Homs D'senvies -Menu
Chicken Wings
Fried chicken wings with your choice of sauce:

Buffalo, teriyaki, BBQ, sweet chili or mango habanero Served with ranch or blew cheese $\$ 20$ per 12

Chicken Satay Skewers
Grilled chicken, peanut sauce, crispy onion, and coconut
$\$ 3$ each
Stuffed Jalapeños Jalapeños stuffed with cream cheese and wrapped in bacon
\$18 per dozen
Bruschetta Caprese
Tomato, garlic, olive oil, basil, served on a baguette

Meatballs
Traditional meatballs with our specialty barbeque sauce or sweet \& sour sauce $\$ 10$ per dozen

Beef Skewers
Beef, sesame, chili peppers
$\$ 3.00$ each

Shrimp Cocktail
Chilled shrimp served with lemon and our homemade cocktail sauce
$\$ 25$ per dozen

Blew Cheese Chips
Freshly cooked potato chips topped with Monterey cheese, chopped green onions, tomatoes, bacon, and bleu cheese crumbles

#  <br> <br> Hops D'denvres . Menu 

 <br> <br> Hops D'denvres . Menu}

## Cold Smoked Salmon Bruschetta

Salmon, tomato, garlic, olive oil, basil \$3 each

## Hamburger \& Ques Dip

Creamy cheese, hamburger, and salsa, served with tortilla chips

$$
\$ 3 \text { per person }
$$



Creamy spinach and artichoke dip topped with freshly shaved parmesan cheese, served with tortilla chips or French baguette bread
$\$ 3$ per person

## Nacho Bar

Ground beef, queso cheese, onions, tomatoes, jalapeños, and salsa with fresh tortilla chips
$\$ 15$ per person


Sliders
Pulled Pork or Smoked Chicken: slowly cooked until tender, prepared with barbeque sauce, served on slider buns
Roast Beef: slow-braised chuck roast in a classic blend of herbs and spices, sliced thin, served in a savory beef stock gravy, served on slider buns
\$5 per person

## Cold Displays

## Fresh Vegetables

An assortment of fresh seasonal vegetables served with ranch dip
$\$ 2.50$ per person

## Cold Smoked Salmon

Served with crostini's, sour cream and chives
\$5 per person

## Fresh Fruit

An assortment of fresh seasonal fruits $\$ 3.50$ per person

Cheese

Assortment of American and international cubed cheeses, bread rolls, and crackers
$\$ 5$ per person

## Charcuterie Board

Assortment of American and international cheeses, prosciutto, salami, served with apple \& pear mustard, spiced walnuts, raisins on vine, and crackers.


Golal Buffet
Choose Any Two for \$20
Chicken Breast with choice of sauce:
Chicken, Citrus Beurre Blanc, Tomato Basil
Roast Beef with choice of sauce:
Peppercorn, or Red Wine Demi Glace
Pasta:
Chicken Alfredo Chicken Parmesan

## Diamond Buffet

Choose Any Two for $\$ 25$
Sirloin Steak with choice of sauce:
Peppercorn, or Red Wine Demi Glace
Shrimp with choice of sauce:
Breaded and Fried, Scampi over Linguine, or Cajun Alfredo with Penne

Salmon Fillet with choice of sauce:
Citrus Beurre Blanc, Tomato Basil, Lemon Butter sauce
Platinum Buffet
Choose One for $\$ 35$
12 oz. Ribeye
12 oz. Carved Prime Rib

-Accompaniments
Vegetables
Choose One:
Glazed Carrots
Asparagus
Green Beans
Mixed Vegetables
Starch
Choose One:

Oven Roasted Red Skin Potatoes with Herbs
Rice Pilaf
Scallop Potatoes
Garlic Mashed
Baked Potatoes
Salad
Choose One:
Caesar
Garden
Spinach

# Scottsiduff <br> Children's Buffet 

Entrées Choose One | \$7 Per Plate<br>Chicken Alfredo<br>Chicken Strips<br>Hamburger<br>Spaghetti

Sides
Choose One:
French Fries
Fruit
Garden Salad
Macaroni \& Cheese
Potato Chips
Mashed Potatoes \& Gravy
White Rice

