

Polaris Grill

Off Premise Catering Menu

BREAKFAST MENU

Disposable Plates, Flatware, and Napkins are included. Minimum order of 20.

Continental Breakfast \$8.75/person

*Seasonal Fresh Fruit, Assorted muffins, Bagels, Danishes,
Croissants and Chilled Fruit Juices*

Breakfast Sandwiches \$8.75

(Served with a side of seasonal cut fruit and assorted fruit juices)

*Egg and Cheese Croissant
Egg, Cheese and Bacon Croissant
Egg, Cheese and Ham Croissant
Egg, Cheese and Sausage Croissant
Egg, Cheese and Peppers Croissant*

Morning Sunrise Breakfast Buffet \$12.95/person

*Seasonal Fresh Fruit
Farm Fresh Scrambled Eggs
Crisp Bacon and Sausage Links
Hash Brown Potatoes
Assorted Bagels and Breakfast Breads
Assorted Fruit Juices*

Country Harvest Breakfast Buffet \$13.95/person

*Seasonal Fresh Fruit
Cinnamon French Toast with Warm Maple Syrup
Farm Fresh Scrambled Eggs
Crisp Bacon and Sausage Links
Hash Brown Potatoes
Assorted Breads, Muffins, and Danishes
Assorted Fruit Juices*

Buckeye Breakfast Buffet \$14.95/person

*Seasonal Fresh Fruit
Farm Fresh Scrambled Eggs
Pancakes with Warm Maple Syrup
Sausage Gravy with Biscuits
Country Ham Slices and Crisp Bacon
Hash Brown Potatoes
Breakfast Breads, Muffins, and Croissants
Assorted Fruit Juices*

Polaris Grill Grande Breakfast Buffet \$17.95

*Seasonal Fresh Fruit
Farm Fresh Scrambled Eggs
Crisp Bacon and Sausage Links
Country Ham Slices
Sausage Gravy with Biscuits
Hash Brown Potatoes
Pancakes with Warm Blueberry Syrup
Cinnamon French Toast with Warm Maple Syrup*

LUNCH MENU

Disposable Plates, Flatware, and Napkins are included. Minimum order of 20.

Soups and Salads

1. Soup \$6.95 per person

*Choose from our Wild Mushroom Bisque, Aztec Chowder or Chicken and Crawfish Gumbo.
(Other soup selections available upon one week notice for orders of 20+ people)*

2. Polaris House Salad \$7.95 per person

Our Famous House Salad dressing with baby greens, bacon and bleu cheese crumbles, red onions and tomatoes.

3. Soup & Salad \$11.9

5 per person

Choice of soup with our Famous House Salad.

4. Soup, Salad, & Potato Bar \$13.95 per person

Choice of soup with our Famous House Salad and Idaho baked potato bar.

5. Grilled Chicken Salad \$13.95 per person

*Our Famous House Salad dressing with baby lettuce, apple slices, bleu cheese crumbles and pecans.
Topped with a marinated grilled chicken breast. (Served in individual containers)*

6. Turkey Club Salad \$13.95 per person

Served with house made bread and cookies. (Served in individual containers)

7. Caesar Salad with Chicken \$13.95 per person

Served with house made bread and cookies. (Served in individual containers)

Sandwiches

8. Boxed Lunch \$11.95 per person

A sandwich, one cold side item, one piece of fresh fruit, cookie and a bag of chips.

9. Deli Tray \$11.95 per person

*An assortment of deli meats (ham, chicken salad, turkey), sliced cheeses, sliced breads and buns,
Served with the appropriate condiments, two cold side dishes and cookies or brownies.*

10. Sandwich Medley \$11.95 per person

*Includes a variety of sandwiches (ham, turkey, chicken salad, vegetarian wraps)
served with two cold side dishes and cookies or brownies.*

11. Grilled Chicken Sandwich \$11.95 per person

Served with one side and cookies or brownies.

12. Grilled Hamburger Sandwich \$12.95 per person

Served with one side dish and cookies or brownies.

13. Barbecue Beef Sandwich \$11.95 per person

Served with one side dish and cookies or brownies.

14. Pulled Pork or Chicken Sandwich \$11.95 per person

Served with one side dish and cookies or brownies.

An 18% service charge will be added to all orders

Lunch Hot Entrée Buffets

Disposable Plates, Flatware, and Napkins are included. Minimum order of 20.

15. Traditional Beef Lasagna \$13.95 per person

Served with house salad, bread, and an assortment of cookies

16. Vegetarian Lasagna \$12.95 per person

Served with house salad, bread, and an assortment of cookies

17. Chicken Parmesan \$13.95 per person

Classic Chicken Parmesan served with pasta, house salad, bread, and an assortment of cookies.

18. Salmon & Spinach Penne \$12.95 per person

With house salad, bread, and an assortment of cookies.

19. Chicken Picatta \$13.95 per person

With two side items, bread, and an assortment of cookies.

20. Chicken Penne New Orleans \$12.95 per person

With house salad, bread, and an assortment of cookies

21. Smoked Chicken Ravioli \$12.95 per person

With house salad, bread, and an assortment of cookies.

22. Cheese Ravioli \$11.95 per person

Served with house salad, bread, and an assortment of cookies

23. Beef Rigatoni \$13.95 per person

With house salad, bread, and an assortment of cookies.

24. Vegetarian Rigatoni \$11.95 per person

With house salad, bread, and an assortment of cookies

25. Grilled Marinated Chicken Breast \$13.95 per person

Served with two side dishes, bread, and an assortment cookies.

26. Blackened Chicken Breast \$13.95 per person

Served with two side dishes, bread, and an assortment of cookies.

27. Chicken Dijon \$13.95 per person

Served with two side dishes, bread, and an assortment of cookies.

28. Parmesan Crusted Chicken \$13.95 per person

Served with two side dishes, bread, and an assortment of cookies.

29. Pecan Crusted Chicken \$13.95 per person

Served with two side dishes, bread, and an assortment of cookies

30. Beef Stir Fry \$13.95 per person

Served with rice, house salad, bread and an assortment of cookies

31. Chicken Stir Fry \$12.95 per person

Served with rice, house salad, bread and an assortment of cookies.

32. Pork Stir Fry \$12.95 per person

Served with rice, house salad, bread and an assortment of cookies.

33. Vegetable Stir Fry \$11.95/person

Served with rice, house salad, bread, and an assortment of cookies.

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34. Roasted Pork Loin \$13.95 per person

Served with two side dishes, bread, and an assortment of cookies.

35. Turkey and Gravy \$13.95 per person

Served with two side dishes, bread, and an assortment of cookies.

36. Sliced Prime Rib of Beef \$18.45 per person

Served with two side dishes, bread, and an assortment of cookies.

37. Beef Stroganoff \$13.95 per person

With house salad, bread, and an assortment of home baked cookies.

38. Pepper Steak \$13.95 per person

Served with two side dishes, bread, and an assortment of cookies

39. Meatloaf \$13.95 per person

Served with two side dishes, bread, and an assortment of cookies

40. Crab Cakes \$15.95 per person

Two crab cakes served with two side dishes, bread, and an assortment of cookies.

41. Grilled Salmon \$15.95 per person

Served with two side dishes, bread, and an assortment of cookies

***Two Entrée Buffet: Add \$4.50 per person to the higher priced entrée.
*Add a Polaris Grill "55" House Salad to any hot entrée buffet for \$3.25**

Lunch Side Selections

(Additional side items may be purchases for \$2.05 per person)

HOT SELECTIONS

Roasted Redskin Potatoes
Garlic Mashed Potatoes
Garden Fresh Vegetables
Cheddar Cheese Grits
Baked Beans
Rice Pilaf

COLD SELECTIONS

Broccoli Salad Polaris Pasta Salad
Caesar Salad Potato Salad
Granny Smith Applesauce Cole Slaw
Tomato Cucumber Salad

Snacks and Dessert

Fruit Tray \$2.75/ person
Vegetable Tray \$2.50/person
Domestic Cheese Display \$3/ person
Cookie Tray \$2.15/ person
Brownie Tray \$2.15/person
Carrot Cake Tray \$2.15/person
Mini Cheese Cake Tray. \$3.00/person
Mini Gourmet Bars \$3.00/person
Dessert Assortment \$3.00/person

An 18% service charge will be added to all orders

DINNER MENU

Dinner Buffets

Disposable Plates, Flatware, and Napkins are included. Minimum order of 20.

One Entrée Buffet \$23.95

Two Entrée Buffet \$28.45

One and two entrée buffets are served with :

Choice of 55 Salad or Caesar Salad

Two Side Dish Selections

Fresh Baked Bread and Butter

Choice of Dessert

Entrée Selections

Parmesan Crusted Chicken

Smoked Chicken Ravioli

Traditional Beef Lasagna

Blackened Chicken Breast

Chicken Dijon

Roasted Pork Loin

Grilled Salmon

Beef Stroganoff

Grilled Pork Chops

Six Cheese Ravioli

Sliced Prime Rib of Beef (Available at an additional price)

Seasonal Fish Selections (Available at an additional price)

Dinner Side Dish Selections

Roasted Redskin Potatoes

Garlic Mashed Potatoes

Garden Fresh Sautéed Vegetables

Cheddar Cheese Grits

Rice Pilaf

Sautéed Green Beans

Dessert Selections

New York Style Cheesecake

Chocolate Mousse Cake

Carrot Cake

Key Lime Pie

An 18% service charge will be added to all orders

Plated Dinner Selections

*Plated dinner selections are served on china plates with linen napkins and silverware.
Minimum order of 20.*

Plated Dinner Entrees are served with

**55 Salad or Caesar Salad
Fresh Baked Bread and Butter
Choice of Desserts Below**

Parmesan Crusted Chicken	\$32.85
<i>Sauteed and served with fresh vegetables and garlic mashed potatoes.</i>	
Hickory Smoked Pork Chops	\$39.85
<i>With a maple mustard glaze and served with a cheddar cheese grit cake, Granny Smith applesauce and green tomato chutney.</i>	
Orange Horseradish Crusted Halibut	\$44.85
<i>Served with citrus butter sauce, fresh vegetables and garlic mashed potatoes.</i>	
Slow Roasted Prime Rib Au Jus	\$49.85
<i>Served with aujus, creamed horseradish, fresh vegetables and dauphine potatoes.</i>	
NY Strip Steak	\$48.85
<i>USDA Choice; Char-broiled until medium, served with demi glaze, fresh vegetables and dauphine potatoes.</i>	
Filet Mignon	\$48.85
<i>USDA Choice; Char-broiled until medium, served with demi glaze, fresh vegetables and dauphine potatoes.</i>	
Pecan Crusted Chilean Sea Bass	\$49.85
<i>Served with citrus butter sauce, crab relish, fresh vegetables and garlic mashed potatoes.</i>	
Grilled Salmon Oscar	\$39.85
<i>Topped with sweet crabmeat, demi glaze and béarnaise sauce. Served with fresh asparagus and garlic mashed potatoes.</i>	

Dessert Selections

**New York Style Cheesecake
Chocolate Mousse Cake
Carrot Cake**

Plated dinner items require servers at \$25 per hour, chefs at \$35 per hour and a captain at \$30 per hour. Each staff member requires a four hour minimum. Travel time, set-up and clean-up time will be charged and included in the four hour minimum.

An 18% service charge will be added to all orders

HORS D'OEUVRE DISPLAYS

- Fruit Display \$3.00/person
- Domestic Cheese Display \$3.00/person
- Vegetable Display \$2.70/person
- Spinach & Artichoke Dip Au Gratin \$2.75/per person
- Blackened Chicken Tenders \$2.35/ea
- Rosemary Grilled Chicken Tenders \$2.35/ea
- Chicken Wings (Spicy, Teriyaki, or BBQ) \$1.80/ea
- Crab Stuffed Mushrooms \$2.70/ea
- Sausage Stuffed Mushrooms \$2.70/ea
- Shrimp Cocktail \$3.00/ea
- Silver Dollar Crab Cakes \$2.80/ea
- Crab Au Gratin Dip \$3/per person
- Imported Cheese and Antipasto Display \$6.80/per person
- Poached Salmon Display \$325.00
- Meatballs (Bbq, Marinara, Swedish) \$1.75/ea
- Mini Dessert Display \$2.50/person

Beverages

- Coffee \$23.75/gallon
(Includes sweeteners and creamers)
- Ice Tea \$23.75/gallon
(Includes sweeteners and lemons)
- Hot Spiced Cider \$25.75/gallon
- Soft Drinks (can) \$2.00/Can
- Bottled Water \$2.00/bottle

Beverage Set-Up Packages

Mixed Drinks, Beer and Wine

Includes all Mixers, Garnishes, Barware, Ice, Soda, Tonic, Soft Drinks and Water, Orange Juice, Grapefruit Juice, Bloody Mary and Sour Mix, Lemons, Limes, Cherries, Olives, Napkins, Stir Sticks and Liquor Pourers. Alcohol is not included.

- With Plasticware \$5.95 per person
- With Glassware \$7.55 per person

Beer and Wine Set-Up

Includes all Barware, Ice for Chilling Beer and Wine, Napkins, Beer and Wine Containers and Bar Supplies. Alcohol is not included.

- With Plasticware \$4.85 per person
- With Glassware \$6.45 per person

Soda Service

(5 hour maximum)

Includes Unlimited Sodas, Waters, Iced Tea, Cups and Ice

\$4.95 per person

An 18% service charge will be added to all order