

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.*

Buffalo Chicken Wrap: *Buffalo seasoned Rotisserie chicken, celery, tomatoes, crispy onion straws, cheddar 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 Lemon-Caesar dressing, garlic croutons and Parmesan Cheese.*

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 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.*

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)