



APPETIZERS

*Prices are per piece

- House Seasoned Wings 1.50
 - Potato Skins 2.00
 - Asian Ginger Drummies 2.00
 - Galley Eggs 2.25
 - Grape Bomb Bites 2.00
 - Bacon Wrapped Apricots 2.50
 - Caprese Skewer 2.50
 - Shrimp Cocktail 5.00
 - Asiago Stuffed Mushroom 3.00
 - Sliders 3.00
 - Crab Dip 3.50
 - Crab Cakes 4.00
- *prices are per person
- Fruit Tray 3.00
 - Vegetable Tray 3.00
 - Charcuterie Board 4.00

DESSERTS

*Prices are per piece

- Home Baked Cookies 1.00
 - Brownie Bites 1.00
 - Brownies 2.00
 - Mini Cup Cakes 1.50
 - Pie or Cake Bites 2.00
 - Lemon Meringue, Carrot Cake or French Silk Cheesecake Cups 2.50
 - French, Strawberry or Chocolate Parfait Cup 2.50
 - Whipped Fluff Cups 3.00
 - Chocolate Thunder, Cookies- N -Cream or Blueberry Delight
- Ask About Our Whole Pies!**

BUFFET PACKAGES

BRUNCH BUFFET

12 PER PERSON

Scrambled Eggs, Smokehouse Bacon, Sausage, Fruit Bowl, French Toast with Cadillac Syrup, Butter and Powdered Sugar Golden Grilled Hash Brown Potatoes
*Optional Addition, Old Fashioned Buttermilk Biscuit & Sausage Gravy +2.00pp

SANDWICH PACKAGE

12 PER PERSON

Southern Fried Chicken Wraps
Deli Sliced Ham & Swiss on Wheat Bread
Deli Sliced Turkey & American on White Bread
Lettuce, Tomato, Pickle, Mayonnaise and Mustard (all on the side)
Accompanied by Seasoned House Chips and Creamy Cole Slaw
*Optional Side Additions, Italian Pasta Salad or Potato Salad +2.00pp

GAME DAY PACKAGE

13 PER PERSON

Build Your Own Party Cut Pizzas
Boneless Wings with BBQ, JR Hot Sauce and Ranch
House Salad, Seasoned Pork Rinds and Seasoned House Chips
*Substitute Seasoned Bone-In Wings +1.25pp

COOKOUT PACKAGE

14 PER PERSON

1/3# Grilled Burgers Patties & Grilled Beer-Soaked Brats
Seasoned House Chips & Creamy Cole Slaw
Brown Sugar Baked Beans with Bacon
Buns, toppings and condiments accompany
*Optional Topping Addition, Cheese +1.00pp
*Optional Side Additions, Italian Pasta Salad or Potato Salad +2.00pp

BUILD YOUR OWN BUFFET

21 PER PERSON

Served with House Salad and Dinner Rolls
Choose Two Entrees from any other package
Choose Three Sides from any other package

HOLIDAY PACKAGE

19 PER PERSON

Roasted Turkey Breast, Honey or Cherry Glazed Ham
Red Skin Mashed Potatoes with Turkey Gravy
Green Beans with Onions and Bacon, Candied Carrots,
Cornbread Stuffing, Dinner Rolls with Butter

TACO BAR

13 PER PERSON

Seasoned Ground Beef & Shredded Chicken
Shredded Iceberg Lettuce, Fresh Chopped Cilantro,
Diced Tomatoes, Shredded Cheese, Diced Onions,
Fresh limes, Sour Cream and Salsa
Served with Flour or Corn Tortillas and House Fried Tortilla Chips
*Optional Topping Addition, Guacamole +1.00pp

ITALIAN BUFFET

16 PER PERSON

Meatballs in Marinara, Italian Sausage in a Roasted Pepper Rague
Pasta Choice (Penne, Angel Hair, Spaghetti, Rainbow Rotini or Linguine)
Alfredo Sauce and Marinara Sauce
Garlic Bread *add Cheese 1.00pp
*Sub Grilled Chicken +1.00pp
*Add Grilled Chicken Protein +3.00pp

BBQ BUFFET

17 PER PERSON

Slow Roasted Pulled Pork (Sweet and Hot BBQ on Side)
Grilled Boneless BBQ Chicken Thighs
Brown Sugar Baked Beans with Bacon, Creamy Cole Slaw,
Potato Salad, Pickles and Dinner Rolls with Butter

DOWN HOME PACKAGE

17 PER PERSON

Boneless Grilled Pork Chop with Pork Gravy
Fried Chicken Drumsticks or Fried Chicken Thighs
Buttered Sweet Corn, Green Beans with Onions and Bacon
Melon Sampler (in season)
*Optional Side Additions, Macaroni and Cheese or Mashed Potatoes +2.00pp

POLISH DINNER

18 PER PERSON

Fried Chicken, Polish Sausage, Kluski Noodles, Red Skinned Mashed Potatoes with Chicken Gravy, Green Beans with Onions and Bacon,
Sweet and Sour Cabbage, Dinner Rolls with butter

FROM THE SEA

25 PER PERSON

Citrus Butter Salmon, Shrimp Scampi Linguini, Crab Cakes
Asparagus Medley, House Salad, Creamed Spinach
Dinner Rolls with butter

KIDS Entrée Choices

Chicken Nuggets
Spaghetti & Meatballs
Macaroni And Cheese

Contact Adam at
ElkhartGalleyCatering@gmail.com

Catering Menu

*Prices Subject to Change
*Prices do not include taxes and gratuities

UPGRADED ENTRÉES

HERB ROASTED CHICKEN
POT ROAST
CITRUS SALMON
VEGETABLE STIR FRY
PASTA PRIMAVERA
SIRLOIN STEAK
PRIME RIB

UPGRADED SIDES

ASPARAGUS
AU GRATIN POTATOES
RICE PILAF
CREAMED SPINACH
ROASTED VEGETABLE MEDLEY
MEXICAN CORN
DELUXE MACARONI AND CHEESE

ADDITIONAL SERVICES

ACOUSTIC ACTS
FULL BAND
DJ SERVICES
KARAOKE
MECHANICAL BULL
SAND VOLLEYBALL COURTS

BEVERAGE PACKAGES

STANDARD BEVERAGE SERVICE
BEER AND WINE SERVICE
STANDARD LIQOUR SERVICE
PREMIUM LIQOUR SERVICES

AVAILABLE EVENT AREAS

TIKI BAR
TIKI PATIO
TRADEWINDS
COURTSIDE PATIO
GAME ROOM
WHISKEY BAR
SAND VOLLEYBALL COURT

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