

Continental Breakfasts

Orange Juice, Fresh Coffee

PCC Continental | 14

Cascading Display of Sliced Fresh Fruit,

Assorted Muffins and Danishes, and

Warm Pecan Sticky Buns

Continental Enhancements

Cheese Grits | 3 Person

Smoked Brisket Hash | 4 Person

Assorted Fruit Smoothie Shooters | 24 Dozen

Assorted Bagels and Cream Cheese | 25 Dozen

Assorted Breakfast Burritos | 38 Dozen

Sausage Biscuit Sandwiches | 28 Dozen

Breakfast Buffets

Orange Juice, Fresh Coffee

Minimum of 20 Guests

Sunrise | 16

Display of Sliced Fresh Fruit, Farm Fresh Scrambled Eggs,

Crisp Bacon, Pork Sausage, cheese Grits,

and Country Breakfast Potatoes

Breakfast Taco Bar | 16

Warm Flour and Corn Tortillas, Farm Fresh Scrambled Eggs,

Seasoned Ground Beef, Crisp Bacon, Diced Texas Breakfast Potatoes,
Sautéed Mix of Onions, Tomatoes and Spinach, Served with Texas Caviar

Healthy Start | 18

Assorted Sliced and Whole Fruit, Turkey Bacon, Whole Grain English Muffins,
Fresh Avocado Spread and Sliced Tomatoes, Farm Fresh Scrambled Egg
Whites, and Oatmeal Accompanied with Assorted Toppings

Big Texan | 18

Fresh Sliced and Whole Fruit, Scrambled Eggs, Tater Tot Casserole,
Crisp Bacon, Pork Sausage, and Fluffy Pancakes with Warm Syrup

Breakfast Enhancements

Enhancements can be Added to Your Continental or Breakfast Buffet
Priced Per Person and Based on Final Guarantee

Assorted Juices | 2

Upgrade your Breakfast with Additional
Assorted Chilled Juices of Cranberry, Grape,
and Apple

Cereal Bar | 4

Assorted Cereals
Served with 2% and Whole Milk

Add Assorted Fresh Berries 1.50

Biscuits and Gravy | 4

Warm, Fluffy Country Biscuits
Served with White Pepper Gravy

Smoothie Shooters | 5

Chilled, Blended Options of: Strawberry

Banana, Mango Sherbert, and Peach

Oatmeal Bar | 5

Hearty, Rolled Oats Accompanied with

Assorted Toppings

Parfait Bar | 5

Creamy Vanilla Yogurt Accompanied with

Assorted Toppings

Waffle Bar | 5

Savory, Golden Belgian Waffles

Served with Warm Syrup, Whipped Cream,

Fresh Berries, Chocolate Chips, and Chopped

Nuts

Plated Breakfasts

Orange Juice, Fresh Coffee

PAR FOUR | 14

Farm Fresh Scrambled Eggs, Crisp Bacon, Pork Sausage,

and Country Breakfast Potatoes

HOLE IN ONE | 16

Country Style Sauté of Diced Pork Sausage, Peppers,

Onions, and Country Breakfast Potatoes

Topped with Scrambled Eggs and Cheddar Cheese

Something Sweet | 16

Layered Texas-Sized French Toast

Smothered in a Fresh Blueberry Compote

Served with Pork Sausage and
Crisp Bacon

Refreshment Breaks

coffee | 40 | Gallon

W i t h To - go Cups | 4 6 | Gallon

Bottled Water | 3

San Pellegrino ® Sparkling Water | 5

Bottled Juices | 4

Soft Drinks | 3

TOPO Chico | 4

Red Bull ® Energy Drinks | 5

Iced Tea / L e m o n a d e | 2 5 | Gallon

Powerades | 4

Granola And Energy Bars | 4

Dessert Bars | 24 | Dozen

Cookies | 20 | Dozen

Trail mix | 30 | Dozen

Whole Fruit | 24 | Dozen

Fruit Kabobs | 24 | Dozen

Greek Yogurts | 40 | Dozen

Muffins and Danish | 3 0 | Dozen

Refreshment Breaks

Priced Per Person and Based on Final Guarantee

Minimum of 20 Guests

Chips and Dip | 6

Warm, Smoked Cheddar Queso, Guacamole,

Served with Fresh, Blended Salsa and Tortilla Chips

Sweet & Salty | 8

Display of Buttered and Caramel Popcorn, Individual Bags of Trail Mix,
and Assorted Full-Sized Candy Bars

Breads and Spreads | 10

Warm Spinach Artichoke Dip, Classic Garlic and Herb Hummus,

and French Onion Dip: Accompanied with Kettle Chips, Pita Chips, and
Crostinis

Chocolate Madness | 10

Chocolate Chip Cookies, Fudge Brownies,

Chocolate Mousse Shooters, and Chocolate cake

Healthy | 14

Display of Fresh Vegetables, Classic Garlic and Herb Hummus,

Individual Bags of Trail Mix, Assorted Energy Bars, and Fresh Yogurt Parfait
Shooters

LUNCH

sandwiches

Create-a-Sandwich \$12.95 per person

Your choice of two meats and two cheeses on assorted breads all served with lettuce, tomatoes, onions, pickle slices, mustard and mayonnaise, assorted chips, assorted cookies (2 per person), tea and water. Add a third meat choice for \$1.35 per person.

Meats

Smoked turkey

Honey baked ham

Roast beef

Chicken salad

Tuna salad

Cheeses

Swiss

Cheddar

Provolone

American

Freshly-made Sandwiches \$12.95 per person

Roast beef & cheddar, turkey & provolone, ham & Swiss on assorted breads with sandwich relish tray, assorted chips, assorted cookies (2 per person) or whole brownie (1 per person), tea and water.

Add side salad for \$3.95 per person: See salad choices below.

Add soup for \$2.95 per person (Minimum 20 persons): See soup choices below.

Sandwich Box Lunch \$13.95 per person

Choose sliced ham and Swiss, turkey and provolone or roasted beef and cheddar or assorted sandwich rolls.

Your choice includes chips, lettuce, tomato, pickle slices, condiments, cookies (2 per box) and assorted soft drinks (1) or bottled water (1).

Salads

Tossed green salad

With tomatoes, red onions, carrots and cucumbers with your choice of two dressings.

Traditional Caesar salad

With romaine lettuce, Parmesan cheese, croutons and hearty Caesar dressing.

Mediterranean pasta salad

With penne pasta, sliced black olives, feta cheese, red bell peppers and Greek vinaigrette.

Macaroni salad

With purple onions, red bell peppers, mayonnaise and seasonings.

Potato Salad

With diced potatoes with red peppers, celery, onions and relish in a creamy salad dressing.

Fruit Salad

With a seasonal mixture of fresh fruit.

DRESSINGS

Dressings include: ranch, Caesar, Italian, roasted red pepper, jalapeno ranch, raspberry vinaigrette.

A La Carte Soup

Each gallon serves approximately 20 guests. Includes crackers, and disposable soup spoons and bowls.

Soup Selections \$60.50 per gallon

Green chile chicken soup, Tortilla soup, Homestyle chicken noodle, New Orleans gumbo, Santa Fe corn chowder, Texas chile, Hearty potato and bacon.

Soup, Salad and Garlicbread

\$13.95 per person A fully-loaded tossed green salad with your choice of dressings or a Caesar salad served with garlicbread and one of our soup selections (See above).

Wraps

Wrap Buffet \$10.95 per person

Select any two wraps. Includes cookies (2 per person) or brownies (1 per person), chips, tea and water.

Wrap Boxed Meal \$11.95 per person

Select any two wraps. Includes cookies (2 per box), chips, assorted soft drinks or bottled water and condiments.

Chicken or Beef Fajita Wrap

Strips of chicken or beef fajita meat in assorted wraps with lettuce, tomatoes, pico de gallo, onions and shredded cheddar cheese with creamy cilantro dressing.

Buffalo Chicken Wrap

Spicy boneless buffalo chicken in assorted wraps with lettuce and tomatoes with your choice of bleu cheese or ranch dressing on the side.

Grilled Chicken Caesar Salad Wrap

Grilled chicken, crisp bacon, grated parmesan cheese, lettuce and diced tomatoes in assorted wraps with Caesar dressing on the side.

Club Wrap

Smoked turkey and ham, crisp bacon, American cheese, lettuce, sliced tomatoes in assorted wraps with ranch dressing on the side.

Vegetarian Wrap

Sauteed variety of seasonal vegetables wrapped in spinach flour tortilla wraps with raspberry vinaigrette on the side.

Specialty Salads

For your event, please select up to 2 salads.

Price includes linens, china, tea, water, coffee and tier one dessert.

Grilled Chicken Caesar Salad \$12.95 per person

Grilled chicken strips, bacon pieces, shredded Parmesan, tomatoes, Romaine lettuce and Caesar dressing. Includes dinner roll.

Chef Salad \$12.95 per person

Julienne ham, turkey, bacon pieces, hard boiled eggs, tomato wedges, olives, shredded cheese, on crisp lettuce with ranch dressing. Includes dinner roll.

Fiesta Chicken Taco Salad \$12.95 per person

Crisp lettuce topped with char-grilled chicken breast, red beans, black olives, cheddar cheese, diced tomatoes and crisp corn tortilla strips. Includes dinner roll.

Cobb Salad \$13.95 per person

Crumbled bacon, hard-boiled eggs, chopped chicken, tomatoes, Cheddar cheese and avocado on green salad with your choice of dressing. Includes dinner roll.

AROUND THE WORLD BUFFETS

Southwest Buffets

King Ranch Chicken \$14.95 per person

Casserole with charro beans, Mexican rice, chips, salsa, and a tossed green salad with your choice of two dressings.

Southwest Grilled Chicken \$14.95 per person

Grilled chicken breast with green chilies, melted Monterrey Jack cheeses, Mexican rice, charro beans, pico de gallo, a tossed green salad with your choice of two dressings.

Margarita Chicken \$14.95 per person

Chicken breast marinated in lime and grilled to perfection, served with Mexican rice, charro beans and a tossed green salad with your choice of two dressings.

Barbeque 1 meat \$15.95 2 meats \$17.95 per person 3 meats \$19.95 per person 4 meats \$21.95 per person

Brisket, chicken, sausage, or pork loin, a relish tray with onions, pickles, peppers, potato salad, cole slaw or green salad with your choice two dressings, and ranch beans.

Mexican Buffets

Add-Ons for Mexican Buffets

Guacamole - \$22.95 (serves 15)

Pork Tamales - \$16.95 per dozen

Fajitas \$14.95 per person

Your choice of beef, chicken or a combination of beef & chicken fajitas served with grilled onions and peppers, refried beans, Spanish rice, sour cream, shredded cheese, soft flour tortillas and chips and salsa.

Vegetarian Fajitas \$14.95 per person

Portabella mushrooms with grilled onions and peppers, refried beans, Spanish rice, sour cream, shredded cheese, soft flour tortillas and chips and salsa.

Red Enchiladas \$14.95 per person

Beef or cheese enchiladas hand rolled in corn tortillas and topped with red sauce; served with borracho beans, sour cream, Spanish rice, tossed green salad with your choice of three dressings and chips and salsa.

Green Enchiladas \$14.95 per person

Shredded chicken or cheese enchiladas hand rolled in corn tortillas and topped with salsa verde; all served with black beans, sour cream and Monterrey Jack cheese, avocado corn salad, green rice made with cilantro, fire roasted chiles, chips and salsa

Taco Buffet \$13.95 per person

Your choice of taco shells, soft flour tortillas or a combination of both; served with spicy ground beef, pinto beans, Spanish rice, sour cream, shredded cheddar/jack cheese and lettuce. Served with chips and salsa.

Build Your Own Nacho Bar \$13.95 per person

Comes with spicy groundbeef, refried beans, chile con queso, sour cream, shredded cheddar/jack cheese, lettuce, tomatoes, diced onions, fresh tortilla chips, and salsa.

Asian Buffets

Szechuan Chicken Stir Fry \$11.95 per person

Spicy chicken stir fry with stir fry vegetables, fried rice, egg roll and a tossed green salad with your choice of two dressings.

Teriyaki Beef Stir Fry \$11.95 per person

Strips of beef stir fried with Teriyaki sauce and includes stir fry vegetables, fried rice, egg roll and a tossed green salad with your choice of two dressings.

Sweet and Sour Pork Stir Fry \$14.95 per person

Breaded pork in a tangy sauce with stir fry vegetables, fried rice, egg roll and a tossed green salad with your choice of two dressings.

Hawaiian Grilled Chicken Breast \$14.95 per person

Grilled chicken breast and pineapples, served with fried rice, broccoli, dinner roll, and a tossed green salad with your choice of two dressings.

Grilled Teriyaki Chicken Breast \$14.95 per person

Grilled chicken breast with fried rice, mixed Asian vegetables, dinner roll, and a tossed green salad with your choice of two dressings.

Italian Buffets

Lasagna \$12.95 per person

Your choice of meat, six-cheese or vegetable lasagna served with Italian green beans or buttered broccoli florets, Caesar salad and garlic bread.

Grilled Chicken Breast and Pasta \$14.95 per person

Grilled chicken breast served with penne pasta and Alfredo sauce, Italian green beans or buttered broccoli florets, Caesar salad and garlic bread.

Baked Meatball and Rigatoni Pasta \$11.95 per person

Meatballs and spaghetti sauce with rigatoni pasta and mozzarella cheese, Italian green beans or buttered broccoli florets, Caesar salad and garlic bread..

Chicken Cacciatore \$15.95 per person

Classic Italian cacciatore chicken breast cooked with a zesty tomato sauce and served with herbed pasta, Italian green beans or buttered broccoli florets, Caesar salad and garlic bread.

Chicken Parmesan \$15.95 per person

Parmesan crusted chicken breast with traditional Italian red sauce, thinly sliced mozzarella cheese, herbed pasta, Italian green beans or buttered broccoli florets, Caesar salad and garlic bread.

Chicken Madeira \$17.95 per person

Sauteed chicken breast topped with fresh asparagus spear, melted mozzarella, and covered with a mushroom Madeira sauce.

Pizza

Price includes disposable plates and napkins. Does not include beverages or dessert.

16 inch Pizza cut into 8 slices \$18.95 per pizza

Your choice of supreme, pepperoni, sausage, vegetable or cheese.

Add salad with dressing and garlic bread. \$4.95 per person

Home Style Buffet

Panko Breaded Chicken Breast \$15.95 per person

A hand breaded chicken breast paired with a jalapeño infused lemon butter sauce, with angel hair pasta, herbed butter broccoli florets and a tossed green salad with your choice of two dressings and hot dinner rolls.

Pecan Encrusted Chicken Breast \$17.95 per person

A hand breaded chicken breast with a Frangelico cream sauce, butter whipped potatoes, mixed vegetables and a tossed green salad with your choice of two dressings and hot dinner rolls.

Roast Beef \$14.95 per person

Slow cooked roast beef, caramelized onions and baby carrots with brown gravy & mashed potatoes and a tossed green salad with your choice of two dressings and hot dinner rolls.

Chopped Sirloin Steak \$14.95 per person

Chopped sirloin steak with brown mushroom gravy, green beans, roasted new potatoes or mashed potatoes, and a tossed green salad with your choice of two dressings and hot dinner rolls.

Texas Beef Tips \$14.95 per person

Cubed sirloin cooked with garlic, mushrooms and served with pinto beans, rice, and a tossed green salad with your choice of two dressings.

Fried Catfish \$14.95 per person

Includes tartar sauce, roasted new potatoes, cole slaw, hush puppies, and a tossed green salad with your choice of two dressings.

Chicken Strips \$14.95 per person

Includes mashed potatoes with cream gravy, green beans, and a tossed green salad with your choice of two dressings and hot rolls.

Chicken Fried Steak \$14.95 per person

Includes mashed potatoes with cream gravy, green beans and a tossed green salad with your choice of two dressings and hot rolls.

Chicken Fried Chicken \$14.95 per person

Includes mashed potatoes with cream gravy, green beans and a tossed green salad with your choice of two dressings and hot rolls.

Classic Grill Buffet

Price includes disposable plates, cups, napkins and service ware.

Third-Pound Hamburgers(1) or hotdogs(2) \$12.95 per person

Includes relish tray with lettuce, tomatoes, pickle slices, onions, cheese tray, assorted chips, fresh-baked cookies(2 per person) or brownies(1 per person), tea and water.

For added fun, let us grill on site. Add a grill attendant for \$20.00 per hour. (Minimum 3 hours)

ASSORTED DISPLAYS

Fresh Fruit Tray \$53.00

Seasonal fresh fruit with piña colada dip.

Fresh Vegetable Tray \$53.00

Carrots, celery, broccoli and cauliflower with ranch dip.

Cheddar Berry Ring (Serves approx 50) \$70.00

Cheddar, toasted pecans and strawberry preserves with assorted crackers.

Cheddar Berry Ring-Small \$35.00

Cheddar, pasted pecans and strawberry preserves with assorted crackers.

Cubed Cheese Tray \$64.00

Cheddar, jalapeño jack and Swiss cheese with assorted crackers.

Brie and Boursin Cheese Tray \$75.00

With grapes, walnuts, dried fruit, and assorted crackers.

Imported Cheese Tray \$115.00

Includes brie, goat cheese, boursin and smoked cheddar with assorted crackers and bread rounds.

Smoked Salmon \$175.00

Sliced smoked salmon, red onions, capers with fresh lemon and dill garnish, crackers and toasted sliced baguettes.

Mini Grilled Meatballs \$32.00

With BBQ or mushroom sauce.

Fiesta Salsa \$44.00

Served with fresh tortilla chips.

Fiesta Salsa with Mini Shrimp \$65.00

Served with fresh tortilla chips.

Hot Crab Dip \$75.00

With toasted bread rounds.

7-Layer Mexican Dip \$50.00

Layers of guacamole, refried beans, tomatoes, sour cream, onions, jalapeños, and cheese. Served with fresh tortilla chips.

Hot Spinach-Artichoke Dip \$68.00

With toasted bread rounds.

Shrimp Pico \$64.00

With tortilla chips.

Chicken Pico \$62.00

With tortilla chips.

Chicken Avocado Dip \$63.00

With tortilla chips and salsa.

Hummus Mediterranean Dip \$58.00

Chick peas, lemon, garlic and tahini served with crunchy pita chips.

Antipasto Platter \$92.00 Serves approximately 50

Assortment of salami, capicola, sopressata, mozzarella cheese, artichoke hearts, pepperoncinis, assorted olives, and toasted bread rounds.

Chip Display \$95.00 Serves approximately 50

Comes with homemade salsa, chile con queso, and black bean & pineapple salsa.

Deluxe Chip Display \$115.00 Serves approximately 50

Comes with homemade fiesta salsa, queso blanco, shrimp pico, and chicken avocado dip.

Carving Station with Attendant

Prime Rib Serves approximately 25 people.

Smoked Turkey Breast \$198.00

Serves approximately 50 people.

Slow-Roasted Top Round of Beef \$198.00

Serves approximately 50 people.

Roasted Pork Loin \$198.00

Serves approximately 50 people.

Pitt-Style Ham \$198.00

Serves approximately 50 people.

Smoked Brisket w/ BBQ Sauce and Relish Tray \$265.00

Serves approximately 50 people.

Reception Stations

The following food stations will serve approximately 50 appetizer portions.

Quesadilla Bar \$195.00

Cheese, chicken and beef fajita quesadillas, condiments include salsa, pico de gallo, and sour cream.

Add guacamole for \$2.25 per person

Pasta Bar \$235.00

Choice of two meats (grilled chicken, diced ham or Italian sausage) with mixed grilled vegetables and your choice of two pastas (penne, bowtie or rotini) and pesto, Alfredo and marinara sauce.

Taco Bar \$185.00

Two seasoned ground beef tacos per person, shredded lettuce, diced tomatoes, diced onions, a mixture of Monterrey Jack and cheddar cheeses, corn and flour tortillas and chips and salsa.

Add a guacamole for \$2.25 per person.

Mashed Potato Bar \$185.00

Whipped potatoes with a display of cheeses, butter, bacon pieces, sour cream and chives.

Sweet Potato Bar \$185.00

Whipped sweet potatoes with a display of brown sugar, chopped pecans, mini marshmallows, and whipped cinnamon butter.

Wing Bar \$205.00

Three wings per person, includes hot buffalo, barbeque and teriyaki sauces; carrot and celery sticks provided with ranch and bleu cheese dips.

Southwest Bar \$235.00

Carnitas (Mexican-spiced pulled pork), beef taco meat, shredded Cheddar/Jack cheese, sour cream, lettuce, salsa and corn and flour tortillas.

Add tamales for \$2.00 each.

Stir-Fry Bar \$235.00

Teriyaki beef or Szechuan chicken, fried rice with vegetables and sweet and sour sauce. Add egg rolls for \$1.25 each.

Slider Bar \$145.00 Serves approximately 75

Mini burgers served with regular and chipotle mayonnaise, regular and spicy mustard, sliced cheese, lettuce, tomato, pickle, and onion.

Plated Dinner Selections

Choose from our menu, or for that very special event, let us create a menu especially for you and your guests. Fine dining includes your choice of entree, salad with dressing, two side items, a bread selection, dessert and iced tea,

Choice seared sirloin \$22.95

(6 oz.)

Choice seared sirloin \$26.95

(12 oz.)

Roasted chicken breast supreme \$19.95

Roasted pork loin \$23.95

Choice seasoned New York strip \$28.95

(12 oz.)

Pan-seared fresh salmon* \$27.95

(7 oz.)

Carved peppered prime rib \$27.95

Choice Ribeye \$29.95

(8 oz.)

Grilled beef filet \$31.95

(7 oz.) With signature sauce

Additional Side Items

Butter whipped potatoes

Twice-baked potatoes

Roasted red potatoes

Rice pilaf

Herbed pasta

Sauteed julienne squash

Steamed, buttered broccoli

Asparagus (seasonal)

Sauteed spinach with garlic

Sweet glazed carrots

Burgundy mushrooms

Rice primavera

Garlic mashed potatoes

Shredded potato casserole

Scalloped potatoes

Breads

French bread

Garlic bread sticks

Whole wheat rolls

Multi-grain rolls

Sweet yeast rolls

*Fresh seafood selections may vary. Other selections are available from our culinary staff.

Requires a one week notice.

**Prices are subject to change at any time based on market fluctuations.

*Pricing and availability subject to change at any time.

***Consideration for food allergies and special dietary preferences available upon request.

Desserts

The following are choices for standard buffets: A la carte pricing is \$4.95 per person.

Baked Fruit Cobblers

Peach, cherry or apple, your choice of fruit. (minimum of 12 pieces)

Assorted Cakes

Chocolate, carrot, and German chocolate.

Fresh-Baked Cookies

Chocolate chip, peanut butter, oatmeal raisin, sugar or white chocolate macadamia. (2 per person)

Brownies

Chewy chocolate squares liberally studded with walnut chunks and bittersweet chips.

Cheesecake with Assorted Toppings

Chocolate, caramel or strawberry.

Fruit Pies

Pumpkin, apple, cherry or pecan.

Cream Pies

Coconut cream, banana cream or chocolate cream.

Meringue Pies

Lemon or chocolate.

HORS D'OEUVRES

Prices include disposable plates, napkins and service ware.

Tender Breaded Chicken Bites \$0.95 each

Choose either home-style, BBQ or buffalo. Served with ranch dip.

Hot Wings \$1.95 each

Choose either hot buffalo, BBQ, or teriyaki. Served with ranch or bleu cheese.

Southwest Eggrolls \$1.95 per half

Crispy egg roll wrappers with chicken, black beans and corn. Served with chipotle sauce

Chicken Flautas \$1.95 each

With fresh made salsa.

Vegetarian Spring Rolls \$2.95 each

With duck sauce.

Egg Rolls, Pork or Vegetarian \$2.95 each

With sweet and sour sauce.

Pork Potsticker \$1.95 each

Traditional Oriental pork potsticker. Order fried or steamed.

Chicken Satay \$2.95 each

With orange glaze.

Cocktail Sandwiches \$2.95 each

An assortment of small dinner rolls with ham or turkey, assorted cheeses, mayonnaise and spicy dijon mustard.

Beef Tenderloin Canapes \$2.75

With Kalamata olives, white bean spread and Italian parsley or horseradish, sour cream and fresh chives.

Grilled Chicken Canapes \$2.00

With chipotle spread and cilantro pesto.

Herbed Goat Cheese Canapes \$2.00

With thyme, parsley and rosemary.

Tuscan Cheese Canapes \$2.00

With balsamic drizzled tomatoes on toasted brushetta.

Mini Crab Cakes \$2.75

With Cajun remoulade.

Beef Empanada \$2.00

With chipotle dip.

Smoked Salmon Canapes \$2.75

With capers, cream cheese and red onions (Requires two weeks notice. Fresh seafood prices may vary).

Shrimp Cocktail Shooter \$2.25

With cocktail sauce and lemon

Coconut Shrimp \$2.75

Served with marmalade sauce.

*Pricing and availability subject to change at any time.**Consideration for food allergies and special dietary preferences available upon request.

