



# Buffet Menu

## COLD APPETIZERS

**Charcuterie Board** – \$10pp  
Chefs assortment of specialty meats and cheeses

**Shrimp Cocktail** – \$5pp  
U8-10 Old Bay shrimp served with horseradish cocktail sauce

**Fresh Veggie Tray** – \$5pp  
Fresh mix vegetables

## HOT APPETIZERS

**Margherita Focaccia Bread** – \$3pp  
Ricotta, mozzarella, sun dried tomatoes, fresh basil

**BBQ Chicken Focaccia Bread** – \$5pp  
Ricotta, mozzarella, diced chicken, red onions, BBQ sauce

**Rhode Island Calamari** – \$5pp  
Flash-fried with Italian cherry peppers, parsley served with piquillo pepper

**Sausage and Peppers** – \$5pp  
Hungarian hot banana peppers, fresh Italian sausage, rosemary, Tuscan roasted potatoes

**Buffalo Cauliflower** – \$5pp  
Crispy beer-battered florets, blue cheese dust, curly celery, served with Buffalo sauce

**Chicken Wings** – \$5pp  
Extra crunchy chicken wings. Choose tossed in Country Bob's BBQ, Traditional Buffalo or plain

**Chicken Tacos** – \$5pp  
Grilled chicken, Pico de Gallo, sliced avocado, cheddar, flour tortillas

**Steak Tacos** – \$7pp  
Grilled steak tips, pico de gallo, sliced avocado, cheddar, flour tortillas

**Chicken Tenders** – \$5pp  
Breaded chicken tenders served with ketchup

## SALAD

**House** – \$5pp  
Romaine, heirloom tomatoes, cucumbers, red onion served with choice dressing

**Caesar** – \$5pp  
Little gem lettuce, croutons, tossed in Caesar dressing

**Pub** – \$5pp  
Petite arugula, heirloom tomatoes, red onions, quinoa tabbouleh, avocado served with balsamic dressing

**Fattoush** – \$5pp  
Little gems of romaine, red onion, heirloom tomatoes, cucumbers, fried strips of pita, crispy chickpeas, served with sumac vinaigrette

## BREAD

**Artesian Garlic Bread** – \$3pp  
French baguette, garlic butter, parmesan, herbs, served with spicy calabrese aioli

## SIDES

**Vegetable Medley** – \$5pp  
Sautéed fresh vegetables

**Truffle Parmesan Fries** – \$5pp  
Shoestring cut fries tossed in truffle oil, parmesan and parsley served with mock bearnaise

**Shoestring or Steak Fries** – \$5pp  
Choice fries tossed with salt and pepper served with ketchup

**Tuscan Roasted Potatoes** – \$5pp  
Oven roasted Yukon potatoes tossed with a Tuscan spice blend

## ENTREES

**Beef Sliders** – \$5pp  
Tri-blend Burger, American cheese, pickles and 1000 island on brioche buns

**Chicken Slides** – \$5pp  
Southern style fried chicken breast, slaw, pickles, honey glaze on brioche buns

**Salmon Sliders** – \$7pp  
Grilled Scottish salmon, arugula, pickled onion, calabrese aioli on brioche buns

**Grey Goose Penne** – \$5pp  
Vodka sauce, cremini mushrooms, asparagus, fresh basil

**Grey Goose Shrimp and Penne** – \$10pp  
Vodka sauce, cremini mushrooms, asparagus, fresh basil butter roasted Oishi shrimp

**Macaroni and Cheese** – \$5pp  
De Cecco #46 gnocchi, mascarpone cream, sharp cheddar, imported Gruyere and toasted breadcrumbs

**Chicken Piccata** – \$12pp  
Breaded chicken breast, capers, lemon butter sauce

**Salmon** – \$15pp  
Sautéed Scottish salmon filets

**Beef Tenderloin Tips** – \$20pp  
Hand cut tenderloin tips, signature zip sauce, Fritze onions, French feta

**Lamb Chops** – \$20pp

## DESSERTS

**Assorted Flavored Mini Cheesecakes** – \$40/dozen

**Mini Eclairs** – \$40/dozen

**Mini Cannoli's** – \$40/dozen

**Triple Chocolate Chip Cookies** – \$5pp

**Cake cutting fee** – \$3pp



# Plated Menu

## APPETIZERS

### **Burrata & Calabrese Honey** – \$19

Toasted pine nuts, basil, olive oil, tomatoes, balsamic pearls, grilled bread

### **Shrimp Cocktail** – \$16

3 U10-12 Old Bay shrimp served with horseradish cocktail sauce

### **Margherita Focaccia Bread** – \$18

Ricotta, mozzarella, sun dried tomatoes, fresh basil

### **BBQ Chicken Focaccia Bread** – \$20

Ricotta, mozzarella, diced chicken, red onions, BBQ sauce

### **Buffalo Cauliflower** – \$19

Crispy beer-battered florets, blue cheese dust, curly celery, served with Buffalo sauce

### **Rhode Island Calamari** – \$20

Flash-fried with Italian cherry peppers, parsley served with piquillo pepper sauce

### **Sausage and Peppers** – \$19

Hungarian hot banana peppers, fresh Italian sausage, rosemary, Tuscan roasted potatoes

### **Chicken Wings** – \$19

Extra crunchy chicken wings. Choose tossed in Country Bob's BBQ, Traditional Buffalo or plain

### **Portabella and Beef Tenderloin Tips** – \$20

Hand cut tenderloin tips, grilled portobello, signature Zip sauce, fried onions, French feta

## SALAD

### **House** – \$11

Little gem lettuce, heirloom tomatoes, cucumbers, red onion served with choice dressing

### **Caesar** – \$11

Little gem lettuce, croutons, tossed in Caesar dressing

### **Pub** – \$13

Petite arugula, heirloom tomatoes, red onions, quinoa tabbouleh, avocado served with balsamic dressing

### **Fattoush** – \$13

Little gems of romaine, red onion, heirloom tomatoes, cucumbers, fried strips of pita, crispy chickpeas, served with sumac vinaigrette

## SOUPS

### **Classic French Onion** – \$13

Hearty broth, caramelized onions, simple toast, three cheese gratin

## BREAD

### **Artesian Garlic Bread** – \$8

French baguette, garlic butter, parmesan, herbs, served with spicy calabrese aioli

## ENTREES

*Include house salad*

### **Filet Mignon** – \$52

8 oz hand-cut filet, chef's vegetable, mashed potato, signature Zip sauce

### **New York** – \$50

12 oz Prime New York Strip, chef's vegetable, mashed potato, signature Zip sauce

### **Halibut** – \$45

Everything bagel seasoning-crusted fillet, lemon beurre blanc, sweet potato puree, haricot verts

### **Grilled Salmon Bowl** – \$35

Sushi rice, soy-pickled bean sprouts, cucumber, edamame, scallions, sweet and sour red cabbage, radishes, sesame-ginger vinaigrette

### **Chicken Piccata** – \$30

Breaded chicken breast, capers, lemon butter sauce chef's vegetable, mashed potato

### **Chicken Olivia** – \$32

Sautéed chicken, artichoke hearts, grape tomatoes, toasted basil, lemon zest, white wine butter sauce, fresh pea risotto

### **Grey Goose Penne** – \$32

Vodka sauce, cremini mushrooms, asparagus, fresh basil

### **Grey Goose Shrimp and Penne** – \$41

Vodka sauce, cremini mushrooms, asparagus, fresh basil butter roasted Oishi Shrimp

### **Crab Stuffed Salmon** – \$47

Scottish Salmon stuffed with blue lump crab, white wine sauce, chef's vegetable, mashed potato

## DESSERTS

### **Assorted Flavored Mini Cheesecakes** – \$40/dozen

### **Mini Eclairs** – \$40/dozen

### **Mini Cannoli's** – \$40/dozen

### **Triple Chocolate Chip Cookies** – \$5pp

### **Cake cutting fee** – \$3pp