## Entrées & Sides

Half Pan (h) Serves Up To 12 Guests

Full Pan (f) Serves Up To 24 Guests

POULTRY (market price may change)		PASTA	
<ul> <li>Beer Braised Chicken</li> <li>Chicken Marsala (GF available)</li> <li>Chicken Piccata</li> <li>Braised Chicken in Pan Au Jus</li> <li>Chicken Parmesan         <ul> <li>*Pasta Ordered Separately</li> </ul> </li> <li>Chicken Pot Pie</li> <li>Chicken Tenders</li> <li>Turkey in Pan Gravy</li> </ul>	h \$102 f \$204 h \$92 f \$184 h \$92 f \$184 h \$102 f \$204 h \$100 f \$200 h \$62 f \$124 h \$50 f \$100 h \$75 f \$150	<ul> <li>Baked Ziti</li> <li>603 Mac 'N Cheese</li> <li>Gluten Free Mac 'N Cheese</li> <li>Meat Lasagna</li> <li>Three Cheese Lasagna</li> <li>Chicken Broccoli Alfredo</li> <li>Bowtie Pasta w/Veggies Scampi</li> </ul> STARCH	h \$35  f \$70 h \$45  f \$90 h \$60  f \$120 h \$60  f \$120 h \$50  f \$100 h \$60  f \$120 h \$50  f \$100
BEEF (market price may change)		House Fried Maine Potato Chips     House Fried Tortille Chips (CF)	h \$20 f \$40
<ul> <li>Hand Rolled Meatballs</li> <li>Shepherd's Pie</li> <li>Petite Filets of Beef</li> <li>Braised Beef Tips</li> </ul>	h \$80 f \$160 h \$70 f \$140 h \$164 f \$328 h \$164 f \$328	<ul> <li>House Fried Tortilla Chips (GF)</li> <li>Garlic Mashed Potatoes</li> <li>Oven Roasted Red Potatoes</li> <li>Potatoes Au Gratin</li> <li>Garden Vegetable Rice Pilaf</li> <li>Garden Vegetable Rice (GF)</li> <li>Quinoa w/Cranberries</li> </ul>	h \$20 f \$40 h \$35 f \$70 h \$35 f \$70 h \$40 f \$80 h \$35 f \$70 h \$35 f \$70 h \$35 f \$70
PORK (market price may change)		Couscous w/Apple	h \$35 f \$70 h \$35 f \$70 h \$36 f \$72
<ul> <li>BBQ Pulled Pork**</li> <li>Pork Tenderloin         w/Apple Chutney</li> <li>Pork Loin w/Apple Chutney</li> <li>Baby Back Ribs</li> <li>Sliced Ham</li> </ul>	h \$65 f \$130 h \$60 f \$120 h \$40 f \$80 h \$mkt f \$mkt h \$60 f \$120	<ul> <li>Tater Tots</li> <li>Breakfast Potatoes         w/Onions + Peppers</li> <li>French Toast/French Toast Bake</li> <li>Dinner Rolls &amp; Butter</li> <li>Garlic Bread</li> </ul>	h \$40 f \$80 h \$40 f \$80 \$12/dozen \$1.50/person
<ul><li>Thick Cut Bacon</li><li>Breakfast Sausage</li></ul>	h \$125 f \$250 h \$75 f \$150	VEGETABLE	
<ul> <li>SEAFOOD (market price may change)</li> <li>Pan Seared Salmon</li> <li>N.E. Style Baked Haddock</li> <li>Stuffed Jumbo Shrimp</li> </ul>	h \$125 f \$250 h \$96 f \$192 h \$100 f \$200	<ul> <li>Asparagus (seasonal)</li> <li>Sautéed Green Beans</li> <li>Maple Glazed Carrots</li> <li>Roasted Butternut Squash</li> <li>Summer Squash &amp; Zucchini</li> <li>Roasted Root Vegetable Medley</li> <li>Root Veggies w/Cran + Quinoa</li> <li>Brussels Sprouts</li> </ul>	h \$50 f \$100 h \$35 f \$70 h \$55 f \$110 h \$35 f \$70 h \$35 f \$70 h \$40 f \$80 h \$45 f \$90 h \$35 f \$70
<ul><li>Traditional Onion Dip</li><li>Cheddar Beer</li><li>Spinach Artichoke</li></ul>	P \$8 q \$16 p \$10 q \$20 p \$12 q \$24	<ul> <li>Brussels Sprouts w/Bacon</li> <li>Roasted Seasonal Vegetable</li> <li>Eggplant Parmesan</li> <li>Vegan "Lasagna" (GF)</li> </ul>	h \$40 f \$80 h \$35 f \$70 h \$50 f \$100 h \$60 f \$120



<sup>\*\*</sup>add Bulky Rolls + Coleslaw for +\$2 per person with the BBQ Pulled Pork

<sup>\*</sup>Prices do not include fees + tax