



Stationed Appetizers

The following items serves approximately 50 people per tray

Fresh Vegetable Crudites \$195
Arrangement of fresh garden vegetables accompanied with ranch dip

Charcuterie Board \$295
Domestic and imported meats, cheese, sliced baguettes, crackers, pickled vegetables, and house mustard

Assorted Cheese Board \$220
Domestic and imported cheeses with crackers, and honey-mustard dip

Fresh sliced Melons, Fruits, and Berries \$210
Served with house made honey-lime yogurt dip

Cold Smoked Salmon \$235
On a bed of quinoa- salad, accompanied with bagel crisps and herbed cream cheese

The following items are 50-piece trays

Beef Crostini \$235
Thin sliced beef on grilled baguette with goat cheese, and chimichurri

Deviled Eggs \$175
An assortment of traditional, chili crisp, and curry

Caprese Skewers \$165
Fresh mozzarella with baby heirloom tomato, basil and Balsamic reduction

Ahi Tuna Bites \$210
Spiced and seared rare tuna loin with Asian slaw on a crisp wonton

Thai Basil Beef Skewers \$225
Marinated beef, roasted bell peppers

Reuben Egg Rolls \$205
Corned beef, Swiss, sauerkraut, Russian dressing

Vegan Buffalo Chickpea Quesadilla \$125
Buffalo style chickpeas, black bean, and corn salsa, flour tortilla

Cocktail Meatballs \$115
Choose between spicy tomato or sweet & sour sauces

Crispy Sriracha Chicken Spring Rolls \$155
Filled with diced chicken, shredded cabbage, green onion, cheese

Pacific Chicken and Pineapple Skewers \$165
Marinated with soy, brown sugar, sesame, ginger

Bruschetta \$130
Garlic toasted baguettes with tomato, basil, balsamic reduction, crumbled goat cheese

Wild Mushroom Flatbread \$160
Grilled flatbread topped with sauteed mushrooms, arugula, heirloom tomatoes, balsamic glaze

Prosciutto wrapped Asparagus \$175

Bacon Wrapped Scallops \$235
With fresh chive oil

Stuffed Mushrooms \$165
Apple, mascarpone, sage

Please note that these menu items and prices are subject to change and cannot be guaranteed. To see the most up to date menu options please reach out to Tony@cheftonyray.com. You can also visit our website using the QR code below for more information.



Entree Selections

All dinner selections include salad with bread service, choice of side, and choice of vegetable.

Apple BBQ Chicken \$29
Roasted with apple cider BBQ sauce

Chicken Scaloppini \$29
Boneless chicken breast with lemon-caper sauce

Peppercorn Steak \$39
Marinated and grilled, served with red wine mushroom sauce

New York Strip \$59
Grilled 12-ounce Certified Angus Beef with gorgonzola cream

Tuscan Pork Tenderloin \$29
Rubbed with garlic, oregano, and garlic, served on a bed of sauteed spinach and tomatoes.

Cavatappi Pasta
With grilled chicken alfredo \$26
With beef portabella \$24
With fresh sauteed vegetables & pesto \$23

Filet Mignon \$65
8 oz center cut filet with roasted garlic sauce

Baked Halibut \$49
8-ounce fillet with house made tomato-basil-pepper salsa

Grilled Salmon \$40
8 oz grilled salmon fillet with maple-Dijon glaze

Pork Schnitzel \$29
Breaded pork cutlet with shiitake mushroom sauce

Dinner salad selections (choose 1)
Mixed Greens – carrots, onion, tomatoes, cucumber
Caesar – parmesan, croutons
Spinach – chopped egg, red onion, bacon vinaigrette
Fruit – fresh medley

Dinner side selections (choose 2)
Herb roasted red skin potatoes
Mashed potatoes
Herbed rice
Nona's green beans
Seasonal vegetable
Roasted brussels sprouts

Dinner Buffet

Includes choice of a salad, 2 entrees, 2 sides, and bread service.

Buffet salad selections (choose 1)
Mixed Greens – carrots, onion, tomatoes, cucumber
Caesar – parmesan, croutons
Spinach – chopped egg, red onion, bacon vinaigrette
Fruit – fresh medley

Buffet side selections (choose 2)
Herb roasted red skin potatoes
Mashed potatoes
Herbed rice
green beans
Seasonal vegetable
Roasted brussels sprouts

Buffet entrée selections (choose 2)
Apple Cider BBQ Chicken
Chicken Scaloppini
Peppercorn Steak (add \$5 per person)
Pork Tenderloin
Baked Haddock
Grilled Salmon (add \$5 per person)
Cavatappi Pasta
With grilled chicken alfredo, or beef portabella, or fresh sauteed vegetables & pesto

Per person \$39

Lunch Salad Selections

All lunch salad selections include assorted rolls.		Seasonal Salad	Market Price
House Salad	\$15	Add to any salad	
Crispy mixed greens, chickpeas, feta, cherry tomatoes, olives, scallions, cucumber, cider vinaigrette		Chicken	\$7
		Steak	\$8
		Salmon	\$9
Bacon Blue Salad	\$16		
Crispy mixed greens, bacon, egg, cherry tomatoes, croutons, blue cheese dressing			

Lunch Sandwiches

All lunch sandwich selections include house potato chips		Turkey Club Sandwich	\$17
		Sliced turkey, crisp lettuce, tomato, thick sliced bacon, mayonnaise, toasted white bread	
Alloy Burger	\$18	Chicken Salad Wrap	\$17
Bacon jam, aged cheddar, Dijon, lettuce, brioche		Chilled grilled chicken with toasted pecans, grapes, shredded lettuce, and honey-dijon	
Cider Marinated Chicken	\$18	Tuna Salad Ciabatta	\$16
Apple slaw, gouda, brioche		Fresh made tuna salad on a toasted ciabatta with lettuce and tomato	
Pulled Pork	\$16		
Apple cider BBQ, cheddar, apple slaw, brioche			
Reuben Sandwich	\$16		
Corned beef, sauerkraut, swiss cheese, 1000 island, rye			

Deli Buffet

Sliced turkey breast, roast beef, black forest ham, and tuna salad		Buffet side selections (choose 2)	
Assorted breads and rolls		Mixed green salad	
Assorted sliced cheese board		Fresh fruit with cottage cheese	
Crisp lettuce, sliced onion, tomatoes		Potato salad	
Mustard & mayonnaise		House potato chips	
Assorted fresh baked cookies		Per person	\$24