



Our beautiful ballroom accommodates up to 440 guests for dinner, 330 guests with a dance floor or a theater-style capacity of 450.

The Woodside Terrace offers an unmatched wooded view for outdoor wedding ceremonies. We can accommodate up to 220 guests with white garden chairs.

Spacious but still intimate, the Board Room provides space for 100 guests dining or a maximum of 70 guests with a dance floor. Theater-style capacity is 110.

Our smaller Meeting Room has a dining capacity for 40 guests and theater-style capacity of 50.





1040
RIDGE ROAD
MUNSTER, IN 46321
PHONE EXT 2
219-836-1930
★ WEBSITE
CVPA.ORG



Owner/Executive Chef Hugo Francisco Perea-Arteaga has a three-decade history in food. He started at The Center for Visual and Performing Arts as a dishwasher in 1991. He quickly rose through the ranks under the direction and guidance of his teacher and mentor, C.E.C. Joseph Trama, owner of Trama Catering. He became Sous Chef in 1994 and then advanced to Head Chef in 2010. Together, their Sunday Champagne Brunch earned top ratings from The Times and Post-Tribune rankings and continues to be a top-notch dining experience for guests from Northwest Indiana and beyond.



Owner/President Maria Elena Arteaga has worked in the insurance industry for over 20 years. She joined the catering and events team in 2022. Her extensive knowledge in management and customer service have helped her lead their team to continue providing the outstanding dining experience they are well-known for. She is known as a problem solver and for her hands-on approach with both staff and customers alike.



The husband and wife team most recently led Trama Catering at the CVPA until the much-deserved retirement of C.E.C. Joseph Trama in 2024. They started *10Forty* Banquets & Catering Inc. with the dream of running a successful company that fulfills the needs of their dedicated staff, while providing excellent food and service to their loyal customers. Together, they guide a kitchen and dining room staff of about 40 employees.

***10Forty* Banquets & Catering Inc.** holds the distinction as the exclusive caterer for The Center for Visual and Performing Arts.



Manager Noe Garcia works alongside **Event Planners Christine DalleCarbonare** and **Lillie Beckman**, whom assist with guest details and arrangements, and **Business Office Manager Joyce Gordon** complete the *10Forty* Banquets & Catering, Inc. team.

Contact the Catering and Events Office at (219) 836-1930, ext. 2



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BREAKFAST MENU

Continental

Trays of Danishes and muffins, with fresh seasonal fruit selection, fresh brewed Arabica and Robusta coffee blend, orange juice and assorted hot tea choices. \$14

Continental Supreme

Trays of Danishes and muffins, with fresh seasonal fruit. Hard-boiled eggs, bagels with cream cheese, yogurt and granola, fresh brewed Arabica and Robusta coffee blend, orange juice and assorted hot tea choices. \$16

Plated Breakfast

Scrambled eggs, choice of pork sausage, bacon or ham, hash browns, fruit kabob, toast, fresh brewed Arabica and Robusta coffee blend, orange juice and assorted hot tea choices. \$17

Family Style

Selections include all of the following: scrambled eggs, pork sausage, baked ham, hash brown potatoes, toast, coffee cake, fresh brewed Arabica and Robusta coffee blend, orange juice and assorted hot tea choices. \$21

Deluxe Breakfast Buffet (50 guest minimum)

Scrambled eggs, pork sausage, ham, hash brown potatoes, toast, french toast, syrup, cheese blintzes, bagels with cream cheese, smoked salmon lox, fresh fruit, coffee cake, orange juice, coffee and hot tea. \$25

Brunch Buffet (50 guest minimum)

Scrambled eggs, pork sausage, baked ham, hash brown potatoes, toast, french toast and syrup, cheese blintzes with fruit toppings, bagels with cream cheese, fresh fruit, smoked salmon lox, baked chicken with dressing, choice of potato, penne pasta with italian sausage and marinara, green beans, beef stroganoff with fettuccine, garden salad with dressing, dessert, fresh brewed Arabica and Robusta coffee blend, orange juice and assorted hot tea choices. \$32

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LIGHT LUNCHES

Served with choice of soup or salad (upgrade to both for an additional \$3), and ice cream or sherbet

SANDWICHES

Chicken Salad Croissant – Flaky butter croissant, filled with all white meat chicken salad and a delicious blend of pineapple, grapes and walnuts. Served with a side of fresh fruit. \$19

French Dip – Slices of slow-roasted USDA inside round beef, served tender and juicy on a crusty french roll with au jus. Served with sweet potato fries. \$19

Grilled Vegetable Sandwich – An assortment of grilled garden vegetables, marinated in a balsamic glaze and served on a ciabatta roll with pesto mayonnaise. Served with fried potato wedges. \$18

Tijuana Burger – 8oz fresh ground round, topped with chili and pepper jack cheese, pico de gallo and avocado. Served with french fries. \$19

Beef Sandwich – Lean slices of tender beef, served on a grilled romano cheese country roll with swiss cheese and horseradish cream sauce. Served with french fries. \$19

California Wrap – Turkey, lettuce, tomato, avocado and cheese served on a spinach tortilla with fresh fruit. Choose a side of pasta salad, potato salad or red cabbage blend with jicama salad. \$19

SALADS

Cold Teriyaki Chicken Salad – Asian marinated chicken and fresh vegetables tossed with noodles on Bibb lettuce. Served with a fresh fruit garnish. \$18

Nicoise Salad – Grilled ahi tuna on hearts blend lettuce with fresh green beans, hardboiled eggs, olives and boiled potatoes. Served with an herbed Champagne vinaigrette. \$21

Greek Salad – Romaine salad blend with feta, Kalamata olives, cucumber, tomato, fuji apples and a lemon herb vinaigrette. Served with toasted pita chips. \$18

Cobb Salad – American blend lettuce with chopped chicken, hard-boiled egg, tomato and cucumber. Served with choice of dressing. \$18

BOXED LUNCHES

On the Go! – Piled high deli meat sandwiches on Kaiser roll or spinach tortilla wrap with chips, cookie, condiments and pickle. Choice of (2) for orders of 35+ lunches: vegetarian, turkey, ham or roast beef. Add a third option for orders of 75+. Perfect for the no-frills, serve-yourself luncheon or meeting. \$15

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HEARTY LUNCHES

Served with soup* or salad (upgrade to both for an additional \$3), choice of vegetable, starch and dessert. *Excluding buffets Pasta dishes do not include an additional starch.

*New Menu Items Available!

Beef Tips with Noodles – Braised sirloin beef in a rich red wine sauce with onions and fresh mushrooms. Served on fettuccine pasta. \$23

***Pepper Steak with Rice** – Braised sirloin beef in a red wine reduction gravy with peppers, onions, mushrooms and tomato. Served over fluffy white rice. \$23

Roast Sirloin of Beef – Slow-roasted aged USDA top round inside of beef, sliced and served with Chausseur sauce. \$25

Prime Rib – Slow roasted USDA aged cut from the ribeye, served with au jus. \$30

Roast Turkey – Roasted, sliced turkey breast with traditional stuffing, gravy and cranberry chutney. \$24

Roast Loin of Pork – Tender, juicy slow-roasted boneless loin of pork with Golden Delicious apples, walnuts, raisin dressing and rich pan gravy. \$23

Grilled Chicken Breast – Tender and juicy, marinated chicken breast, grilled to perfection. \$22

***Chicken Marsala** – Lightly floured and sautéed, boneless tender 6oz chicken breast and mushrooms in a rich Marsala wine sauce. \$22

Chicken Pomodoro – Italian marinated, grilled 6oz chicken breast on angel hair pasta with a pomodoro and pesto cream sauce. \$22

Chicken Tetrazzini – Marinated white meat chicken with creamy Parmesan & romano sauce and mushrooms. Served over linguine pasta with choice of vegetable. \$22

Stir-Fry Chicken – Boneless breast of chicken, marinated with soy, sesame seed oil, ginger and sautéed with crisp Asian vegetables. Served over fried rice with crispy wontons. \$22

Italian Style Baked Half Chicken – Herb and garlic seasoned half of roasted chicken with savory dressing and sherry supreme sauce. \$27 or **Chicken Breast** \$22

FAMILY STYLE – Choice of (2) entrées: fried chicken or baked chicken with dressing, roast sirloin of beef, baked ham, roast loin of pork, italian sausage, polish sausage with sauerkraut. Includes penne pasta with marinara sauce, choice of potato and vegetable, and cake or ice cream. \$28

*other options may be available for an additional fee

Spinach Mousse Chicken – 5oz boneless chicken breast, stuffed with our signature spinach mousse and pan-seared with sun-dried pesto cream. \$26

***Tilapia** – Farm-raised boneless skinless fillet, features a flaky white flesh, which can be enhanced with your choice of citrus beurre blanc or cilantro mango salsa. \$22

***Cod** – Wild-Caught North Atlantic boneless skinless fillet, baked with herb dill butter and served with Mousseline Sauce. \$25

***Mahi Mahi** – Pan-seared with a rub of brown sugar, smoked paprika and served with a tropical mango fruit salsa. \$26

Grilled Norwegian Salmon – Herb-marinated fresh salmon, grilled and finished with pure maple syrup, orange and butter glaze. \$30

Vegetarian Lasagna – Noodles layered with fresh zucchini, squash, carrots, onion, spinach, ricotta and mozzarella in a velvety romano and Parmesan cream sauce. \$23

Manicotti – Two light italian pasta crepes. One filled with meat and spinach, one filled with Ricotta cheese, marinara and rich bechamel. \$22

Pasta Primavera – Light cream sauce and fresh sautéed vegetables over linguine pasta. \$21

LUNCHEON BUFFET – (50 guest minimum)
Baked or fried chicken, penne pasta and italian sausage, duchess mashed potatoes, vegetable, tossed salad bowl with cheese, cucumber, tomatoes, croutons and choice of dressings. Garden fresh crudité with dip, assortment of cheeses, jello with fruit garnish, homemade coleslaw, kidney bean salad, cottage cheese and pickled beets. Choice of cake or ice cream \$28

DELI BUFFET – (50 guest minimum)
Sliced meat including tender roast beef, baked ham, salami, pepperoni, American and swiss cheeses, lettuce, tomato, condiments and assortment of bread. Served with choice of potato or pasta salad, chips and dessert. \$23

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HORS
D'OEUVRES

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CHEF'S PROMISE

Executive Chef Hugo Francisco Perea-Arteaga, together with his culinary staff, provides high-quality food and classical preparations. Our menu is a representation of some of his most proven menu concepts. We encourage you to share your ideas and let us design a custom menu to make your event truly special. The chef is available for consultation.

HORS D'OEUVRES

All hors d'oeuvres are 50 pieces unless otherwise noted. They are served attractively with appropriate theme, sauces and garnishes.

**New Menu Items Available!*

HOT

BBQ Ribs – \$100
BBQ Wings – \$100
Bacon Wraps – \$80
Beef Empanada – \$125
Brie & Apricot Purse – \$100
Broiled Artichoke Crostini – \$80
Bruschetta (traditional) – \$80
Chicken Wings – \$100
Chicken Sate (contains peanut) – \$190
Chicken Tenders – \$100
Chinese Pork Egg Rolls – \$85
Chinese Vegetable Egg Rolls – \$85
Cocktail Franks – \$100
Crab Cakes – \$125
Fried Cheese and Zucchini – \$80
Fried Stuffed Green Olives – \$95
Italian or Swedish Meatballs – \$100 (100 pieces)
Italian Stuffed Mushrooms (contains meat) – \$90
Quesadilla Cornucopias – \$140
Shrimp Brochette – \$125
Salmon Wonton – \$125
Spanakopita – \$95
Stuffed Jalapeño Poppers – \$90
Beef Brochettes – \$125
Tomato Bread – \$75

COLD

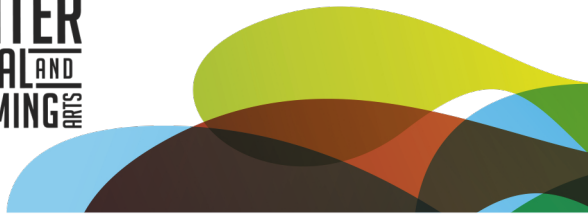
Antipasto Tray – \$150
Charcuterie Platter – \$200
*Charcuterie Cups – \$10 each
Caprese Skewers – \$100
*Fruit Caprese Skewers – \$100
Cubed Cheese Tray – \$100
Deviled Eggs – \$100
Finger Sandwiches – \$100
*Fruit Kabobs – \$75
Fresh Fruit Tray (small) – \$150
Fresh Fruit Tray (large) – \$250
Vegetable Tray – \$75
*Mini Veggie Cups – \$100
Shrimp Bowl (iced) – \$275
*Shrimp Cocktail Shooters – \$175
Spinach Tortilla Pinwheels – \$95
Stuffed Celery – \$65
Stuffed Cherry Tomatoes – \$65
Stuffed Pea Pods – \$100
Sushi – \$150
Sweet Tray – \$100

Handcrafted ice sculptures starting at \$500.

*Ice luge starting at \$600.

*May need additional bartender - \$125

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BAR
SERVICE

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OTHER

House Champagne
\$20/bottle

House Wine
\$20/bottle

Strawberry Punch (NA)
\$40/gallon

Alcoholic Punch
\$65/gallon

Champagne Punch
\$50/gallon

Mimosa Bar
\$20/bottle champagne
\$12/carafe juice
\$16/carafe peach nectar
\$25/seasonal berries

Lemonade
\$16/pitcher

Iced Tea, Soda
\$12/pitcher

Unlimited Soda Package
\$5/person

Beer, Wine, Soda (4hrs.)
\$18/person

Coffee Service
\$35/gallon

1 gallon serves 25 people

Complimentary wedding Champagne is included at no additional charge. Bartender fee included in package price. Cash and tab bars will have additional cost of \$125/per bartender, based on guaranteed guest count. Security fee of \$250 for events with alcohol.

CALL BRAND BAR PACKAGE

4 hours \$22/person • 5 hours \$25/person

Liquors:

Beefeater Gin
Canadian Club
Christian Brothers
Southern Comfort
J&B
Kahlua
Rum

Spiced Rum
Coconut Rum
Amaretto
Seagram's 7 Crown
Seagram's V.O.
Smirnoff Vodka
Tequila

Wine:

Cabernet
Merlot
Pinot Noir
Chardonnay
Pinot Grigio
Moscato
Sauvignon Blanc

Beer (on tap):

Miller Lite
Modelo

PREMIUM BAR PACKAGE (Also Includes Call Brands)

4 hours \$24/person • 5 hours \$27/person

Liquors:

1800 Tequila Silver
Absolut
Ketel One
Tito's
Baileys Irish Crème
Disaronno Amaretto
Bacardi
Captain Morgan
Malibu Rum
Crown Royal
Dewar's
Jameson
Jack Daniels
Jim Beam
Makers Mark
Hennessy
Tanqueray

Bottled Beer:

Corona
Miller Lite
Yuengling
Dogfish (can)

ULTRA-PREMIUM UPGRADE

4 hours \$27/person • 5 hours \$30/person

Don Julio Blanco Tequila
Woodford Reserve Bourbon
Hendrick's Gin
Johnny Walker Black
Belvedere Vodka

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C V P A . O R G



All dinner selections include: choice of soup, garden salad with choice of dressings, potato or rice, vegetable and dessert. Coffee, hot tea and water included.

**New Menu Items Available!*

BEEF

Tuscan Flat-Iron Steak – Aged beef cut from the shoulder chuck, olive oil, garlic, and rosemary char grilled with roasted tomato butter. \$42

Prime Rib – Slow roasted USDA aged cut from the ribeye, served with au jus. \$42

Grilled Filet – 6oz \$42 • 8oz \$48
Served with sautéed mushrooms.

Roast Tenderloin – Special spice blend, USDA choice aged tenderloin, served with chef's choice of sauce. \$47

Steak & Chicken – Center cut 6oz filet along with a 6oz boneless skinless chicken breast prepared to your liking. \$52

SEAFOOD

Filet and Skewered Shrimp – Center cut USDA aged 6oz filet of beef tenderloin, paired with seasoned grilled shrimp. \$52

Grilled Norwegian Salmon – Herb-marinated fresh salmon, grilled and finished with pure maple syrup, orange and butter glaze. \$35

Mahi Mahi – Pan-seared with a rub of brown sugar, smoked paprika and served with a tropical mango fruit salsa. \$33

***Cod** – Wild-caught North Atlantic boneless skinless fillet, baked with herb dill butter and served with Mousseline Sauce. \$32

Tilapia – Farm-raised boneless skinless fillet features a flaky white flesh, which can be enhanced with your choice of citrus beurre blanc or cilantro mango salsa. \$30

CHICKEN

Italian Style Baked Half Chicken – Herb and garlic seasoned half of roasted chicken with savory dressing and sherry supreme sauce. \$33 or **Chicken Breast** \$30

***Grilled Chicken Breast** – Tender and juicy, marinated chicken breast, grilled to perfection. \$30

Chicken Piccata – Lightly floured and sautéed, boneless tender 6oz chicken breast with a lemon, wine, caper butter sauce. \$30

Herb Chicken – Juicy boneless skinless chicken breast, coated in fresh herbs and bread crumbs, shallots, garlic, Dijon mustard and sautéed crispy. Served with White Zinfandel sauce. \$30

***Chicken Marsala** – Lightly floured and sautéed, boneless tender 6oz chicken breast and mushrooms in a rich Marsala wine sauce. \$30

Chicken Parmesan – Garlic, italian herbs, parmesan cheese and bread crumb coated boneless breast, sautéed to golden brown. Served with pomodoro sauce and shaved Asiago. \$30

Spinach Mousse Chicken – 5oz boneless chicken breast, stuffed with our signature spinach mousse and pan-seared with sun-dried pesto cream. \$34

Chicken Tenders – Three breaded crispy boneless chicken tenders served with french fries. \$18

PORK

Roast Pork Loin – Tender, juicy slow-roasted boneless loin of pork with Golden Delicious apples, walnuts, raisin dressing and rich pan gravy. \$30

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DINNER MENU CONT.

HEARTY LUNCHES DINNER MENU ACCOMPANIMENTS

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Vegetarian Grilled Seasonal Vegetables – Fresh assortment of garden vegetables with garlic, balsamic vinegar and olive oil marinade seared on a hot grill and served with roasted tomato butter sauce. \$23

Vegetarian Lasagna – Noodles layered with fresh zucchini, squash, carrots, onions, spinach, ricotta and mozzarella in a velvety romano and Parmesan cream sauce. \$25

Orecchiette Pasta – With grilled vegetables enveloped in a rich vodka tomato pesto cream sauce. \$24

Butternut Squash Ravioli – Served with spinach and sherry cream sauce. \$28

Mediterranean Couscous, Ratatouille – \$27 (V)

Grilled Portabella Mushroom – Served with Tuscan bean salad \$27 (V) & (GF)

Grilled Seasonal Squash – Served with rice \$27 (V) & (GF)

Roasted Root Vegetables – Served with quinoa blend \$27 (V) & (GF)

V - Vegan • GF - Gluten Free

**New Menu Items Available!*

SOUPS

Chicken Noodle
Cream of Broccoli
*Cream of Potato
*Cream of Mushroom
French Onion
Lemon Rice
Minestrone
Chicken Tortellini
(vegetable broth can be substituted upon request)

SALADS

Garden fresh greens
Choice of two dressings – Ranch, Poppyseed, Italian, Garlic, French

VEGETABLES

Italian Green Beans
Glazed Carrots
Corn
Green Beans Almondine
Peas and carrots
Italian Vegetable Blend (broccoli, cauliflower, carrots, green beans)

POTATOES

House Fluted Duchess Mashed Potatoes
~ Customer Favorite!
*Traditional Mashed Potatoes
*Roasted Potato Wedges
Traditional Baked Potato
Fresh Herb New Potatoes
Mashed Red Bliss Potatoes
Rice Pilaf or White Rice
*Couscous

DESSERTS

Chocolate Raspberry, *Chocolate Fudge, *Red Velvet or *Carrot Cake
Pineapple, *Lemon, Strawberry, *Piña Colada or *Marble Whipped Cream Cake

ICE CREAM

Vanilla
Chocolate
Strawberry
Peppermint
Rainbow or Orange Sherbet

*Specialty Desserts are available starting at \$3+



DINNER MENU

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FAMILY STYLE

Your choice of 2 entrées and one item from each of the other categories.
Includes choice of soup and salad. \$38 per person

**New Menu Items Available!*

CHOICE OF (2) ENTRÉES:

Baked Chicken with Dressing
Or Fried Chicken
Roast Pork Loin
Baked Glazed Ham
Roast Sirloin of Beef
Polish Sausage with Sauerkraut
**Pasta Primavera (vegetarian option)*

(Other options may be available for an additional fee)

CHOICE OF (1) VEGETABLE:

Italian Green Beans
Glazed Carrots
Corn
Green Bean Almondine
Peas and Carrots
Italian Vegetable Blend (broccoli, cauliflower, carrots, green beans)

CHOICE OF (1) PASTA:

Penne Pasta with Italian Sausage
**Linguine with marinara sauce*
**Bowtie with pesto*

CHOICE OF (1) STARCH:

House Fluted Duchess Mashed Potatoes ~ *Customer Favorite!*
**Traditional Mashed Potatoes*
**Roasted Potato Wedges*
Traditional Baked Potato
Fresh Herb New Potatoes
Mashed Red Bliss Potatoes
Rice Pilaf or White Rice
**Couscous*

CHOICE OF (1) DESSERT:

Chocolate Raspberry, **Chocolate Fudge*,
**Red Velvet* or **Carrot Cake*

Pineapple, **Lemon*, Strawberry, **Piña Colada* or **Marble Whipped Cream Cake*

Vanilla, Chocolate, Strawberry or
Peppermint Ice Cream
Rainbow or Orange Sherbet

**Specialty Desserts are available starting at \$3+*

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DINNER MENU

DINNER BUFFET

(50 guest minimum) Your choice of one item from each category. \$38 per person

**New Menu Items Available!*

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CHOICE OF (1) ENTRÉE:

Baked Chicken with Dressing
Fried Chicken
Roast Pork Loin
Baked Glazed Ham
Roast Sirloin of Beef
Roast Turkey
Penne Pasta with Italian Sausage

**Pepper Steak with Rice*

Chicken Picatta
with wine sauce and capers

Chicken Parmesan Marinara
with an Italian Cheese Blend

Grilled Chicken Bruschetta
in a balsamic marinade with bruschetta
tomatoes

Teriyaki Chicken Breast

Tamari marinated and grilled chicken
breast with stir-fried vegetables

**Pasta Primavera (Vegetarian Option)*

*(other options may be available for an
additional fee)*

CHOICE OF (1) FISH:

Baked Tilapia with Mango Salsa

Grilled Norwegian Salmon+
with Mousseline Sauce

Icelandic Cod Loin
with roasted dill tomato sauce

Fried Catfish with Tartar Sauce

+Denotes an additional fee

CHOICE OF (1) PASTA:

Linguine with marinara sauce

Tortellini with Florentine sauce

Angel Hair with pomodoro sauce

Bowtie with pesto

CHOICE OF (1) STARCH:

House Fluted Duchess Mashed
Potatoes ~ *Customer Favorite!*

**Traditional Mashed Potatoes*

**Roasted Potato Wedges*

Traditional Baked Potato

Fresh Herb New Potatoes

Mashed Red Bliss Potatoes

Rice Pilaf or White Rice

**Couscous*

CHOICE OF (1) VEGETABLE:

Italian Green Beans

Glazed Carrots

Corn

Green Bean Almondine

Peas and Carrots

Italian Vegetable Blend (broccoli,
cauliflower, carrots, green beans)

CHOICE OF (1) DESSERT:

Chocolate Raspberry, **Chocolate Fudge,*

**Red Velvet or *Carrot Cake*

Pineapple, **Lemon, Strawberry, *Piña*

Colada or **Marble Whipped Cream Cake*

Vanilla, Chocolate, Strawberry or

Peppermint Ice Cream

Rainbow or Orange Sherbet

**Specialty Desserts are available starting at \$3+*

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ALSO INCLUDES:

Tossed salad bowl with shredded cheese, fresh cucumbers, tomatoes, croutons and choice of dressings.
Served with garden fresh crudite with dip, assorted cheese tray, coleslaw, kidney bean salad, pasta salad,
cottage cheese and pickled beets.



FOOD STATIONS

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50 person minimum for Food Stations.

QUESADILLA STATION

\$18 per person

Quesadillas with choice of:

- Two cheeses
- Roasted Poblano Chili
- Salsa Verde
- Mushrooms
- Green Onions
- Sour Cream
- Pico de Gallo

*Served with Guacamole,
Mango Salsa and Tortilla Chips*

PASTA STATION

\$20 per person

Choice of (2) Pastas:

- Tortellini
- Capellini
- Farfalle
- Linguine
- Spaghetti
- Fettucine

Choice of (3) Sauces:

- Marinara
- Pesto
- Alfredo
- Vodka
- Bolognese

Served with Garlic Bread

**Attendant charge \$100
For EACH Station**

STIR FRY STATION

\$20 per person

Stir Fry Choices:

- Beef
- Chicken
- Bok Choy
- Red Pepper
- Mushrooms
- Zucchini
- Fried Rice
- Flavoring Sauce made with Soy Sauce, Sesame Oil, Garlic & Ginger

*Served with Pork & Vegetable
Egg Rolls*

CARVING STATION

\$20 per person

- Beef
- Pork

*Served with Pretzel Rolls,
Horseradish and Mustard Sauce
with Sweet Potato Fries*

THE BRASS TAVERN STATION

\$20 per person

- Buffalo Chicken Wings with Blue Cheese Dressing
- Stuffed Jalapeño Poppers
- Tomato Bread
- Stuffed Potato Skins
- Sub Sandwiches



FUNERAL LUNCHEON MENU

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All entrées come with: choice of soup or salad (upgrade to both for an additional \$3), vegetable, starch and dessert.

Roast Sirloin of Beef

Slow-roasted aged USDA top round inside of beef, sliced and served with Chasseur sauce. \$25

Roast Loin of Pork

Tender, juicy slow-roasted boneless loin of pork with Golden Delicious apples, walnuts, raisin dressing and rich pan gravy. \$23

Italian Style Baked Chicken Breast

Herb and garlic seasoned chicken breast with savory dressing and sherry supreme sauce. \$22

Chicken Pomodoro

Italian marinated, grilled 6oz chicken breast on angel hair pasta with a pomodoro and pesto cream sauce. \$22

Tilapia

Farm-raised boneless skinless fillet features a flaky white flesh, which can be enhanced with your choice of citrus beurre blanc or cilantro mango salsa. \$22

Luncheon Buffet (Minimum 50 Guests)

Baked or fried chicken, penne pasta and italian sausage, duchess mashed potatoes, vegetable, tossed salad bowl with cheese, cucumber, tomatoes, croutons and choice of dressings. Garden fresh crudité with dip, assortment of cheeses, jello with fruit garnish, homemade coleslaw, kidney bean salad, cottage cheese and pickled beets. Choice of cake or ice cream. \$28

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SNACKS

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SNACKS

- Potato Chips – 1oz bag \$2
- *Pretzels – 1oz bag \$2
- *Granola Bars Assortment \$2
- *Trail Mix \$2
- Vegetable Tray \$75
- Brownie/Cookie Tray \$100 (50 pieces)
- Bottled Water \$2
- Soda \$2

**Minimum order of 25*

**New Menu Items Available!*

LATE NITE SNACKS

- Chicken Wings \$100
- Stuffed Jalapeño Poppers \$90
- Tomato Bread \$75
- Mini Burger Sliders \$100
- Mini Cheeseburger Sliders \$125*
- Mini Chicken Sliders \$100*
- Sub Sandwiches \$100
- Potato Skins \$80
- Chicken Tenders \$100
- Pulled Pork Sliders \$100
- Mini Black Angus Dogs \$100
- Mac & Cheese Bites \$65
- French Fries (full tray) \$75

(50 pieces each)

Prices do not include 20% service charge and 7% sales tax.
There will be a 3% processing fee for credit card transactions.