



Catering Menu

APPETIZERS

BOARDWALK FIRECRACKER SHRIMP | \$16

12 SHRIMP ON SKEWERS, WRAPPED IN BACON THEN COATED WITH A SPICY PEANUT THAI GLAZE WITH A HINT OF GINGER. THEN GRILLED TO PERFECTION. SERVED WITH MORE GLAZE FOR DIPPING

CRISPY GARLIC SHRIMP | \$15

SEASONED SHRIMP, DEEP FRIED THEN TOSSED IN OUR CREAMY HOUSE GARLIC AIOLI SAUCE

LOADED NACHOS | \$13

SEASONED GROUND BEEF OR SHREDDED CHIPOTLE CHICKEN PILED ON TOP OF CORN TORTILLA CHIPS. TOPPED WITH LETTUCE, TOMATOES, ONIONS, JALAPENOS, AND QUESO SAUCE. SERVED WITH HOUSE SALSA AND SOUR CREAM

LOADED FRIES | \$15

SEASONED GROUND BEEF OR CHIPOTLE CHICKEN PILED ON TOP OF A LARGE PORTION OF SEASONED KRUNCHIE FRIES TOPPED WITH LETTUCE, TOMATOES, JALAPENOS, QUESO SAUCE, AND SOUR CREAM, AND GREEN ONIONS

PRETZEL BITES | \$13

WARM SOFT PRETZEL BITES READY FOR DIPPING IN OUR SPECIAL BLEND OF QUESO SAUCE

QUESO + SALSA DIP | \$10

OUR FRESHLY CREATED SALSA AND OUR SPECIAL BLEND OF QUESO DIP SERVED WITH CORN TORTILLA CHIPS FOR SHARING

BEER BATTERED ONION RINGS | \$10

1/2-POUND BEER BATTERED ONION RINGS. SERVED WITH HOUSE RANCH AND BOARDWALK SAUCE

BEER BATTERED PORTABELLA MUSHROOMS | \$13

1/2 POUND BEER BATTERED PORTABELLA MUSHROOMS; SERVED WITH HOUSE RANCH AND BOARDWALK SAUCE



PROTEIN | PER SERVING

CHICKEN MARSALA | \$15
SHRIMP ALFREDO W/ NOODLES | \$17
BEEF STROGANOFF | \$22
FIRECRACKER SHRIMP | \$4
SWISS STEAK | \$15
PULLED PORK | \$10
BBQ PULLED PORK | \$10
MEATLOAF | \$12

SALADS | PER SERVING

WITH CHOICE OF DRESSING

BOARDWALK SALAD MIX | \$7
PARK PLACE SALAD | \$7
SPRING MIX, CHERRY TOMATOES,
DRIED CHERRIES, SUNFLOWER SEEDS

TACO BAR

PRICE PER SERVING WILL BE
ESTABLISHED WHEN ITEMS ARE CHOSEN.

TACO BAR COMES WITH ALL OF THE
FIXINGS AND CAN INCLUDE ANY 2
OF THE FOLLOWING OPTIONS:

SEASONED GROUND BEEF
GRILLED SHRIMP
CRISPY FRIED HADDOCK
CHIPOTLE MARINATED CHICKEN
HOUSE BBQ PORK

SIDES | PER SERVING

MASHED POTATOES | \$7
BABY REDSKIN BAKED POTATOES | \$6
SEASONED KRUNCHIE FRIES | \$6
MAC AND CHEESE | \$12
BAKED BEANS | \$7
SEASONED RICE | \$7
BEANS AND RICE | \$7

BREADS | PER SERVING

YEAST ROLLS | \$1.50
BISCUITS | \$1.50

SAUCES + DRESSINGS

HONEY MUSTARD
SOUR CREAM
BLUE CHEESE
GARLIC AOILI
HOUSE SALSA
HOUSE FRENCH
HOUSE BBQ
OLD BAY TARTAR SAUCE
BUTTERMILK RANCH
CITRUS VINAIGRETTE
BALSAMIC VINAIGRETTE



BRUNCH ITEMS

SAUSAGE BREAKFAST TACOS | \$12

TACOS FILLED WITH SAUSAGE, SCRAMBLED EGGS, SAUTEED ONIONS, SAUTEED PEPPERS, SALSA, WHITE AMERICAN CHEESE. SERVED WITH A SIDE OF SOUR CREAM AND SPICY MAYONNAISE

BACON BREAKFAST TACOS | \$12

TACOS FILLED WITH BACON, SCRAMBLED EGGS, SAUTEED ONIONS, SAUTEED PEPPERS, SALSA, WHITE AMERICAN CHEESE. SERVED WITH A SIDE OF SOUR CREAM AND SPICY MAYONNAISE

CHEDDAR CHEESE GRITS CASSEROLE | \$12

FRESHLY MADE GRITS BLENDED WITH WHITE AMERICAN CHEESE, EGGS, ONIONS, RED BELL PEPPERS TOPPED WITH PARMESAN CHEESE.

SPINACH AND CHEESE QUICHE | \$12

CHOPPED SPINACH, EGGS, ONIONS, GARLIC, WHITE AMERICAN CHEESE BAKED IN PERSONAL IRON SKILLET WITH A FRESH PIE CRUST BOTTOM.

BISCUITS AND GRAVY | \$10

FRESHLY MADE SAUSAGE GRAVY OVER WARM BISCUITS