

## Appetizers

Served buffet style.

### Billy Crickets' Nibblers

Toast rounds, topped with spinach, bacon, tomato & cheese  
50 pieces, 44.00  
100 pieces, 71.50  
150 pieces, 104.50

### Steak & Chicken Kabobs

30 pieces, 66.00  
50 pieces, 104.50  
75 pieces, 143.00

### Baked Sausage Stuffed Mushrooms

40 pieces, 55.00  
60 pieces, 82.50  
90 pieces, 121.00

### Mongolian Beef Bites

50 pieces, 55.00  
100 pieces, 71.50  
150 pieces, 104.50

### Fruit & Cheese Tray

2.75 per person

### Jumbo Shrimp Cocktail

40 pieces, 66.00  
50 pieces, 80.30  
75 pieces, 119.35

### Meatballs

50 pieces, 38.50  
100 pieces, 71.50  
150 pieces, 104.50

### Pecan Chicken Bites

50 pieces, 44.00  
100 pieces, 71.50  
150 pieces, 104.50

### Fire & Ice Oysters

50 pieces, 88.00  
100 pieces, 165.00  
150 pieces, 242.00

### Spicy Meatballs

50 pieces, 38.50  
100 pieces, 71.50  
150 pieces, 104.50

### Veggie Tray

2.50 per person

### Bruchetta Salsalita

40 pieces, 44.00  
60 pieces, 60.50  
75 pieces, 71.50

### Potato Skins

40 pieces, 49.50  
60 pieces, 66.00  
80 pieces, 82.50

### Sandwich Wraps

40 pieces, 49.50  
60 pieces, 66.00  
80 pieces, 82.50

### Mushrooms Casino

40 pieces, 49.50  
80 pieces, 88.00  
120 pieces, 132.00

### Clams Casino

50 pieces, 66.00  
75 pieces, 93.50  
100 pieces, 121.00

## Entrees

Plated and served individually. All entrees are accompanied with the appropriate side dish, specialty rolls & butter, soft drinks, iced tea, and freshly brewed 100% Colombian coffee by Chief Cooker.

### Chicken Marsala

Specially seasoned breast of chicken, topped with a marsala wine mushroom sauce. 18.15

### Hunter Chicken

Lightly sautéed boneless breast of chicken, smothered in a rich wine sauce made with tomatoes, bacon, garlic & shallots. 18.15

### Chicken Cordon Blue

Traditional favorite, chicken breast stuffed with ham & Swiss cheese, fried to a golden brown. 19.80

### Alpine Chicken

Grilled chicken breast topped with bacon, green onions & a Swiss Alfredo sauce. 18.15

### Grilled Chicken Breast 16.50

Add Marsala, Hunter and Alfredo sauce on the side for 2.00

### Sliced Roast Beef

Generous portions of our delicious roast beef, sliced and topped with a burgundy mushroom sauce. 18.15  
Ten (10) order minimum.

### Burgundy Beef Tips

Pan-seared beef tips with a burgundy wine mushroom sauce. 18.15

### Surf & Turf

Sliced tenderloin with port wine demi-glaze, served with three (3) bacon-wrapped shrimp. 24.00

### Roast Prime Rib

Specially seasoned 10 oz. cut, slow roasted to a perfect medium. 24.00. Ten (10) order minimum.

### The Crabby Cow

Sliced tenderloin with port wine demi-glaze & a Maryland crab cake. 24.00

### Beef Tenderloin

Tournedos of tenderloin served medium with a port wine demi-glaze. 24.00 Ten (10) order minimum.

### Maryland Crab Cakes

A well seasoned blend of both lump and claw crab meat 22.00

### Angel Hair Pasta

Topped with a hearty marinara sauce and meatballs. 16.50

### Italian Lasagna

Homemade beef lasagna. 16.50 Ten (10) order minimum.

## Desserts

### Chocolate Chambord Cake

Moist chocolate cake enhanced with rich raspberry chambord. 5.50 (15 order minimum)



### Turtle Brownie

Gourmet brownie iced with a caramel spread. Topped with pecans and chocolate curls. 4.35

### Cheesecake

Perfectly prepared NY style cheesecake drizzled with a raspberry sauce. 4.35

### Ice Cream Sundae

Velvet's Old Time Vanilla ice cream, topped with chocolate, whipped cream and a cherry. 4.15

## Spirits

### Special Requests

We will accommodate any special requests you have for beer, liquor and/or wine. Please let us know prior to the event.

### Open Bar Per Drink

30.00 set up charge. Beverage service paid by the host and billed on a per drink basis.

### Cash Bar

30.00 setup charge. Guests purchase their own drinks. Twenty (20) % of total bar sales will be added to final bill for gratuity.

### Open Bar Per Hour

This is an economical plan designed to accommodate your budgetary needs. Includes all mixers, liquors and garnishes for a pre-determined price per person. Prices are House brands 6.35 per hour, Call brands 7.45 per hour, Premium brands 8.00 per hour. Prices are per person; three (3) hour minimum.

Customized trays are available.

## Salads

### Classic

Leaf lettuce, romaine and radicchio leaves with Romano cheese & garden vegetables. 2.75

### Tropical

Tender Bibb lettuce, rock shrimp, Mandarin oranges & sliced almonds in a lemon vinaigrette. 4.00



### Caesar

Fresh romaine tossed in the classic Caesar dressing. 2.75

### Mediterranean

A mixture of fresh vegetables, cheeses, and black olives, tossed in the Chef's blend of balsamic vinegar and olive oil. 3.30

### Spinach, Bacon & Blue

Fresh spinach with blue cheese crumbles, bacon, tomato & marinated onions. Served with our Red Onion Raspberry dressing. 3.30

**PLEASE INFORM YOUR GUESTS...**

Parking for the large room is located at the rear of the building, next to room entrance.