

Plated Dinner Options

Ultimately, pricing for our plated dinners is based upon your menu selections and the number of guests to be served. The following listings are just some of our most popular plated dinner levels with pricing based on 100 people.

Level 1 \$56/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

Choose one (1) Finger Lickin' Bite (can be passed or stationed)

ENTREE BUFFET

Choose one (1) Gourmet Served Salad

Choose two (2) Entrée Options (Protein, Starch, and Vegetable)

China, Flatware, & Water Goblets

Level 2 \$68/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

Choose one (2) Finger Lickin' Bites (can be passed or stationed)

ENTREE BUFFET

Choose one (1) Gourmet Served Salad

Choose three (3) Entrée Options (Protein, Starch, and Vegetable)

China, Flatware, & Water Goblets

Level 3 \$75/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

Choose three (3) Finger Lickin' Bites (can be passed or stationed)

ENTREE BUFFET

Choose one (1) Plated Appetizer

Choose three (3) Entrée Options (Protein, Starch, and Vegetable)

China, Flatware, & Water Goblets



Buffet Tier Pricing

Pricing for buffet service with hors d'oeuvres for cocktail hour are listed below, these tier packages are based on a 100 person guest count. If your guest count is below 100 guests, let us know and we can send a pricing schedule. Following the tier listing is an example billing schedule with included and possible additional fees.

Tier 1

\$32/person

Mexican Fiesta Option
Plastic Plates, Cutlery, & Water Cups

Tier 2

\$35/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

ENTREE BUFFET

Choose two (2) On a Roll Options

Choose one (1) Starch

Choose one (1) Vegetable or Gourmet Salad

Plastic Plates, Cutlery, & Water Cups

Tier 3

\$38/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

ENTREE BUFFET

Choose two (2) On a Roll Options

Choose one (1) Starch

Choose one (1) Vegetable or Gourmet Salad

Plastic Plates, Cutlery, & Water Cups

Tier 4

\$46/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

ENTREE BUFFET

Choose two (2) Entrée Options

Choose one (1) Starch

Choose one (1) Vegetable

Plastic Plates, Cutlery, & Water Cups



Tier 5

\$52/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

Choose one (1) Finger Lickin' Bite (can be passed or stationed)

ENTREE BUFFET

Choose one (1) Gourmet Salad

Choose two (2) Entrée Options

Choose one (1) Starch

Choose one (1) Vegetable

Choice of Plastic Plates, Cutlery, & Water Cups OR China, Flatware, & Water Goblets

Tier 6

\$55/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

Choose two (2) Finger Lickin' Bites (can be passed or stationed)

ENTREE BUFFET

Choose one (1) Gourmet Salad

Choose two (2) Entrée Options

Choose one (1) Starch

Choose one (1) Vegetable

Choice of Plastic Plates, Cutlery, & Water Cups OR China, Flatware, & Water Goblets

Tier 7

\$66/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

Choose three (3) Finger Lickin' Bites (can be passed or stationed)

ENTREE BUFFET

Choose one (1) Gourmet Salad

Choose two (2) Entrée Options

Choose two (2) Starches

Choose two (2) Vegetables

Choice of Plastic Plates, Cutlery, & Water Cups OR China, Flatware, & Water Goblets

Tier 8

\$72/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

Choose three (3) Finger Lickin' Bites (can be passed or stationed)

ENTREE BUFFET

Choose one (1) Gourmet Salad

Choose three (3) Entrée Options

Choose two (2) Starches

Choose two (2) Vegetables

Choice of Plastic Plates, Cutlery, & Cups OR China, Flatware, & Plastic Cups*



Heavy Appetizer Tiers

Ultimately, pricing for our heavy appetizer services are based upon your menu selections and the number of guests to be served. The following listings are just some of our most popular heavy appetizer services with pricing based on 100 people.

Tier A

\$38/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

Choose four (4) Finger Lickin' Bites (can be passed or stationed)

Plastic Plates, Cutlery, & Water Cups

Tier B

\$52/person

HORS D'OEUVRES

Choose one (1) Stationed Dip Appetizer Option

Choose one (1) Stationed Tray Appetizer Option

Choose three (3) Finger Lickin' Bites (can be passed or stationed)

Choose one (1) Buffet Station (Potato, Mac-n-Cheese, Pasta, or Taco)

Plastic Plates, Cutlery, & Water Cups

Buffet Station Levels

Ultimately, pricing for our buffet station services are based upon your menu selections and the number of guests to be served. The following listings are just some of our most popular buffet station services with pricing based on 100 people.

Level 1

\$43/person

HORS D'OEUVRES

Crostini Station Tier 1

ENTREE BUFFET

Choose one (1) Buffet Station (Salad, Potato, or Mac-n-Cheese)

Choose one (1) Buffet Station (Pasta, Taco, or Pork/Brisket Carving Station)

Plastic Plates, Cutlery, & Water Cups

Level 2

\$60/person

HORS D'OEUVRES

Crostini Station Tier 1

ENTREE BUFFET

Choose one (1) Buffet Station (Salad, Potato, or Mac-n-Cheese)

Choose one (2) Buffet Station (Pasta, Taco, or Pork/Brisket Carving Station)

Plastic Plates, Cutlery, & Water Cups

What's included in the levels and tiers?

- Staffing
 - The standard staffing package for the plated levels includes 6 team members and 1 event manager
 - The standard staffing package for the buffet tiers includes 4 team members and 1 event manager
 - Additional Team Members may be required based on your venues restrictions and/or requirements. They have been included in the Venue Fee. Additional Team Members are required for:
 - Carving or Action Stations
 - Passed Hors d'oeuvres
 - Oyster Shucking
 - These needs are denoted by a (*) next to the menu options that follow
- Plates, Silverware, Cutlery, and Water Vessels
 - Each level or tier delineates the provisions included for serving
 - Upgrades to china, flatware, and water goblets are available (\$3/person) for those packages where only plastics are included
- The Standard Non-Alcoholic Beverage Package
 - consists of Coke, Diet Coke, Sprite, Sweet Tea, Unsweet Tea, Lemonade and a Water Dispenser as well as plastic cups
 - These may double as mixers, but not for signature drinks, an additional mixer package will be assessed
 - Any self-serve or dry weddings incur a \$3/person additional charge
 - A beverage attendant may also be necessary
- Traveling within one hour of our home-base
- Additional Services included in your contract:
 - (1) 2-hour complimentary tasting
 - (1) 1-hour walk through
 - (1) 1-hour final review meeting
 - Event day linen delivery services (prior drop offs may be an additional fee)
 - Seating/Plating/Decor Documents
 - Decor services to be specifically outlined in other areas
 - Up to 3 phone consultations to discuss menus and any questions pertaining to your event
 - Unlimited emails, we do ask that you are mindful of a few details
 - Peak event days are Thursday through Sunday
 - Clean Up, Re-pack, and Prep days are Tuesday and Wednesday.
 - We do try to take most Monday evenings as family time
 - During peak event season (April-June and September-Christmas) we may become back logged on emails; during these times please know that we are doing our best to work in the order of events and as quickly as possible to respond.

What Additional Fees Apply?

- Venue Fee
 - Each venue requires a different level of supplies, services, and staffing. Due to these factors, we charge a venue fee to ensure that everything necessary for your event is handled.
 - Many times the venue fee encompasses trash removal, ice, potable water (if venue is on a well), additional team members and/or extra set up time
 - Venue fees range from \$250 to \$850
- 15% Gratuity
- 3% Processing Fee (will be removed if paying via an alternative method)
- 6% Maryland State Sales Tax

The Following Pages...

....include the food options for each tier or level's selections. However, should you not see a menu option that you wish to serve at your event, please let us know! We would love to create or replicate something just for you!

MEXICAN FIESTA

- Fresh Tortilla Chips
- Choice of two (2):
 - Seasoned Pulled Chicken
 - Seasoned Ground Beef
 - Seasoned Steak
 - Fajita Veggies (Sautéed Mixed Peppers and Onions)
- Soft-Shell Tortillas
- Choice of two (2) Salsa Options:
 - Pico de Gallo, Hot, Verde, or Corn
- Shredded Lettuce
- Sour Cream Shredded
- Cheddar Cilantro
- Lime Rice Seasoned
- Black Beans

Premium Additions:

- Queso Dip (+\$3/person)
- Churros^ (+\$3/person)
- Fiesta Salad (+\$3/person)
 - Mixed Greens topped with Cheddar Cheese, Black Bean and Corn Salsa, and Grape Tomatoes served with chipotle ranch and plain ranch on the side
- Guacamole (+\$2/person)
- Hard Shell Tortillas (+.50/person)

STATIONED DIPS

- Spinach and Artichoke Dip
 - Served with fresh bread on the side
- Maryland Crab Dip (+\$1.50/person)
 - Served with wonton chips and fresh baguette
- Buffalo Chicken Dip
 - Served with corn tortilla chips
- Taco Dip
 - Served with corn tortilla chips
- Signature Queso
 - Served with corn tortilla chips
- House-Made Hummus
 - Fresh Vegetables and Pita for dipping
- Spanakopita Dip
 - Accompanied by fresh baguette
- Bruschetta
 - Accompanied by fresh baguette
- Pretzel Bites & Beer Cheese^

STATIONED TRAYS

- Cheese and Cracker Display
 - 4 cubed cheeses, assorted crackers, garnished with fruits and mustard
- Fresh Market Vegetable Display
 - Baby Carrots, Cucumbers, Celery, Fresh Broccoli, Fresh Cauliflower, and Grape Tomatoes served crudité style with ranch dipping sauce
- Gourmet Cheese and Cracker Display (+\$3/person)
 - Fresh Mozzarella, Parmesan, Cranberry Goat Cheese, Pepper Jack, Swiss, and Cheddar, assorted crackers, garnished with fruits and mustard
- Buffalo, BBQ, or Old Bay Boneless or Bone In Wings ^
 - Served with blue cheese and ranch
- Charcuterie Display (+\$6/person)
 - Fresh Mozzarella, Parmesan, Cranberry Goat Cheese, Pepper Jack, Swiss, and Cheddar, Pepperoni, Salami, Soppressata, and Capicola, assorted crackers, garnished with fresh and dried fruits, mustard

FINGER LICKIN' BITES

- Caprese Skewers
- Fried Green Tomatoes^
- Fried Mozzarella Bites^
- Traditional Hush Puppies^
- Sesame Chicken and Glazed Pineapple Skewers
- Chicken and Waffle Bites
- Mini Chicken Quesadillas
- Chicken Parmesan Crostini's
- Pigs in a Blanket (+\$1/person)
- Tuscan Smoked Tomato Soup Shooters with Mini Grilled Cheeses (+\$1.50/person)
- Cranberry, Apple, and Brie Tarlets (+\$1/person)
- Mini Crabby Grilled Cheese Bites (+\$3/person)
- Vegetable Pot Stickers^
- Maryland Crab Bites (+ \$Market/person)
- Crab and Corn Chowder Shooters (+\$2/person)
- Maryland Crab Soup Shooters (+\$2/person)
- Cream of Crab Soup Shooters (+\$2.50/person)
- Boom Boom Shrimp^ (+\$3/person)
- Shrimp Salad Sliders (+\$2.50/person)
- Chilled Ahi Tuna Shooter (+\$3/person)
- Blackened Tuna Sliders (+\$3.50/person)
- Mini Barbecue Meatballs
- Mini Greek Meatballs
- Mini Italian Meatballs
- Smoked Turkey, Cranberry, Maple Finger Sandwiches
- Buffalo Chicken Sliders
- Barbecue Chicken Sliders
- Pulled Pork Barbecue Sliders
- Cheeseburger Sliders
- Cheesesteak Sliders
- Reuben Quesadillas
- Mini Italian Stallion Eggrolls^ (+\$2.50/person)
- Caprese Crostini
- Mini Southwest Eggrolls^ (+\$2.50/person)
- Mini Cheesesteak Eggrolls^ (+\$2.50/person)
- Mini Chicken, Bacon, Ranch, Cheesesteak Eggrolls^ (+\$2.50/person)
- Shrimp Cocktail (+\$4/person)
- Roasted Beef Crostini
- Bacon Wrapped Scallops (+ \$Market/person)
- Crab Stuffed Button Mushrooms (+ \$Market/person)
- Rockfish Bites with Old Bay Aioli (+\$2/person)
- Loaded Potato Soup Shooters
- Signature Chili Shooters
- Fried Calamari^ (+\$3/person)
- Shrimp & Grits Shooters (+\$2.50/person)

SALADS

- Caesar Salad topped with Pita Croutons
 - crisp romaine, topped with parmesan cheese, tomatoes, and warmed pita croutons
- Deconstructed Caprese (+\$1/person)
 - mixed greens, mini mozzarella, juicy grape tomatoes, fresh basil, and balsamic vinaigrette
- Tossed Greens Salad
 - Served with choice of 3 dressings: Italian, Caesar, Ranch, Balsamic, Red Wine Vinaigrette, Honey Lemon, Bleu Cheese, French, or Thousand Island
- Classic Iceberg Chopped Wedge Salad
 - Crisp Iceberg topped with Blue Cheese Crumbles, Pickled Onions, Bacon, Cucumbers, Tomatoes, drizzled with Balsamic Vinaigrette and served with our Signature Blue Cheese Dressing
- Spinach Salad
 - Fresh Spinach, hardboiled eggs, avocado, pickled red onions, cheddar cheese, and a honey mustard vinaigrette, bacon can also be served on the side
- Fiesta Salad
 - Mixed Greens topped with Cheddar Cheese, Black Bean and Corn Salsa, and Grape Tomatoes served with chipotle ranch and plain ranch on the side

ON A ROLL

- 3" Cold Cut Subs
 - Turkey and Provolone, Roast Beef and Swiss, Ham and Cheddar, Chicken Salad, and Tuna Salad. All served with condiments on the side.
- Smoked Turkey, Cranberry, Maple Sandwiches
 - Served cold, cut in 1/2
- Crossroads Cuban Sandwiches
 - Served hot, cut in 1/2
- Roasted Beef Sandwich
 - Served hot or cold, cut in 1/2
- 3" Parmesan Subs
 - Chicken or Eggplant
- Grilled Chicken or Mixed Vegetable Pesto Panini
 - Sourdough, house-made nut-free pesto, 3 Italian cheeses, juicy tomatoes
- 3" Italian Cold Cut Subs
- 3" Meatball Subs
- Grilled or Fried Chicken Sandwiches^
 - Buffalo, Barbecue, Old Bay, or Plain?
- Shrimp Salad Sliders (+\$3/person)
- Grilled Burgers
- Hot Dogs

ENTREE SELECTIONS

- ON THE LAND

- Chicken

- Fried Chicken^
 - Chicken and Broccoli
 - Sesame, Orange, or Teriyaki
 - Chicken and Andouille Jambalaya
 - Chicken Parmesan
 - Chicken Marsala
 - Chicken Cacciatore
 - Pulled Barbecue Chicken
 - Barbecued Chicken (Bone-In or Boneless/Skinless Breast)
 - Herb Roasted, Stuffed Chicken Breast
 - Herb Roasted Chicken Breast
 - Chicken Alfredo
 - Blackened Chicken Alfredo (+\$.50/person)
 - Chicken Picatta
 - Caprese Chicken (+\$1/person)
 - Parmesan Crusted Chicken Breast

- Beef

- Beef and Broccoli
 - Sesame, Orange, or Teriyaki
 - Signature Meatballs
 - Slow Smoked Barbecued Brisket (+\$6/person)
 - Grilled Pepper Crusted Steak- Your Choice of Cut~ (+\$Market/person)
 - Signature Roast Beef and gravy
 - Meatloaf
 - Red Wine Braised Beef Tips
 - Pit Beef

- Pork

- Rosemary Roasted Pork Loin
 - Herb Seared Pork Chop with Peach Chutney
 - Pan Seared Pork Chop with Apple Brandy glaze
 - Meat Lasagna
 - Pulled Barbecue Pork
 - Barbecued St. Louis Style Ribs (+\$Market/person)
 - Brown Sugar- Pineapple Ham
 - Sausage and Pepper Marinara over Penne
 - Pit Ham

- Turkey

- Roasted Turkey Breast
 - Pit Turkey

- In The Sea

- Fried Tilapia^
- Lemon Herb Tilapia
- Fried Rockfish^
- Fried Catfish^
- Crab Stuffed Rockfish (+\$Market Price/Person)
- Crab Stuffed Catfish (+\$Market Price/Person)
- Maple Citrus Salmon~ (+\$3/person, 4 ounce portions)
- Seared Sesame Crusted Tuna~ (+\$6/person, 4 ounce portions)
- Maryland Crab Cakes (+\$Market Price/Person)
- Stuffed Shrimp (+\$Market Price/Person)
- Blackened Salmon~ (+\$3/person, 4 ounce portions)
- Seafood Lasagna (+\$Market Price/Person)
- Shrimp Alfredo (+\$4/person)
- Crossroads Penne Pasta (+\$Market Price/Person)
 - Old Bay Cream Sauce with Crab and Shrimp
- Seafood Marinara

- Vegetarian

- Marinated Portobello Caprese Sliders
- Tofu and Broccoli
 - Sesame, Orange, or Teriyaki
- Vegetable Lo Mein
- Teriyaki Vegetable Stir Fry
- Quinoa Stuffed Tomatoes
- Eggplant Parmesan
- Baked Ziti
- Cheese Ravioli
- Veggie Lasagna
- Traditional Cheese Lasagna
- Penne Alfredo
- Penne Vodka
- Vegetable Primavera

STARCHES

- Alfredo Mac-n-Cheese Mac-n-Cheese Cheesy Grits Steamed White
- Rice Fried Rice Baked Potatoes with butter and sour cream Baked
- Sweet Potatoes with butter and Brown Sugar Cinnamon Butter Fresh
- Cut Fries with ketchup^ Mashed Potatoes Smashed Sweet Potatoes
- Loaded Twice Baked Potatoes (+2.50/person) Herb Roasted Potatoes^
- Loaded Potato Salad Pasta Salad Italian Pasta Salad Au Gratin
- Potatoes
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VEGETABLES

- Country Green Beans with Bacon and Onions
- Baked Beans
- Braised Collard Greens
- Steamed Broccoli
- Honey- Brown Sugar Glazed Carrots
- Haricot Vertes (+\$1.25/person)
- Balsamic Roasted Vegetables
- Roasted Garlic Seasonal Vegetables
- Brussels Sprouts with Bacon and Onions (+\$2/person)
- Creamed Spinach (+\$2/person)
- Sautéed Spinach
- Roasted Asparagus (+\$2/person)
- Corn on the Cobb (+\$1.50/person)
- Coleslaw
- Broccoli Salad with Bacon and Red Onions

DESSERTS

- Apple Fritters
 - tossed in cinnamon sugar and drizzled with caramel
 - \$12/dozen
- Chocolate Mousse Shooters
 - garnished with whipped cream
 - \$16/dozen
- Cheesecake Shooters
 - garnished with Oreo's or Strawberry compote
 - \$16/dozen
- Mini Cannoli's
 - Signature: \$26/dozen
- Seasonal Cobbler
 - \$44/pan
- Bread Pudding
 - \$40/pan
- Tiramisu
 - \$50/pan

Buffet Station Options

Buffet Stations are individual displays, most require attendants(*).

Some of these stations may be modified to be a "bar" on your buffet!

Unless noted, Pricing is derived on a case by case basis.

CROSTINI STATION

- Crostini Tier 1
 - Fresh and Toasted Baguette, your choice of 1 dip, the basic cheese display, caprese crostini, bruschetta, peach chutney, assorted crackers and garnishes
- Crostini Tier 2
 - Fresh and Toasted Baguette, your choice of 2 dips, the gourmet cheese display, caprese crostini, bruschetta, peach chutney, assorted crackers and garnishes
- Crostini Tier 3
 - Fresh and Toasted Baguette, your choice of 2 dips, the charcuterie display, caprese crostini, bruschetta, peach chutney, assorted crackers and garnishes

OYSTER STATION*

- Your choice of Oysters, Lemons, Horseradish, Cocktail Sauce
 - Unlimited or Until they go pricing available and based on the current market

RAW BAR STATION*

- Poached Shrimp, Snow Crab Legs, Seared Ahi Tuna, Jumbo Lump Crabmeat, Your choice of Oysters, Lemons, Horseradish, Cocktail Sauce
 - Unlimited or Until they go pricing available and based on the current market

SALAD STATION

- Tossed greens, cheddar, mozzarella, tomatoes, cucumbers, carrots, shaved red onions, croutons, chopped bacon, raisins, and your choice of 3 dressings

ITALIAN SALAD STATION

- Tossed greens, romaine, parmesan, fresh mozzarella balls, tomatoes, banana peppers, shaved red onions, croutons, Italian, Caesar, & Balsamic Vinaigrette

POTATO STATION

- Your Choice of One (1) Potato Preparation:
 - Mashed, Smashed, Baked, Sweet Baked, Tots^, French Fries^, or Sweet Potato Fries^
- Your Choice of 6 Toppings:
 - Sour Cream, Crispy Crumbled Bacon, Shredded Cheddar, Salsa, Gravy, Ranch, Ketchup, Cinnamon Brown Sugar Butter, Chili, Cheese Sauce, Rosemary Aioli, Butter Pats, Scallions

MAC & CHEESE STATION*

- Your choice of one (1): Old Bay Cheese Sauce, Alfredo Sauce, or Signature Cheese Sauce
- Protein Options
 - Crabmeat (+\$2.50/person), Pulled Pork Barbecue (+\$1/person), Shrimp (+\$2/person), Chili (+\$1/person), Chicken Nuggets (\$2/person)
- Your Choice of 4 Toppings:
 - Sour Cream, Crispy Crumbled Bacon, Shredded Cheddar, Ranch, Sautéed Mushrooms, Steamed Broccoli, Diced Tomatoes, Scallions, Old Bay, Barbecue Sauce, Toasted Bread Crumbs

PASTA STATION*

- Your Choice of one (1) Pasta: Penne, Bowtie, or Ziti
- Your Choice of two (2) Sauces: Marinara, Alfredo, Pesto, or Vodka
- Protein Options
 - Crabmeat (+\$3.50/person), Shrimp (+\$3/person), Grilled Chicken (+\$1.50/person), Chicken Parmesan (+\$2.50/person), Ham (\$1.50/person), Pork Italian Sausage (+\$2.50/person)
- Your Choice of 3 Toppings/Mix-Ins:
 - Sautéed Mushrooms, Steamed Broccoli, roasted peppers, asparagus, sautéed Spinach, Grape Tomatoes, Carrots
- Shredded and Grated Parmesan for topping

TACO STATION*

- Your Choice of two (2) Proteins: Pulled Chicken, Chipotle Black Beans, Hawaiian Pulled Pork, Ground Beef, Shrimp(+\$1/person), Seasoned Chopped Steak, or Fajita Veggies
- Your Choice of six (6) toppings:
 - Sour Cream, Store bough Salsa, Pico de Gallo, Pineapple Salsa, Black Bean Corn Salsa, Corn Salsa, Hot Salsa, Queso Fresco, Cheddar Cheese, Lettuce, Diced Tomatoes, Chopped Cilantro, Diced Onions, Guacamole (+\$.75/Person)
- Soft Flour & Crunchy Corn Tortillas

CARVING STATION(S)*

- Prime Rib (\$Market Price/Person)
- Rosemary Roasted Pork Loin (\$7/Person)
- New York Strip Loin (\$Market Price/Person)
- Beef Tenderloin (\$Market Price/Person)
- Slow Roasted Barbecued Beef Brisket(\$9/Person)

ICE CREAM SUNDAE STATION*

- Vanilla & Chocolate Ice Cream
- Served with Rainbow Sprinkles, Chocolate Sprinkles, Crushed Oreos, Whipped Cream, Cherries, Strawberry Compote, Crushed Chocolate Chip Cookies, Hot Fudge, Caramel, and Hershey's Syrup
 - \$5/person

ICE CREAM SANDWICH STATION*

- Vanilla & Chocolate Ice Cream
- Chocolate Chip Cookies, Sugar Cookies, and Brownies
- Served with Rainbow Sprinkles, Chocolate Sprinkles, Crushed Oreos, Whipped Cream, Cherries
 - \$6/person

BUILD YOUR OWN PIE STATION*

- Mini Tartlet Shells
- Your Choice of three (3) Fillings:
 - pumpkin pie filling, apple pie filling, cheesecake filling, chocolate mousse, lemon custard, strawberry compote
- Your Choice of five (5) Toppings:
 - Rainbow Sprinkles, Chocolate Sprinkles, Crushed Oreos, Whipped Cream, Cherries, Crushed Chocolate Chip Cookies, Chocolate Ganache, Pie Streusel Topping, Caramel, and Hershey's Syrup
 - \$8/person

CHOCOLATE FOUNTAIN STATION*

- Your Choice of six (6) Dippers:
 - Marshmallows, Strawberries, Pineapple, Graham Crackers, Pretzels, Rice Krispy Treats, Oreo Cookies, Bananas, Grapes, Apples, Brownies, Waffles, Chocolate Chip Cookies
 - \$7/person

Dietary Concerns

Fun Fact, both of the owners of Crossroads Bistro have dietary restrictions and allergies! So we take this super seriously!!

For many events, there are a small portion (less than 10%) of your guest list that have these restraints! Therefore, we don't want the other 90% of your guests to miss out on all the deliciousness! So, this is how we handle those with our shared needs...

- 1) Your CBC team will go over options in your tasting that complement your menu selections.
- 2) We will ask that you gather this information on your invitations/RSVPs therefore we can adequately prepare.
- 3) Once the RSVPs have been gathered, we will finalize the menu options to suit the guests needs!
- 4) We serve them and make you look like rock-star hosts!