

Now We're Cooking, LLC

Buffet Entrée Options

Entrée A

Chicken

Chicken Marsala
Chicken Picatta

Beef

Bacon Wrapped Meatloaf
Swiss Steak
with mushroom gravy
Sliced Roast Beef

Pork

Roasted Pork Loin
with an apple cider reduction
Italian Sausage & Peppers

Vegetarian

Eggplant Parmesan
Penne Alfredo
Penne Marinara

Entrée B

Chicken

Pretzel Crusted Chicken
Chicken Parmesan
Chicken Cor Don Bleu

Beef

Beef Tips
with red wine sauce

Pork

Stuffed Pork Loin
with apple stuffing

Seafood

Whitefish Francaise

Vegetarian

Pasta Primavera
Penne A la Vodka

Entrée C

Chicken

Balsamic Chicken
Chicken Francaise

Beef

Beef Stir Fry
over white rice
Sliced Prime Rib
with natural au jus

Veal

Veal Piccata
Veal Parmesan

Seafood

Lemon Pepper Cod
Shrimp Primavera
Linguine & Clams
with white or red sauce

Side Dish Options

Side Dish A

Roasted Redskins
Mashed Potatoes
Garlic Mashed Potatoes
Mashed Redskins
Mashed Sweet Potatoes
Candied Sweet Potatoes
Parslied Redskins
Rice Pilaf
Wild Rice

Corn on the Cob
Whole Kernel Corn
Green Bean Almandine
Candied Carrots
Smothered Green Beans
Steamed Green Beans
Steamed Broccoli

Side Dish B

Pasta Marinara
Pasta Alfredo
Loaded Mashed
Dijon Redskins
Baked Sweet Potato
Baked Potato

Grilled Vegetable
*Peppers, Onions,
Broccoli*

Vegetable Medley
*Zucchini, Squash,
Onion*

California Blend
*broccoli, cauliflower and
carrots*

Asparagus

Appetizers and Pricing

<u><i>Item</i></u>	<u><i>Price</i></u>
Mexican Chicken Rolls	.50 each
Wings	.50 each
Boneless Wings	2.00 per person
Sweedish Meatballs	.40 each
Bruschetta	1.50 each
Pepperoni Pizza	15.00 per sheet
Sausage & Pepper	.50 each
Cheese Tray	2.00 per person
Vegi Tray	1.00 per person
Fruit Display	2.00 per person
Water Chestnut Rumaki	1.00 each
Scallop Rumaki	2.00 each
Shrimp Cocktail	2.00 each
Asian Chicken Satay	1.50 each
Fried Calamari	2.00 per person
Mussels	1.25 each
Spanikopita	.75 each
Fried Zuchinni Planks	.35 each
Stuffed Mushrooms	.50 each
Cheese Sticks	.40 each
Mini Cheese Burgers	1.00 each
Mini Hot Dogs	1.00 each

Buffet Menu Pricing

Menu #1 (\$11.50 per person)

Entrée A
Entrée A
Side A
Side A
Tossed Salad

Menu #2 (\$12.50 per person)

Entrée A
Entrée B
Side A
Side A
Side A
Tossed Salad

Menu #3 (\$13.00 per person)

Entrée A
Entrée B
Entrée B
Side A
Side A
Tossed Salad

Menu #4 (\$14.00 per person)

Entrée B
Entrée B
Entrée C
Side B
Side B
Tossed Salad

Menu #5 (\$14.75 per person)

Entrée B
Entrée C
Entrée C
Side A
Side B
Side B
Tossed Salad

Menu #6 (\$15.50 per person)

Entrée C
Entrée C
Side B
Side B
Tossed Salad

Sit Down Pricing

Entrée A = \$12.00 per person

Entrée B = \$13.50 per person

Entrée C = \$14.50 per person

Additional Sit Down Menu Items

Filet Mignon

6 ounce filet grilled and seasoned to perfection

Jumbo Shrimp Scampi

with a garlic butter sauce

Jumbo Sea Scallops

grilled with a lemon butter sauce

Stuffed Pork Chop

with an apple and cranberry stuffing

Stuffed Flounder

stuffed with ramano cheese, spinach, roasted red peppers and mushrooms with a lemon wine sauce

Grilled or Baked Salmon

with a fruit salsa

Prices for the above entrées will be given upon request.

Combo plates can be made out of any entrées from our entire menu.

Sit down pricing includes two (2) choices from Side A and tossed salad

Policies

Sit Down Dinners and Buffets Also Include

Tablewares, service, set up, clean up, bread, coffee, decaf and tea. Our staff will be at the hall the full length of your event should you need anything additional.

Deposit Policy

A \$300.00 deposit and signed copy of this page are due at time of booking in order to hold your date.

The deposit is non-refundable but will be applied to the balance of your bill.

Should Now We're Cooking cancel the event a full refund of deposit and any other amount paid will be fully refunded within seven (7) days of the cancellation.

If you cancel an event Now We're Cooking will allow you one year from the date of cancellation to rebook an event using that deposit.

Payment Policy

50% of the remaining balance is due eight (8) days prior to the event. This payment is non-refundable unless cancelled by Now We're Cooking.

Final payment is due the night of your event. Payments may be made by cash, check or bank check.

Final Arrangement Policy

Final guest count and final menu selection must be given no less than eight (8) days prior to the event.

The final guest count is the amount of guests you will be charged for.

If your guest count increases we must be notified no less than one (1) day before your event.

The increase in guests will be added to your remaining balance accordingly.

Miscellaneous Information

Buffet Menus may be personalized to your liking. Pricing will be given upon request.

If there is an additional menu item that you would like served please let us know and we will do our best to accommodate your request.

The above prices do not include tax. 6.75% will be added to the ballance of your bill for all on-premise events.

Any events not being catered at the Elks Lodge will incur an additional fee.

Event Date _____ Deposit Amount Paid _____

Caterer Signature _____

Client Signature _____

Date Signed _____