

REAL FOOD

# NICK

AND

# JAKE'S

HONEST DRINK

Banquet  
Menu



## Lunch Plated Options

2 courses \$17 per person / With Starter Salad \$20 per person

*Entrée Count Required One Week Prior to Event*

### Choice of Three Entrées

**Pear Pollo Pecan** Spring Mix, Iceberg, Romaine, Diced Pears, Candied Pecans, Dried Cranberries, Grilled Chicken, Blue Cheese Crumbles, Honey Lime Vinaigrette

**Fried Chicken Salad** Iceberg, Romaine, Bacon, Jack and Cheddar Cheese, Eggs, Carrots, Tomatoes, Scallions, Croutons, Ranch Dressing

**Bacon Cheeseburger** ½ lb Burger, Cheddar Cheese, Applewood Bacon, Served with Fries

**Salmon BLT** Grilled Salmon, Applewood Smoked Bacon, Baby Field Greens, Tomato, Chipolte Mayo, Swiss Cheese, Brioche Bread, Served with Fries

**California Chicken** Grilled Chicken, Applewood Smoked Bacon, Swiss Cheese, Baby Field Greens, Avocado, Tomato, Mayo, Sourdough Bread, Served with Fries

**Bourbon Salmon** Grilled Salmon, Mashed Potatoes, Seasonal Vegetables, Bourbon Glaze

**Jambalaya** Chicken, Shrimp, Andouille Sausage, Peppers, Creole Tomato Sauce, Rice, Scallions

**Smokey Chicken Pasta** Bacon and Corn Hash, Penne Pasta, Tomato Cream Sauce, Pepper Jack and Gouda Cheese

**Chardonnay Chicken** Bacon, Spinach, Jack Cheese, Chardonnay Butter Sauce, Mashed Potatoes, Seasonal Vegetables

**Jerk Chicken** Marinated Chicken Breast, White Rice, Seasonal Vegetable, Mango Salsa

**Mama's Meatloaf** Tomato Glaze, Brown Gravy, Mashed Potatoes, Seasonal Vegetables

**Green Chili Mac-n-Cheese** Macaroni Noodles, House Made Cheese Sauce, Green Chilies

**Blackened Chicken Carbonara** Penne Pasta, Bacon, Peas, Alfredo Sauce, Blackened Chicken

**Bruschetta Chicken** Grilled Chicken Breast, Marinated Tomatoes, Mashed Potatoes, Seasonal Vegetables

### Dessert Choices

Chocolate Cake

Carrot Cake

## Lunch Buffet Options

**Fajita Bar** \$16 per person – Add \$5 per person for Dinner

Marinated Chicken and Steak, Onions, Peppers, Sour Cream, Cheddar Cheese, Lettuce, Pico de Gallo, Flour Tortillas  
Spanish Rice, Charros Beans

Add Shrimp \$2 per person    Add Fresh Fish \$2 per person    Add Guacamole \$15/pint

**Pasta Bar** \$18 per person – Add \$5 per person for Dinner

### Choice of One Salad

**Nick's** Spring Mix, Pine Nuts, Red Onions, Marinated Tomatoes, Blue Cheese Crumbles, Kalamata Olives, Tuscan Vinaigrette

**Jake's** Iceberg, Romaine, Jack and Cheddar Cheese, Tomatoes, Green Onions, Croutons, Ranch

**Caesar** Romaine, Croutons, Parmesan Cheese, Caesar Dressing

### Choice of Two Pastas

**Smokey Chicken Pasta** Bacon and Corn Hash, Penne Pasta, Tomato Cream Sauce, Pepper Jack and Gouda Cheese

**Jambalaya** Chicken, Shrimp, Andouille Sausage, Peppers, Creole Tomato Sauce, Rice, Scallions

**Chicken Pasta Limon** Roasted Chicken, Penne Pasta, Asparagus, Tomatoes, Lemon White Wine Butter Sauce, Parmesan Cheese

**Chicken Pesto Pasta** Grilled Chicken, Mushrooms, Spaghettini Pasta, Basil Pesto

**Lasagna** Meat Sauce, Ricotta Cheese, Mozzarella, Parmesan

**Blackened Chicken Carbonara** Penne Pasta, Bacon, Peas, Alfredo Sauce, Blackened Chicken

**Green Chili Mac-n-Cheese** Macaroni Noodles, House Made Cheese Sauce, Green Chilies

**Basil Tomato Spaghettini** Sun-Dried Tomatoes, Roasted Tomatoes, Pine Nuts, Fresh Basil, White Wine Chicken Broth

### Garlic Bread

**BBQ Bar** \$18 per person – Add \$5 per person for Dinner

### Choice of One Salad

**Nick's** Spring Mix, Pine Nuts, Red Onions, Marinated Tomatoes, Blue Cheese Crumbles, Kalamata Olives, Tuscan Vinaigrette

**Jake's** Iceberg, Romaine, Jack and Cheddar Cheese, Tomatoes, Green Onions, Croutons, Ranch

**Caesar** Romaine, Croutons, Parmesan Cheese, Caesar Dressing

**BBQ Chicken and Pulled Pork, BBQ Beans, Cheesy Corn, Potato Salad, Green Chili Mac-n-Cheese  
Candied Jalapeños, Pickles, Slider Buns**

## Plated Dinner Tier 1

### 3 courses \$25 per person

*Entrée Count Required One Week Prior to Event*

#### Salad Course (Choice of One)

**Nick's** Spring Mix, Pine Nuts, Red Onions, Marinated Tomatoes, Blue Cheese Crumbles, Kalamata Olives, Tuscan Vinaigrette

**Jake's** Iceberg, Romaine, Jack and Cheddar Cheese, Tomatoes, Green Onions, Croutons, Ranch

**Caesar** Romaine, Croutons, Parmesan Cheese, Caesar Dressing

#### Entrée (Choice of Three)

**Mama's Meatloaf** Tomato Glaze, Brown Gravy Mashed Potatoes, Seasonal Vegetables

**Pork Shank** Braised Pork Shank, Mashed Potatoes, Seasonal Vegetables, Guinness Demi-Glace

**Braised Pot Roast** Mashed Potatoes, Seasonal Vegetables, Brown Gravy

**Baked North Atlantic Cod** Chardonnay Butter, Mashed Potatoes, Seasonal Vegetables

**Bruschetta Chicken** Grilled Chicken Breast, Marinated Tomatoes, Mashed Potatoes, Seasonal Vegetables

**Jambalaya** Chicken, Shrimp, Andouille Sausage, Peppers, Creole Tomato Sauce, Rice, Scallions

**Chicken Fingers** Whole Chicken Tenderloins, Honey Mustard, Ranch, Fries, Slaw

#### Dessert (Choice of Two)

Chocolate Cake

Carrot Cake

Hot Apple Crisp

## Plated Dinner Tier 2

### 3 courses \$30 per person

*Entrée Count Required One Week Prior to Event*

#### Salad (Choice of One)

**Nick's** Spring Mix, Pine Nuts, Red Onions, Marinated Tomatoes, Blue Cheese Crumbles, Kalamata Olives, Tuscan Vinaigrette

**Jake's** Iceberg, Romaine, Jack and Cheddar Cheese, Tomatoes, Green Onions, Croutons, Ranch

**Caesar** Romaine, Croutons, Parmesan Cheese, Caesar Dressing

**Pear Pecan** Spring Mix, Diced Pears, Candied Pecans, Dried Cranberries, Blue Cheese Crumbles, Honey Lime Vinaigrette

#### Entrée (Choice of Three)

**Full Rack of Ribs** Fries, Cole Slaw, BBQ Sauce

**Chicken Piccata** Lemon Caper Sauce, Mashed Potatoes, Seasonal Vegetables

**BBQ Bacon Wrapped Shrimp** Mashed Potatoes, Seasonal Vegetables

**Bourbon Salmon** Mashed Potatoes, Seasonal Vegetables, Bourbon Glaze

**Fried Chicken Dinner** Mashed Potatoes, Seasonal Vegetables, Homestyle Gravy

**Grilled Sirloin** Mashed Potatoes, Seasonal Vegetables

#### Dessert (Choice of Two)

Chocolate Cake

Carrot Cake

Hot Apple Crisp

Flourless Chocolate Torte - Add \$2 per person



## Plated Dinner Tier 3

### 3 courses \$40 per person

*Entrée Count Required One Week Prior to Event*

#### Salad (Choice of One)

**Nick's** Spring Mix, Pine Nuts, Red Onions, Marinated Tomatoes, Blue Cheese Crumbles, Kalamata Olives, Tuscan Vinaigrette

**Jake's** Iceberg, Romaine, Jack and Cheddar Cheese, Tomatoes, Green Onions, Croutons, Ranch

**Caesar** Romaine, Croutons, Parmesan Cheese, Caesar Dressing

**Pear Pecan** Spring Mix, Diced Pears, Candied Pecans, Dried Cranberries, Blue Cheese Crumbles, Honey Lime Vinaigrette

#### Entrée (Choice of Three)

**Chicken Cordon Bleu** Prosciutto, Swiss Cheese, Mornay Sauce, Mashed Potatoes, Seasonal Vegetables

**Fresh Market Fish** Chef's Selection, Subject to Availability

**Seared Scallops** U10 Scallops, Mashed Potatoes, Seasonal Vegetables, Chardonnay Cream Sauce

**Duroc Pork Chop** Seasonal Compote, Mashed Potatoes, Seasonal Vegetables

**Filet Oscar** 6oz Grilled Tenderloin, Lump Crab, Hollandaise, Mashed Potatoes, Seasonal Vegetables

**Grilled KC Strip** 12oz Certified Angus Beef, Mashed Potatoes, Seasonal Vegetables

#### Dessert (Choice of Two)

Chocolate Cake

Carrot Cake

Hot Apple Crisp

Flourless Chocolate Torte - Add \$2 per person

## Appetizers

### Chilled Appetizers Priced Per 20 People

#### Roasted Red Pepper Hummus – \$55

Sun Dried Tomato Pesto, Cucumber, Carrots, Pita

#### Shrimp Cocktail – \$120 – 60 Pieces

Prawns, Cocktail Sauce

#### Raw Vegetable Platter – \$100

Broccoli, Mixed Bell Peppers, Cherry Tomatoes, Carrots, Cucumbers, Ranch

#### Grilled Vegetable Platter – \$100

Red Onion, Red Peppers, Asparagus, Zucchini, Yellow Squash, Balsamic Glaze

#### Fruit Platter – \$100

Assorted Seasonal Fruit

#### Cheese Board – \$100

Assorted Cheese with Mixed Berries and Crackers

#### Charcuterie – \$150

Assorted Cured Meats, Mozzarella, Olives, Artichokes, Crackers

#### Tomato Bruschetta – \$80 – 40 Pieces

Toasted Baguette, Goat Cheese, Marinated Tomatoes, Basil Oil, Balsamic Glaze

#### Caprese Skewers – \$60 – 40 Pieces

Grape Tomato, Basil, Mozzarella, Balsamic Glaze

#### Tuna Cubes – \$120 – 40 Pieces

Marinated Tuna, Cucumber, Sesame Seeds

### Hot Appetizers Priced Per 20 People

#### Spinach Artichoke Dip – \$60

Sun-Dried Tomatoes, Artichokes, Cheese Blend, Tortilla Chips, Salsa

#### Chicken Quesadilla Dip – \$75

Pepper Jack and Green Chili Cheese Sauce, Chicken, Onions, Bell Peppers, Tortilla Chips, Salsa

#### Pork Potstickers – \$70 – 40 Pieces

Teriyaki Glaze, Green Onion

#### Wings – \$50 – 60 Pieces

Classic Buffalo or BBQ, Blue Cheese Dressing, Ranch Dressing

#### Whole Baked Brie Cheese – \$55

Wrapped in Puff Pastry, Seasonal Compote, Assorted Crackers

#### Spinach Stuffed Mushrooms – \$60 – 40 Pieces

Sun-Dried Tomato, Artichokes, Parmesan Cheese

#### Crab Stuffed Mushrooms – \$110 – 40 Pieces

Lump Crab, Sourdough Breadcrumbs, Parmesan Cheese

#### Shrimp and Grits – \$100

Creamy White Cheddar Grits, Bacon, Citrus BBQ Sauce

#### Lobster Mac-n-Cheese – \$125

Cavatappi Pasta, Lobster Claw Meat, Cheddar Cheese, Gremolata

#### Mini Crab Cakes – \$105 – 30 Pieces

2oz Crab Cakes, Corn Salsa, Red Pepper Aioli

### Salads – \$60 – Serves Approximately 20

**Nick's** Spring Mix, Pine Nuts, Red Onions, Marinated Tomatoes, Blue Cheese Crumbles, Kalamata Olives, Tuscan Vinaigrette

**Jake's** Iceberg, Romaine, Jack and Cheddar Cheese, Tomatoes, Green Onions, Croutons, Ranch

**Caesar** Romaine, Croutons, Parmesan Cheese, Caesar Dressing

### Pastas – Half Pan/Full Pan

#### Smokey Chicken Pasta – \$55/\$100

Penne, Grilled Chicken, Bacon and Corn Hash, Tomato Cream Sauce, Pepper Jack and Gouda Cheese

#### Chicken Pasta Limon – \$55/\$100

Roasted Chicken, Penne, Asparagus, Tomato, Lemon White Wine Butter Sauce, Parmesan Cheese

#### Jambalaya – \$65/\$120

Chicken, Shrimp, Andouille Sausage, Peppers, Creole Tomato Sauce, Rice, Scallions

#### Mac-n-Cheese – \$30/\$50

Macaroni Noodles, House Made Cheese Sauce

## Appetizers

### Sliders

**BBQ Pork – \$2.50**

Gouda Sauce, Crispy Onion Straws

**Chicken Parmesan – \$2.50**

Breaded Chicken, Mozzarella, Marinara Sauce, Fresh Basil

**Turkey – \$3.00**

Jack Cheese, Mayo

**Ham – \$3.00**

Swiss, Chipotle Mayo

**Roast Beef – \$3.00**

Cheddar, Horsey Sauce

**Louis Muller – \$3.00**

Pulled Pork, Gouda Sauce, Candied Jalapeños

**Ruben – \$3.00**

Corned Beef, Sauerkraut, 1000 Island

**Teriyaki Salmon – \$4.00**

Salmon Cake, Asian Slaw, Red Pepper Aioli

**Cheeseburger – \$2.50**

Beef Patty, Cheddar Cheese

**Short Rib – \$3.00**

Arugula, Cherry Pepper Relish, Gouda Sauce

### Desserts (Serves Approximately 20)

**Ghirardelli Chocolate Brownie – \$80**

**Hot Apple Crisp – \$80**

**Traditional Bread Pudding – \$80**

**Chocolate Cake – \$100**

**Carrot Cake – \$100**