

**Plated Luncheon Entrees**  
**Select 2– plus kids meal**  
**Color coded cards required – provided by guest**

House made Chicken Salad Croissants: With almonds, cranberries, and crisp apples, Lettuce, tomato, and red onion. Served with our house made pasta salad.

Traditional Club Sandwich: Smoked Turkey breast, Black Forest ham, bacon, American and Swiss cheese with lettuce, tomato, and aioli on the side. Served with our house made pasta salad.

Rotisserie Chicken Bacon Sandwich: Savory rotisserie chicken with bacon, lettuce, tomato, red onion, and house made aioli mayonnaise. Served with our house made pasta salad.

Greek Chicken Wrap: Grilled chicken, Kalamata olives, cucumber, grape tomatoes, feta cheese, romaine lettuce with Greek vinaigrette dressing wrapped in a flour tortilla. Served with house made pasta salad.

Bleu Cheese Wedge Salad with Grilled Chicken: Grilled Chicken atop head lettuce, eggs, tomatoes, bacon, bleu cheese crumbles with a house balsamic reduction

Grilled Chicken Caesar Salad: Marinated grilled chicken over a bed of romaine lettuce with house Caesar dressing, garlic toasted croutons and warm rolls

Apple-Strawberry Pecan Chicken Salad: Bed of lettuce with grilled chicken, feta cheese, chopped pecans, and fresh sliced crisp red apples and sliced strawberries. Served with Occasions Bleu Cheese and Feta with Balsamic Vinaigrette Dressing

Grilled Chicken Caprese Salad: Romaine-spring mix lettuce with grilled chicken, fresh mozzarella, grape tomatoes, and fresh basil with balsamic vinaigrette dressing

Crisp Chicken Tender Salad: Romaine lettuce, toasted almonds, dried cranberries, red onion, shaved parmesan, with Lemon Dijon vinaigrette.

Marinated Boneless Chicken Breast: served over flavorful rice pilaf, house vegetable, fresh garden salad, and warm rolls

Beef Tips over Pasta: Served with fresh garden salad and warm rolls

***Plated Dinner Entrees***  
***Select 2 entrees plus kids meal***  
***Color coded cards required – provided by guest***

*8oz CAB Filet Mignon*

*5 oz CAB Filet & Boneless Chicken Combo*

*10 oz CAB NY Strip Steak*

*French Cut Marbled Rich Grilled Pork Chop*

*Bourbon Glazed Pork Tenderloin*

*Cheddar Bacon Crusted Chicken over flavorful rice*

*Lemon Parmesan Crusted Chicken over flavorful rice*

*Broccoli and Cheddar Stuffed Chicken in Rich Alfredo Sauce*

*Baked Atlantic White Fish over Rice Pilaf*

*Garlic-Buttered Baked Salmon,*

*\*Cheese Stuffed Shells*

*\* Pasta Primavera*

*\*No Potato or vegetable*

*Kids Chicken Tender Dinner*

*\*Kids meals served with macaroni and cheese and applesauce*

*Above entrees served with spring mixture garden salad, warm rolls, chef's choice of potato and hot vegetable.*

***\*Ask about gluten free/allergy options\****

**A La Carte Hors D'Oeuvres (purchased per 50 pieces)**

*Mexican Tortilla Wraps*

*Bleu Cheese Stuffed Potato Skins*

*Italian Meatballs*

*Italian Sausage Stuffed Mushroom Caps*

*Chicken Tender Bites (Includes a variety of dipping sauces)*

*Pork and Vegetable Eggrolls with sweet and sour dipping sauce*

*\*Vegetables & Dip Display (feeds 50)*

*\*Cheese & Cracker Display (feeds 50)*

*Fruit and Dip Display (feeds 50)*

*Shrimp Bowl—Jumbo count*

*Ask about our hand-crafted charcuterie displays!*

**All Hors D'Oeuvres Party Packages**

***The Signature Display:***

*Pork and Vegetable Eggrolls*

*Cheddar and Bacon Stuffed Tater Kegs*

*Vegetable and Dip display*

*Fruit and Dip display*

*Garden of Eatin' Snack mix at the bar*

***\*No Substitutions***

***The Modern Classic:***

*Chicken Tender Bites with a variety of dippers*

*Pork and Vegetable Eggrolls*

*Shrimp Cocktail*

*Cheese and cracker display*

*Veggie and Dip display*

*Garden of Eatin' snack mix at the bar*

***\*No Substitutions***

***Our packages are a great way to offer your guest a variety of our most popular appetizers and will give you peace of mind that you will have enough for all to enjoy.***

## **Bar Services**

*Top Shelf Open bar*

*Full Open bar*

*Beer, Wine, Soft drinks bar*

*Mimosa Punch Bowl (Orange, Cranberry, or Grapefruit)  
(serves 20)*

*Soft Drink Station (self-serve)*

*Ice tea and lemonade station (self-serve)*

*Coffee and hot tea*

*Tab or Cash bar*

*Champagne toast for each table*

*Specialty items available upon request*

## **Desserts**

*New York Style Cheese Cake*

*Tiramisu*

*Carrot Cake*

*Warm Chocolate brownie with vanilla bean ice cream*

*Double Choc Layered Cake*

*Lemon Layered Cake*

*Dessert Buffet (pick two of the above)*

*Chocolate fountain (min 50 guests)*

*Custom Wedding Cakes and Sheet cakes available upon request*

*Bring in your own dessert with small outside vendor fee  
\*All outside desserts must come already on serving trays*

## **Breakfast and Brunch Options**

### ***Continental Breakfast***

*A Variety Breakfast Pastries*

*Fresh Fruit Flutes*

### ***OPC's Brunch Strata***

*Homemade Baked Egg Strata with a Variety of Sautéed Vegetables*

*Served with Rosemary Potatoes*

*Add Ham or Sausage*

### ***Chef's Delicate Dual***

*Ham, Egg and Cheddar Cheese Croissant Sandwich served Warm*

*With Chef's Choice Potatoes*

### ***Additional Sides***

*Fresh Fruit Flutes*

*Assorted Danish and Muffins*

### ***Self-Serve Bar Stations***

*Juice Station Cranberry and Orange Juice*

*Coffee & Hot Tea*

*Mimosa's (OJ, Cranberry, Or Grapefruit)*

*Bloody Mary Bar (min 20 persons)*