

BUFFET STYLE APPETIZERS

All items serve 10 people.

CLASSIC POTATO SKINS

Golden fried potato skins with melted cheddar cheese, sprinkled with applewood bacon and fresh green onions. Served with a side of sour cream. \$25.00

ARTICHOKE GORGONZOLA DIP

Spinach, artichoke hearts, garlic and spices in a blend of cheeses. Bubbling hot with hand-cut tortilla chips and salsa. \$35.00

SLIDERS

Mini beef tenderloin filets topped with caramelized onions, cheddar cheese and chipotle mayonnaise. \$40.00

COLOSSAL ONION RINGS

Onion slices, batter to Perfection and served with a side of Chipotle mayo and ranch dressing. \$25.00

FIRESIDE CHICKEN WINGS

Tender jumbo chicken wings tossed in one of our delicious sauces. Choose from Classic Buffalo-style, Honey BBQ, or Spicy Garlic. Includes homemade Ranch dressing. \$35.00

QUESADILLA

Delicious blend of fresh cheeses and Mild green chiles. Served with sour cream, fresh guacamole, and salsa. For \$5.00 more add Chicken, or Beef; for \$7.00 more add shrimp. \$35.00

ASIAN STYLE POTSTICKERS

Chinese pork dumplings steamed, then pan-fried to a slightly crisp golden-brown and served with a homemade Szechwan dipping sauce \$35.00

BATTERED CHICKEN TENDERS

Fresh chicken tenders (never-frozen!), hand breaded and fried to a golden brown with your choice of Honey Mustard, BBQ, or Ranch dressing on the side. We recommend hand tossed Buffalo style. \$35.00

COLOSSAL CORN DOG

A Twist on an old American classic, this giant battered corn dog is served with a side of mustard and spicy Sriracha ketchup. \$35.00

CHEESY TATER BARRELS

A side of traditional golden brown tater tots with a melted cheesy center. \$25.00

GRILLED CHICKEN SATAY

Marinated chicken skewers, grilled and served with an Asian style peanut sauce. \$35.00

SOUTHWEST STYLE EGG ROLLS

A crispy wonton skin, loaded with chicken, jack cheese, black beans, corn, red peppers, and spinach, then fried until golden brown. Served with a creamy avocado sauce. \$35.00

POPCORN SHRIMP

Fresh shrimp dipped in our homemade batter, then fried to a golden brown. \$40.00

BUFFET STYLE ENTREES

All items serve 10 people.

SPRING PRIMAVERA SALAD

A blend of fresh vegetables, tossed in a light vinaigrette and served over our fresh pasta. Topped with freshly grated Parmesan and Romano cheeses. \$70.00

CAJUN PENNE PASTA

Cajun seasoning, green and red peppers, andouille sausage, Shrimp and chicken pasta with Alfredo style penne pasta and topped with freshly grated Parmesan and Romano. Garnished with Green onion. \$80.00

SHRIMP SCAMPI

Traditional shrimp scampi served on a bed of fresh linguine. \$75.00

BAKED MACARONI & CHEESE

Baked penne in a fresh three cheese cream sauce and crusted with our homemade toasted Parmesan bread crumbs. \$70.00

CHICKEN ALFREDO

Fettuccine tossed with sauteed chicken and a fresh creamy Alfredo sauce. Topped with freshly grated cheese. Served with garlic bread. \$75.00

CHICKEN ENCHILADA

Shredded chicken in a rich tomatillo green sauce, topped with fresh cheeses, highlight this authentic dish. \$60.00

TUSCAN STYLE ARTICHOKE CHICKEN

Wood-Fired grilled chicken breast last in a light cream sauce with tomatoes, onions, mushrooms, and artichokes. \$70.00

FIRESIDE SLOW COOKED ST. LOUIS RIBS

Fall off the bone delicious. Slow-cooked and finished with our own barbecue sauce. For additional \$20.00 per order add a side of cobbettes, and pot of fries. \$60.00

CHICKEN PICATTA

Chicken breast tossed in our homemade breading, and baked until a golden brown. \$80.00

TRADITIONAL BASIC PIE

Sauce and cheese...Additional Toppings: Pepperoni, Italian Sausage, Ham, Bacon, Roasted Chicken... add \$6.00 Each / Mushroom, diced tomato, bell pepper, roasted red pepper, pesto, Slight Red Onion, jalapeno peppers, pineapple, broccoli, garlic, black olives, extra sauce, extra cheese, caramelized onions... \$2.00 / Each \$28.00

BUFFET STYLE SIDES

All items serve 10 people.

HOUSE SALAD

Fresh mixed greens, shredded carrots, diced cucumbers, and homemade Parmesan croutons. Comes with choice of Ranch, Blue Cheese or Blue Cheese crumbles, Tangy Honey Mustard, Buttermilk Garlic, Oil & Vinegar, and Balsamic Vinaigrette. \$40.00

CAESAR SALAD

Fresh chopped Romaine hearts tossed with a creamy Caesar dressing topped with garlic croutons and shredded parmesan cheese. Add Chicken for \$12.00 / Shrimp for \$18.00 more. \$40.00

CHICKEN AVOCADO SALAD

Mixed greens, bell peppers, diced tomatoes and avocados tossed in a buttermilk garlic dressing and topped with grilled chicken slices and candied pecans. \$40.00

CHICKEN FINGER SALAD

Mixed greens, diced tomatoes, cucumber, Red Onion, hand breaded chicken tenders and a side of honey mustard dressing. Topped with shredded egg. \$40.00

STEAMED VEGETABLES

Fresh steamed medley of zucchini, squash, carrots, and asparagus. \$40.00

HOMEMADE MASHED POTATOES

Made from scratch every time, your choice of garlic or plain. \$35.00

GRILLED ASPARAGUS

Fresh asparagus grilled over an apple-wood fired grill. \$40.00

RICE

Your choice of Spanish rice or wild rice pilaf to accompany your entrees. \$32.00

