

Catering MENU

DELICIOUS FOOD PACKAGES

THE PIANO KEYS

CHICKEN TENDERS, POTATO SKINS,
BBQ MEATBALLS, TORTILLA CHIPS & SALSA,
BUFFALO WINGS, SPINACH &
ARTICHOKE DIP

FULL MOON PIZZA BUFFET

ASSORTED THIN CRUST PIZZAS,
(CHEESE, SAUSAGE, PEPPERONI AND
VEGGIE) WITH TOSSED SALAD-IDEAL FOR
GROUPS OF 50 OR FEWER

HOWLIN ON THE DECK

GRILLED CHICKEN SANDWICHES, BURGERS,
HOT DOGS, PASTA SALAD
AND POTATO CHIPS

ROCK AROUND THE CLOCK

GROUND BEEF & CHICKEN TACOS,
REFRIED BEANS, MEXICAN RICE, TORTILLA
CHIPS & SALSA

HOWLIN ON THE DECK

(CHOICE OF TWO ENTREES)
LEMON CHICKEN, ITALIAN BEEF
SANDWICHES, PENNE PASTA MARINARA.
A LARGE SELECTION OF ACCOMPANIMENTS
ARE AVAILABLE

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APPETIZERS BY THE TRAY

GRILLED CHEESE SANDWICH BITES
BACON WRAPPED SCALLOPS
BAKED BRIE WITH RASPBERRY & ALMONDS IN PHYLLO
CRISPY ASPARAGUS WITH ASIAGO CHEESE
SESAME CHICKEN
TASTY CRAB RANGOON
COCONUT SHRIMP
FRESH MOZZARELLA WRAPPED IN PROSCUITTO
HUMMUS WITH PITA & VEGGIES
COCONUT PECAN SCALLOPS
BEEF EMPANADAS
PARMESAN ARTICHOKE HEARTS
MINI BEEF WELLINGTON
EGG ROLLS (*SHRIMP & PORK*)
BLACKENED CHICKEN SATE WITH PEANUT SAUCE
BEEF TENDERLOIN SERVED ON SILVER DOLLAR ROLLS
CHEESY SPINACH DIP SERVED WITH TRI-COLOR TORTILLA CHIPS
ANTIPASTI SKEWERS (*KALAMATA OLIVES, SUN DRIED TOMATOES, ARTICHOKE & FRESH
MOZZARELLA TOSSED IN HERBS WITH BALSAMIC VINAIGRETTE DRESSING FOR DIPPING*)
FRESH FRUIT TRAY
ASSORTED CHEESE & CRACKER TRAY
MINI PULLED PORK SLIDERS
PAT LA FRIEDA MINI BURGERS ON CROISSANT BUNS
MINI CHICKEN SANDWICHES
MINI TURKEY & CHEESE SANDWICHES ON ASSORTED BREADS
POTATO SKINS **VEGETARIAN OPTIONAL*
MINI PIZZA SQUARES (*PEPPERONI, *VEGGIE, HAM/PINEAPPLE OR BBQ CHICKEN*)

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BUFFET STATIONS

ENTRÉE SELECTIONS (SELECT 2)

GRILLED SALMON TERIYAKI
MUSHROOM RAVIOLI SERVED WITH ALFREDO SAUCE
CAJUN MARINATED FLANK STEAK
PENNE PASTA MARINARA (VEGETARIAN)
TORTELLINI PESTO WITH MUSHROOMS AND SUN DRIED TOMATOES
GRILLED JUMBO SHRIMP OVER A BED OF LINGUINI TOSSED IN GARLIC, EVOO
AND PARMESAN CHEESE
LEMON CHICKEN (LIGHTLY BREADED IN WHITE WINE CAPER SAUCE)
BEEF TENDERLOIN CARVING STATION (ADD \$10.95 PER PERSON)
SMOKED PARMESAN AND ARTICHOKE STUFFED PORK TENDERLOIN

SIDE DISHES (SELECT 3)

GARLIC MASHED POTATOES
GRILLED VEGETABLES
GREEK SALAD
CAESAR SALAD
GARDEN SALAD
MIXED GREEN SALAD WITH APPLES, WALNUTS & BLEU CHEESE TOSSED
IN BALSAMIC VINAIGRETTE DRESSING
PARMESAN CRUSTED ROASTED POTATOES
PENNE PASTA MARINARA
COLESLAW
ASSORTED BREADS & BUTTER
SAUTÉED SPINACH

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HOWLIN' DESSERT SELECTIONS

CHOCOLATE FUDGE BROWNIES, DESSERT BARS & CHOCOLATE CHIP COOKIES
(DESSERT BARS INCLUDE OLD FASHIONED LEMON BARS & SEVEN LAYER BARS)

ASSORTED CAKES, PIES AND CHEESECAKES CHOCOLATE DECADENCE TORTE, DULCE DE LECHE
CHEESECAKE, TURTLE CHEESECAKE, KEY LIME PIE & OLD FASHIONED BUNDT COFFEE CAKE

GOOD HUMOR ICE CREAM CART (*SEASONAL*) ARRAY OF ICE CREAM BARS & POPSICLES'
(*IDEAL FOR GROUPS OF 100 OR MORE*)