

Private Events Menu

PRICING

\$25/pp (based on a minimum of 50 guests)

WELCOME STATION

Choose **TWO** Appetizers

Fruit and Cheese Sun-ripened Fruits
complimented by Aged Cheeses artfully displayed with
sliced Baguette

Antipasti Display of Roasted & Grilled
Vegetables, Cheeses & Meats displayed with
Sliced Baguette

Maryland Crab Fondue Creamy Crab Dip
accompanied by House-made Crostini, Garlic Pita Chips &
Fresh Crudité

Wing Display Choice Jumbo Chicken Wings
(choice of Traditional Buffalo or Caribbean Jerk) served
with Ranch Dip and Crudités

Shrimp Cocktail Chilled Jumbo Tiger Shrimp
accompanied by House-made Remoulade and
Cocktail Sauces **+\$5/pp**

DINNER BUFFET

CHOICE OF SALAD

Please select one salad from the following

Served with Homemade French Bread Rolls

Caesar Crisp Romaine tossed with House-made Croutons
and Grated Parmesan, served with Classic Caesar Dressing

House Romaine and Mixed Greens topped with Marinated
Tomatoes and Cucumbers, topped with Grated Parmesan and
served with Balsamic Vinaigrette

Greek Fresh Romaine, Sliced Onions, Tomatoes, Kalamata
Olives, Cucumbers and Feta, served with Greek Dressing

CHOICE OF ENTREES

Please select two entrees from the following:
Additional entree can be added for **\$6/pp**.

Rotisserie Chicken A POULET Signature Item! Roasted
with House Rotisserie Seasonings

Bourbon Chicken A New Orleans Favorite, Sweet and
Tender

General Tso's Chicken Crispy Chicken Breast sautéed
with Broccoli Florets and Red Peppers in Sweet and Spicy
Asian Sauce

Chicken Tikka Masala Boneless Chicken simmered
in a Velvety Curry Sauce Chick Peas

Chicken Marsala Boneless Chicken sauted with
Mushrooms and Pearl Onions in a Creamy Marsala Sauce

Grilled Chicken Tenders Boneless Chicken Breast
Tenders grilled and served with Honey Mustard and BBQ
Sauces

Barbeque Chicken Pulled Rotisserie Chicken tossed
with sweet and tangy BBQ Sauce

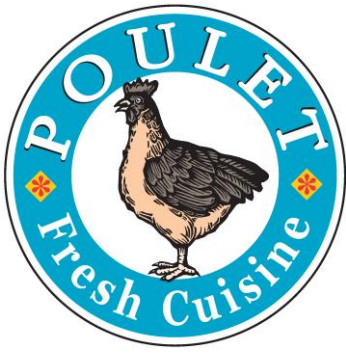
Buffalo Chicken Pulled Rotisserie Chicken tossed in
our house-made spicy Buffalo Sauce

Sliced Turkey Turkey Breast Brined with Fresh Herbs,
Sliced and served over Velvety Peppercorn Sauce

Pulled Pork Slow-Cooked Pork Shoulder in House-made
BBQ Sauce

Beef Brisket Fork-tender, Braised & Sliced Beef Brisket
served in a Demi-Glaze **+\$3/pp**

Grilled Salmon Oven-Roasted with Fresh Herbs
Served with Velvety Pink Peppercorn Sauce **+\$3/pp**



Private Events Menu

CHOICE OF SIDES

Please select two sides from the following:
Additional side can be added for **\$3/pp**.

Scalloped Potatoes Decadent Layers of Gourmet Cheeses and Sliced Potatoes

Rotisserie Potatoes Roasted with Olive Oil, Rotisserie Spices and Fresh Herbs

Mashed Potatoes Rich, Whipped House-made Potatoes, accompanied by Velvety Gravy

Paella Rice Spanish-Style with Diced Vegetables

Brown Rice & Lentils Brown Rice Simmered with Lentils and Middle Eastern Spices

Thai Rice Aromatic Jasmine Rice

Mac n Cheese Elbow Macaroni in Classic Cheddar Sauce

French Fries Crispy Skin-On Fries

Creamed Spinach Fresh Spinach with Heavy Cream and Garlic

Zucchini Provencal Sliced Zucchini sautéed with Peppers & Onions

Green Beans French Green Beans sautéed with Shallots and Garlic

Maple Carrots Baby Carrots in a sweet Maple Glaze with Pineapple

DESSERT STATION

Freshly Baked Cookies Chocoalte Chip & White Chocolate Cranberry

Add Ice Cream!

Choice of all our Home-Made Flavors **+\$5/pp**

Pricing Inclusive

Pricing inclusive of Welcome Appetizer Station, Bread, Salad, Choice of 2 Meats, Choice of 2 Sides, Cookies & Non-Alcoholic Beverages, China & Glassware Service

BEER & WINE **+\$6/pp**

Draft Beer Miller Lite, Union Duckpin, Kronenberg Blanc, Fat Tire

Wine La Vite Pinot Grigio and Mas Olivier Cotes du Rhone Red Blend

BEER, WINE & Liquor **+\$12/pp**

Liquor Package Stoli Vodka, Tanqueray Gin, Bacardi Rum, Sauza Tequila, Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit Bourbon

Add-Ons

Coffee Station Regular and Decaf Coffee with Assorted Sweeteners & Milk **+\$2/pp**

Cake Cutting Bring Your Own Cake and we will cut and plate it **+\$1/pp**