

## Fruit & Vegetable Trays

### Fruit Tray w/ dip

Small (20-25 servings)	\$34
Medium (25-35 servings)	\$48
Large (40-60 servings)	\$57

### Vegetable Tray w/ dip

Small (20-25 servings)	\$29
Medium (25-35 servings)	\$37
Large (40-60 servings)	\$44

### Vegetable w/ Dip & Cheese Tray (cubed)

Small (20-25 servings)	\$38
Medium (25-35 servings)	\$46
Large (40-60 servings)	\$55

### Vegetable w/ Dip & Relish Tray

Small (20-25 servings)	\$51
Medium (25-35 servings)	\$59
Large (40-60 servings)	\$66

### Cheese Tray (sliced or cubed)

Small (20-25 servings)	\$50
Medium (25-35 servings)	\$66
Large (40-50 servings)	\$78

### Cheese & Cracker Tray (sliced)

Small (20-25 servings)	\$45
Medium (25-35 servings)	\$59
Large (40-60 servings)	\$71

### Meat, Cheese (sliced), and Cracker Tray

Small (20-25 servings)	\$55
Medium (25-35 servings)	\$66
Large (40-60 servings)	\$78

## Build Your Dinner Menu

All dinners include a choice of three sides, dinner roll or bun. Chicken and one other entree, \$14. Chicken and two other entrees, \$17.

### Entree

Pineapple Glazed Ham  
Pasta Bake w/ Tomato Sauce  
Boneless Pork Loin w/ Greek Seasoning  
Fettuccini Alfredo w/ Chicken or Shrimp  
Smoked Pulled Pork w/ BBQ sauce  
Pot Roast in Beef Gravy  
Smoked Rotisserie BBQ Pork Chops  
Roast Beef in Au Jus Sauce  
Steak (subject to market prices)

### Salad

Romaine and Spinach  
Mandarin Oriental  
Romaine, Apple, Walnut  
Seven Layer  
Garden Pasta  
Broccoli Crunch  
Caesar

### Vegetable

Glazed Baby Carrots  
Buttered Sweet Corn  
Broccoli Florets  
Country Green Beans  
Vegetable Medley  
Cauli w/ Cheese  
California Blend

### Starch

Baked Potato, Mash Potato w/ Gravy, Scallop Potato, Roasted Baby Potato, Buttered Noodles, Au Gratin Potato, Potato Salad

### Bread

Dinner Roll, Mixed Rolls, Buns

## **Hors d'oeuvre Menus**

### **The Socialite, \$8**

Fresh Vegetables w/ Creamy Parmesan Dipping Sauce  
Imported & Domestic Cheeseboard w/ Grapes & Berries  
Coconut Chicken Skewers w/ Dipping Sauces  
Stuffed Mushrooms w/ Spinach & Goat Cheese  
Raspberry Cobbler Bars & Turtle Brownies

### **The Cosmopolitan, \$14**

Artichoke, Spinach and Four Cheese Dip w/ Flatbread Sticks  
Fresh Fruit Skewers w/ Melon, Pineapple and Berries  
Italian Tomato Bruschetta w/ Garlic Crustini  
Turkey & Swiss Pinwheels w/ Herb Aioli  
Roasted Beef Sandwiches w/ Arugula & Provolone  
Crab Cakes w/ Yellow and Red Pepper Relish  
Assorted Gourmet Bars & Cookies

### **The Sterling, \$17**

Sun Dried Tomato Pesto and Goat Cheese Torte w/ Gourmet Cheeses and Crackers  
Crispy Flatbread Sticks w/ Olive Spread  
Shrimp Cocktail w/ Lemons & Parsley  
Vegetable Spring Rolls w/ Asian Dipping Sauce  
Beef & Portobello Kebobs w/ Cream Horseradish  
Vanilla Cheesecake Bars, Key Lime Bars and Chocolate Pots de Crème Cups

### **Walleye & Duck Passed Butler Style, \$21**

To be passed...

Buttermilk Fried Walleye w/ Jalapeno Aioli  
Smoked Duck Flatbread w/ Cilantro Sour Cream  
Brie Tart w/ Cinnamon Glazed Apples  
Asian Spring Rolls w/

To be attractively displayed...

Dipping Sauce  
Fresh Vegetable Tray w/ Creamy Parmesan  
Imported & Domestic Cheese board Embellished w/ Fresh Fruits  
Beef Tenderloin Skewers w/ Tarragon Aioli  
Chorizo Sausage & Smoked Gouda Stuffed Mushrooms  
Glazed Spiral Ham w/ Petite Pan Rolls, Honey Mustard and Creamy Horseradish Sauces

**Shrimp & Chicken Passed Butler Style, \$26**

To be passed...

Shrimp Cocktail w/ Horseradish Cocktail Sauce  
Coconut Chicken Skewers w/ Peanut Sauce  
Goat Cheese & Dried Cherry Tarts

To be attractively displayed...

Honey Smoked Side of Salmon w/ Capers & Onions  
Artichoke, Spinach & Four Cheese Fondue w/ Flatbread Sticks  
Lump Crab Cakes & Spinach Stuffed Mushrooms  
Thai Chicken Flatbread w/ Hoisin Sauce  
Grilled Vegetable & Antipasto Skewers  
Roast Beef Sandwiches, Red Pepper Relish, Arugula & Creamy Horseradish

**Prepared Buffet Menus**

**Mahi Mahi/Pork Dinner, \$26**

Apple Salad w/ Grapes, Nuts, Gorgonzola & Maple Vinaigrette  
Blackened Mahi Mahi w/ Roasted Red Pepper Sauce  
Asparagus, Mushroom, Red Pepper, Squash & Zucchini  
Roasted Garlic Mashed Potatoes  
Cinnamon Rubbed Pork Tenderloin with Apple Chutney  
Freshly Baked Breads, Flatbreads & Olive Spread  
Flourless Chocolate Torte w/ Berries & Whipped Cream

**Stuffed Chicken/Sirloin Dinner, \$30**

Classic Caesar Salad w/ Roasted Garlic Dressing and Parmigiano-Reggiano  
Stuffed Chicken Breast with Mushrooms and Smoked Mozzarella  
Three Cheese Potato Lasagna & Grilled Vegetable Display  
Carved New York Sirloin with Tarragon Aioli and Creamy Horseradish  
Freshly Baked Breads, Flatbreads and Olive Spread  
Lemon Cheesecake with Raspberry Sauce

**Salmon/Chicken Dinner, \$23**

Classic Caesar Salad w/ Roasted Garlic Dressing and Parmigiano-Reggiano  
Chop Chop Salad, Chopped Vegetables & Housemade Vinaigrette  
Macadamia Nut Crusted Chicken Breast w/ Roasted Tomato Jus  
Chive Mashed Potatoes & Seasonal Vegetables  
Freshly Baked Breads, Flatbreads & Olive Spread

### **Chicken/Prime Rib Dinner, 26**

Apple Salad w/Grapes, Nuts, Gorgonzola & Maple Vinaigrette  
Goat Cheese and Spinach Stuffed Chicken Breast  
Asparagus, Mushroom, Red Pepper and Butternut Squash  
Roasted Garlic Mashed Potatoes  
Slow Roasted Prime Rib of Beef w/ Au Jus & Creamy Horseradish  
Freshly Baked Breads, Flatbreads & Olive Spread

### **Desserts**

Brownies (Plain, Nut, Peanut Butter, Turtle)	\$1.50
Cheesecake (Seasonal Variety)	\$3.25
Cake (Spice, Carrot, Yellow, German Chocolate)	\$1.50
Pie (Season Variety of Fruit and Cream)	\$2.50
Gourmet Hand Dipped Strawberries	\$23/half dozen

## **Event Menu**

### **Continental Breakfast**

Includes assorted pastries, breakfast bars, coffee and juice \$4/person

### **Fruit Tray with Dip**

\$34/25 servings

### **Breakfast Buffet**

Includes scrambled eggs, cheesy potatoes, bacon, biscuits and sausage gravy, coffee and juice \$10/person

### **Meat, Cheese (sliced), and Cracker Tray**

\$55/25 servings

### **Vegetable w/ Dip & Relish Tray**

\$45/25 servings

### **Boxed Lunch**

Includes ham or turkey with cheese on mini hoagies or whole grain, chips, baked beans, and a cookie \$8/person

### **Lunch Buffet**

Includes hamburger, hot dogs, bratwurst, 2 sides, and a cookie \$11/person

### **BBQ Pork & Chicken Dinner**

Includes ¼ chicken, BBQ, pulled pork sandwich, 2 sides, dinner roll, cookies, and brownies \$12/person

**Steak Dinner**

Includes New York strip or T-bone steak, 3 sides, dinner roll, and cheesecake or pie

\$18/person

**Sides**

Roasted baby potatoes, baked potato, potato salad, chips, vegetable blend, baked beans, pasta salad, tossed salad

**Desserts**

Brownies (Plain, Nut, Peanut Butter, Turtle)	\$1.50
Cheesecake (Seasonal Variety)	\$3.25
Cake (Spice, Carrot, Yellow, German Chocolate)	\$1.50
Pie (Season Variety of Fruit and Cream)	\$2.50
Gourmet Hand Dipped Strawberries	\$23/half dozen

**Bar Packages**

**Limited Bar**

Domestic Draft Beer; \$2.00/glass  
House Wines; \$3.00/glass  
Soda; \$1.50/glass and free refills

**Full Bar**

Our bartenders will keep a running tab through the evening to be settled at the end of the event. \$200 deposit is required.

**Cash Bar**

Drinks are paid for as ordered by the guests

**Bar Menu**

**Draft, \$2.00**

Bud Lite

**Domestic, \$2.50**

Bud Lite, Budweiser, Miller Lite, Coors Lite, Michelob Ultra, Miller Genuine Draft and Bud Lite Lime

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**Imports, \$3.00**

Corona, LaBatts, Heineken, Mike's Hard Lemonade

**House Wine, \$3.00**

Chardonnay, Cabernet, Merlot and White Zinfandel

**Call Liquor, \$5.00**

Vodka: Absolute and Skyy

Gin: Beefeater and Tanqueray

Rum: Bacardi, Malibu and Captain Morgan

Whiskey/Bourbon: CC, Jim Beam, Irish Mist and Canadian Mist

Scotch: Dewar's

Tequila: Jose Cuervo

**Top Shelf, \$6.00**

Vodka: Grey Goose

Gin: Bombay and Tanqueray 10

Whiskey/Bourbon: Jack Daniel's Black Label and Crown Royal

Scotch: Johnny Walker Red

Tequila: 1800

Cordials: Baileys and Kahlua

Dekuper Flavored Schnapps: \$3.50

Add Juice: \$0.50