breast topped with a creamy mushroom and Marsala wine sauce.

CHICKEN PICCATA—Lightly breaded chicken topped with a zesty lemon wine sauce.

CHICKEN PARMESAN—Breaded chicken topped marinara, mozzarella and parmesan cheese.

ROASTED HALF CHICKEN—Roasted half chicken cut into a leg, thigh, wing and breast. Served with BBQ sauce on the side.

PORK

BBQ RIBS—St. Louis pork ribs basted in our signature BBQ sauce.

PEPPERCORN CRUSTED PORK LOIN—Pork loin braised with our special blend of seasonings.

SEAFOOD

BROILED SALMON—(Additional \$3 per person)
Salmon filet oven broiled and served with a creamy dill sauce.

BEEF

BRAISED BEEF TIPS—

(Additional \$3 per person) Hand cut beef tenderloin tips braised then simmered for hours in our special seasonings, Burgundy wine and mushrooms, making a rich brown gravy.

BEEF BRISKET—(Additional \$2 per person)

Beef brisket seasoned with our special blend of spices, then slowly smoked over hickory logs. Served with sides of BBQ and Spicy BBQ sauce.

PRIME RIB—(Additional \$5 per person)

Our USDA Choice prime rib rubbed with traditional spices and slow roasted. Served with creamy horseradish sauce and au jus.

BEEF TENDERLOIN—(Additional \$6 per person)

Tenderloin of beef roasted and rubbed with our special blend of seasoning then sliced and served with creamy horseradish sauce and au jus.

SIDE DISH OPTIONS



TRADITIONAL

Each item available ala carte for \$130 (will serve approximately 40 people)

GARDEN SALAD—Mesclun mix topped with red onions, cucumbers, tomatoes, shredded carrots and served with Italian and ranch dressings on the side.

CAESAR SALAD—Fresh romaine lettuce tossed in our homemade Caesar dressing and topped with croutons and shaved parmesan cheese.

COLE SLAW—Shredded cabbage tossed in our homemade creamy dressing.

CUCUMBER SALAD—Fresh sliced cucumber, tomatoes and onions tossed in a vinegar dressing.

ROASTED RED SKIN POTATOES—Baked with fresh garlic, parsley and parmesan cheese.

ROSEMARY RED SKIN POTATOES—Roasted with rosemary and garlic.

LIZARD POTATO CASSEROLE—Shredded potatoes baked with cheddar cheese and onions.

GARLIC MASHED POTATOES—Mashed potatoes blended with garlic and parsley.

SHELLS N CHEESE—Pasta shells tossed in a sharp cheddar, white cheddar and parmesan cheese sauce.

PENNE PASTA WITH MARINARA—Penne pasta tossed in marinara.

Add Meatballs- \$0.99 per person

CAVATELLI BAKE—Cavatelli pasta shells tossed in our homemade marinara and blended with fresh shaved parmesan and mozzarella cheese.

STEAK FRIES—Our thick cut steak fries fried to a golden brown.

VEGETABLE MEDLEY—A blend of shredded carrots, yellow squash, red peppers, broccoli and cauliflower blended with our special seasonings.

GREEN BEANS—Tender, crisp buttered green beans with roasted almonds.

STEAMED BROCCOLI—Fresh steamed broccoli.

BAKED BEANS—Old fashioned baked beans kicked up a notch with bacon.

GLAZED CARROTS—Baby carrots tossed with a sweet brown sugar butter and nutmeg.

PREMIUM

Each item available ala carte for \$190 (will serve approximately 40 people)

TOMATO MOZZARELLA SALAD—
(Additional \$1.00 per person) Fresh tomatoes, cucumbers, red onions, and fresh mozzarella tossed with a balsamic vinegar dressing and seasoning.

FRUIT SALAD—(Additional \$1.00 per person)
Strawberries, watermelon, cantaloupe, pineapple and red and green grapes.
(Available seasonally April-October)

LOADED MASHED POTATOES—Mashed potatoes tossed with cheddar cheese, bacon and scallions.

LOADED MAC N CHEESE—Cavatappi pasta topped with scallions, sharp cheddar, white cheddar, bacon, and parmesan cheeses.

GRILLED ASPARAGUS—Grilled asparagus topped with a lemon garlic sauce.



LUNCHEON BUFFET



LUNCHEON BUFFET- \$16 PER PERSON

Choose any 2 items listed below along with 1 Side Dish.

Add an additional entrée- \$3 per person

SALADS

Garden Salad

Caesar Salad

Pasta Salad

Cucumber Salad

Tomato Mozzarella Salad
(Additional \$1.00 per person)

SOUPS

Italian Tortellini

Chicken Noodle

Italian Wedding

Tomato Bisque

Broccoli Cheese

Creamy Chicken & Wild Rice
Minestrone

SANDWICHES

Turkey

Italian

Veggie

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST- \$12 PER PERSON

Assorted bagels, danishes, seasonal assorted fruit, cream cheese, butter, and jam.

BREAKFAST BUFFET- \$16 PER PERSON

Scrambled eggs, choice of applewood smoked bacon or sausage links, French toast sticks and orange juice.

BRUNCH BUFFET- \$24 PER PERSON

Sausage and egg casserole, veggie and egg casserole, hash browns, applewood smoked bacon, sausage links, French toast sticks, danishes, and orange juice.

YOGURT BAR- \$8 PER PERSON

Vanilla yogurt, fruit and berries, granola, trail mix and raisins.

COFFEE STATION- \$4 PER PERSON

Fresh brewed regular and decaf coffee, creamer, and sugars