



Passed Hors d'Oeuvres Menu

5 canapés per person, per hour;
 \$15 for the first hour, \$10 for the 2nd hour

Designed as a pre function appetizer
 To compliment a meal or Cocktail Hour

Pick 5

Mini crab cakes, chipotle mayo
 BBQ shrimp skewers, tail on
 Lobster cobbler
 Seared rare tuna skewers
 Hamburger sliders (with or without cheese)
 Rubeen and rye puff
 Pot roast bites

BBQ pork sliders
 Pigs in the blanket, Dijon mustard
 Coconut chicken fingers
 Assorted mini quiche

Feta and spinach filo
 Vegetarian spring rolls, sweet chili sauce
 Sweet potato puff, lemon sour cream, chive
 Mac and cheese bites
 Warm almond and brie puffs
 Pineapple skewers with chili salt

Buffet Style Options For Private Events

Appetizer Buffet

\$25 Per Person

STATS nachos, refried beans, marinated chicken, jack cheese
 Spicy buffalo wings, blue cheese dressing, celery sticks
 House made spicy guacamole, pico de gallo, tortilla chips
 Lima bean hummus spread, classic pimento cheese

- or -

Spinach and artichoke dip, pita chips, tortilla chips
 Mini sliders (choice of cheeseburger or shredded BBQ pork)
 Vegetarian spring rolls, sweet chili sauce
 Roasted vegetable crudité's, house-made ranch, red pepper rouille

Heavy Appetizer Buffet

\$35 per person

Appetizer Buffet plus 3 items (sides and/or entrees)

Lunch or Dinner Buffet with Appetizers

\$42 per person

Appetizer Buffet plus 2 Sides and 3 Entrees

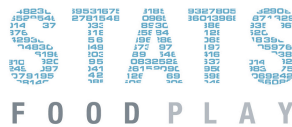
Lunch or Dinner Buffet

\$29 per person

One Salad, 2 Sides and 2 entrees

Each additional side item or entree
 \$5.00 per person

- make your selections from the following page -



| Salads and Sides | Entrees | |
|---|--|---|
| <ul style="list-style-type: none"> ▪ Caesar salad, parmesan croutons, shaved parmesan ▪ House salad, cucumbers, red onions, shredded cheese, sesame sticks ▪ Baby spinach salad, bacon, blue cheese, red onions, mustard vinaigrette ▪ Tomato & mozzarella salad, roasted poblano peppers, extra virgin olive oil, fresh herbs (seasonal) ▪ Baked potato bar, sour cream, bacon, scallions, butter ▪ Red bliss sour cream mashed potatoes ▪ STATS macaroni and cheese ▪ Cheesy cheddar grits ▪ Mac n' cheese bites ▪ Jalapeno cream cheese poppers ▪ Roasted zucchini ▪ Green beans, garlic ▪ Broccoli with cheese sauce ▪ Cole slaw ▪ Vegetable crudité's platter, ranch dressing | <ul style="list-style-type: none"> ▪ Grilled cheese & pickled jalapenos sandwiches ▪ Mushroom and pepper quesadillas ▪ Shrimp, spicy pepper & jack cheese quesadillas ▪ BBQ shrimp (tail on) ▪ New Orleans BBQ shrimp (tail on) ▪ Parmesan crusted salmon, pesto ▪ Room temperature seared tuna salad, green beans, sirachi sauce ▪ Shrimp cocktail, cocktail sauce, lemon wedges (chilled) ▪ Meatloaf, marinara sauce, parmesan ▪ Braised pot roast, roasted vegetables ▪ Room temperature marinated hanger steak salad, crisp vegetables, blue cheese | <ul style="list-style-type: none"> ▪ Slider burgers, American cheese ▪ Sliced BBQ Pork Shoulder ▪ BBQ pulled pork sliders ▪ Pigs in the blanket, mustard ▪ Lemon chicken breast salad, mini rolls ▪ Roasted turkey, pan gravy, cranberry-apple jam ▪ Roasted bone in chicken, spicy fresh tomato salsa ▪ Grilled chicken breast, julienne vegetables, citrus lemon cream sauce ▪ Cavatappi pasta, grilled chicken, zucchini, choice of rosemary cream sauce or marinara sauce ▪ Ricotta ravioli, choice of rosemary cream sauce or marinara sauce |

| Premium Entrees | Fruit and Cheese Options \$5 per item per person | Dessert Options \$5 per person (Pick 3) |
|--|---|--|
| <ul style="list-style-type: none"> ▪ Room temperature sliced beef tenderloin, horseradish sour cream \$9/person up charge ▪ Large crab cakes, spicy remoulade \$8/person up charge ▪ BBQ pork ribs \$4/person up charge | <ul style="list-style-type: none"> ▪ Fruit platter ▪ Cheese and cracker platter | <ul style="list-style-type: none"> ▪ Carrot cake, walnuts, cream cheese icing ▪ Chocolate walnut brownies ▪ Pecan pie bars ▪ Mini chocolate chip cookies |



STATS Bar Options

*** Please Note: All prices are estimations of per drink costs; there is no flat rate and not all drinks are equal pricing. Final cost will be based solely on consumption.

| Beer and Wine Only \$6 per drink | The Majors Drink Package \$7 per drink | The Pros Drink Package \$8.00 per drink | The All Star Drink Package \$10 per drink |
|---|---|--|---|
| <p>Includes:</p> <p>Draught and Bottled Beer Imported and Domestic</p> <p>Assorted Wine Varietals: Chardonnay, Pinot Grigio, Sauvignon Blanc Merlot, Pinot Noir, Cabernet Sauvignon</p> | <p>Includes:</p> <p>Vodka - Absolut Gin - Bombay Rum - Bacardi Tequila - Sauza Gold Scotch- Dewars Whiskey/Bourbon - Jim Beam</p> <p>Draught and Bottled Beer Imported and Domestic</p> <p>Assorted Wine Varietals: Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Pinot Noir, Cabernet Sauvignon</p> | <p>Includes:</p> <p>Vodka - Stoli and Ketel One Gin - Tanqueray Rum - Mount Gay Tequila - Jose Cuervo Scotch- Johnny Walker Black Whiskey/Bourbon - Maker's Mark</p> <p>Draught and Bottled Beer Imported and Domestic</p> <p>Assorted Wine Varietals: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling Merlot, Pinot Noir, Cabernet Sauvignon, Syrah</p> | <p>Includes:</p> <p>Vodka - Grey Goose Gin - Bombay Sapphire Rum - Myers Tequila - Patron Scotch- Chivas Whiskey/Bourbon - Jack Single Barrel</p> <p>Draught and Bottled Beer Imported and Domestic</p> <p>Assorted Wine Varietals: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Pinot Gris Merlot, Pinot Noir, Cabernet Sauvignon, Syrah, Shiraz</p> |