

# APPETIZERS



## VEGETABLE TRAY

Celery, Carrots, Broccoli, Cauliflower, Red Peppers, Cucumbers, Hummus and Ranch Dip. \$74.99/tray (tray serves 25pp)  
Add pita chips...\$9.99/tray

## MEAT AND CHEESE TRAY

Mozzarella, Swiss, Colby Jack, Cheddar cheese, Assorted Italian Meats, Crackers.  
\$99.99/tray (tray serves 25pp)

## CHEESE TRAY

Mozzarella, Swiss, Colby Jack, Cheddar cheese and Crackers  
\$74.99/tray (tray serves 25pp)

## SPINACH AND ARTICHOKE DIP

Served with tortilla chips.  
\$39.99/tray (serves 15pp)

## BEER CHEESE DIP

Served with pretzel bites.  
\$49.99/tray (tray serves 15pp)

## BRUSCHETTA BREAD

Ciabatta bread, gorgonzola, tomatoes, onions, parmesan cheese and balsamic vinegar.  
\$64.99/tray (tray serves 25pp)

**MINI PULLED PORK SANDWICHES**– BBQ Pulled pork, onion straws served on a knotted roll. \$39.99 tray of 24 sandwiches (minimum order of 2 trays)

**MINI PULLED CHICKEN SANDWICHES**– BBQ Pulled chicken, onion straws, served on a knotted roll. \$39.99 tray of 24 sandwiches (minimum order of 2 trays)

**MINI BURGERS**– Mini burgers, American cheese, served on a fresh mini bun. \$39.99 tray of 24 sandwiches (minimum order of 2 trays)

**DELUXE MINI BURGERS**– Mini burgers, cheddar cheese, diced onions, pickle chips, served on a knotted roll. \$45.99 tray of 24 sandwiches (minimum order of 2 trays)

**MINI BRISKET SANDWICHES**– Smoked beef brisket, BBQ sauce, cole slaw, served on a knotted roll. \$71.99 tray of 24 sandwiches (minimum order of 2 trays)

**MINI CRAB CAKE SLIDERS**– Homemade crab cakes, lettuce, remoulade sauce served on a mini bun. \$71.99 tray of 24 sandwiches (minimum order of 2 trays)

**RUMAKI**– Water chestnuts and chicken wrapped in bacon. \$71.99 for 48 pieces

**TOMATO SKEWERS**– Tomato, fresh mozzarella, basil on a skewer. \$71.99 for 48 pieces

**SPINACH STUFFED MUSHROOMS**– Button mushroom caps loaded with spinach and rice then baked until toasted \$66.99 for 48 pieces

**SEAFOOD STUFFED MUSHROOMS**– Button mushrooms caps loaded with lobster, crab, shrimp then baked until toasted. \$78.99 for 48 pieces

**BACON WRAPPED SCALLOPS**– Scallops wrapped in bacon. \$143.99 for 48 pieces

**SHRIMP COCKTAIL**– Jumbo shrimp and cocktail sauce. \$14.99/pound (approx. 22 per pound)



# APPETIZERS



**MOZZARELLA WEDGES**– Fried cheese served with marinara. \$27.99 for 20 wedges

**SOUTHWEST EGG ROLLS**– Egg rolls loaded with grilled chicken, black beans, corn, cheese, peppers, spinach, and a side of Southwestern ranch. \$55.99 for 20 egg rolls (each egg roll will be cut in half)

**LIZARD MEATBALLS**– Meatballs tossed in your choice of sauce: Spicy Sesame, Bourbon Barrel, Teriyaki, BBQ or Marinara. \$35.99 for 40 meatballs

**LIZARD LIPS**– Chicken tenders served with a side of BBQ, Honey Mustard or Ranch. \$25.99 for 20 lizard lips

**POTATO SKINS**– Bacon, cheddar and mozzarella cheese. Served with a side of sour cream. \$25.99 for 20 potato skins

**PIZZAS**– Cut into 12 party slices. \$9.99/ 12" Large \$1.79 /topping  
Toppings: Pepperoni, Sausage, Onions, Green Peppers, Mushrooms, Tomatoes, Black Olives, Jalapenos

**TRADITIONAL WINGS**– Served with celery, ranch and blue cheese. \$22.29 for 20 wings

**BONELESS WINGS**– Served with celery, ranch and blue cheese. \$16.29 for 20 wings  
Sauces: Mild, Hot, BBQ, Spicy BBQ, Garlic, Spicy Garlic, Teriyaki, Thai, Spicy Sesame, Honey Mustard, Goldfinger, Cajun, Caribbean Spice, Sweet N Sour, Bourbon Barrel, Green Sriracha

**RIB BONES**– Your choice of St. Louis rib or baby back rib bones cut into individual bones and basted with BBQ sauce. \$22.99 for 18 bones

## APPETIZER BUFFETS

### DELUXE APPETIZER BUFFET

\$13.29 Per Person

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

### SMALL APPETIZER BUFFET

\$8.49 Per Person

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

#### 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  
1 Southwest Eggroll  
2 Mozzarella Wedges  
1 Garden Salad  
2 BBQ Rib Bones  
(Baby Back or St. Louis)

#### 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  
(Baby Back or St. Louis)

#### 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  
1 Southwest Eggroll  
3 Mozzarella Wedges  
3 BBQ Rib Bones  
(Baby Back or St. Louis)



# BUILD YOUR OWN BUFFET

## ONE ENTREE

**\$13.29 Per Person**

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

## TWO ENTREES

**\$16.29 Per Person**

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

## THREE ENTREES

**\$19.29 Per Person**

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

## ADDITIONS

Each Additional Side Dish Selection: \$1.99 per person

Unlimited Soft Drinks and Coffee added to the buffet: \$1.99 per person

### Build Your Own Burger Includes:

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

### Build Your Own Chicken Includes:

Mini Grilled Chicken Breast  
Fresh Buns  
Grilled Onions  
Fresh Onions  
Cheddar Cheese  
Provolone Cheese  
Bacon Strips  
Shredded Lettuce  
Sautéed Mushrooms  
Tomatoes  
Pickle Chips  
Condiments

### Build Your Own Taco Includes:

Choice of Ground Beef,  
Fajita Chicken Strips, or  
Cilantro Lime Pulled Chicken  
Warm Flour Tortillas  
Grilled Onions  
Sautéed Red Peppers  
Sautéed Green Peppers  
Shredded Cheddar Cheese  
Shredded Lettuce  
Tomatoes  
Salsa  
Sour Cream  
Mexican Rice





# DINNER BUFFET MENU



## **DINNER BUFFET—\$22.99 per person**

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

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## **ADDITIONS**

Each Additional Side Dish Selection: \$1.99 per person

Each Additional Entrée Selection: \$3.99 per person

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## **ENTREES**

**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.

**BBQ HALF CHICKEN**—Our hickory smoked half chicken basted in our signature BBQ Sauce and cut into a leg, thigh, wing and breast.

**BBQ RIBS**—Your choice of St. Louis or baby back pork ribs basted in our signature BBQ sauce.

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

**SPIRAL HONEY HAM**—The finest quality bone-in ham, marinated, smoked and perfectly spiral sliced.

**BROILED SALMON**—Fresh wild caught salmon filet oven broiled and served with a creamy dill sauce.

**MAHI MAHI**—Mahi Mahi filets oven broiled and topped with a pineapple and walnut butter sauce.

**COCONUT FRIED SHRIMP**—Hand battered jumbo shrimp tossed in flaky coconut and fried until crisp. Served with sweet orange sauce or a sweet thai chili sauce on the side.

**BRAISED BEEF TIPS**—Hand cut beef tenderloin tips braised with caramelized onions then simmered for hours in our special seasonings, Burgundy wine and mushrooms, making a rich brown gravy.

**BEEF BRISKET**—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 \$2.99 per person) Our USDA Choice prime rib rubbed with traditional spices and slow roasted. Served with creamy horseradish and au jus.

**BEEF TENDERLOIN**—(Additional \$4.99 per person) Tenderloin of beef roasted rub with our special blend of seasoning then sliced and served with horseradish and au jus.



# SIDE DISH OPTIONS

## TRADITIONAL - Each item available ala carte for \$124.99 (will serve approximately 40 people)

**GARDEN SALAD**—Field greens 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.

**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 red skin 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 noodles tossed in marinara.

Add Meatballs- \$0.99 per person

Add Italian Sausage - \$1.29 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. Also available Cajun style upon request.

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

**GREEN BEANS**—Tender, crisp buttered green beans with roasted almonds and light seasoning.

**STEAMED BROCCOLI**—Fresh broccoli steamed and tossed in a rich butter sauce.

**BAKED BEANS**—Old fashioned baked beans kicked up a notch with bacon and secret seasonings.

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

## PREMIUM - Each item available ala carte for \$184.99 (will serve approximately 40 people)

**ASIAN SALAD**—Mixed greens topped with mandarin oranges, water chestnuts, roasted red peppers, crispy rice noodles tossed in a Ginger Sesame dressing.

**GREEK SALAD**—Fresh romaine lettuce topped with feta cheese, olives, tomatoes and our homemade Athenian dressing.

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

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

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

**STUFFED RIGATONI**—Cheese stuffed rigatoni topped with our homemade alfredo sauce.

**LOADED MASHED POTATOES**—Red skin mashed potatoes tossed with cheddar cheese, Applewood bacon and scallions.

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

**GRILLED ASPARAGUS**—Grilled asparagus topped with your choice of a lemon garlic or bearnaise sauce.





# LUNCHEON BUFFET



## LUNCHEON BUFFET- \$12.99 PER PERSON

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

Add an additional entrée- \$2.99 per person

### SALADS

Garden Salad  
Caesar Salad  
Greek Salad  
Asian Salad  
Pasta Salad  
Spinach Salad  
Chopped Lizard Salad

### SOUPS

Italian Tortellini  
Chicken Noodle  
Italian Wedding  
Tomato Bisque  
Cheeseburger  
Broccoli Cheese  
Creamy Chicken & Wild Rice  
Chicken & Sausage Gumbo  
Minestrone

\*Or ask about your  
favorite Lizard soup

### SANDWICHES\*

Turkey  
Italian  
Veggie  
Waldorf Chicken Salad  
Roast Beef  
Corned Beef  
Turkey Club

\*Served on your choice of a  
hoagie roll, croissant ,or wrap

# BREAKFAST BUFFETS

## CONTINENTAL BREAKFAST- \$9.99 PER PERSON

Assorted bagels, muffins, bananas, cream cheese, butter, freshly brewed coffee, and orange juice.

## BREAKFAST SANDWICH BUFFET- \$10.99 PER PERSON

Your choice of any two: bacon, ham or sausage with egg and cheese on a croissant. Served with hash browns, freshly brewed coffee and orange juice.

## BREAKFAST BUFFET- \$13.99 PER PERSON

Scrambled eggs, Applewood smoked bacon, sausage links, hash browns, French toast sticks, assorted bagels, pastries, freshly brewed coffee, and orange juice.

## BRUNCH BUFFET- \$17.99 PER PERSON

Sausage and egg casserole, veggie and egg casserole, spiral honey ham, hash browns, Applewood smoked bacon, sausage links, French toast sticks, assorted pastries, freshly brewed coffee and orange juice.