

HOT ENTREES

All hot meals include two sides. Minimum 15 people per entree.

CHICKEN MARSALA \$16.95

Pan seared chicken breast and mushrooms
braised in a marsala wine sauce

LEMON PEPPER CHICKEN \$15.95

Chargrilled chicken served with a creamy
lemon sauce

CHICKEN CAPRESE \$16.95

Oven-baked chicken breast, fresh mozzarella
cheese, marinara sauce and garnished with fresh
basil

CHICKEN PARMESAN \$16.95

Hand breaded, pan fried chicken breast served
with marinara and provolone

CHICKEN PICCATA \$16.95

Pan seared chicken breast served with capers
and a lemon butter sauce

CHICKEN FRANCAISE \$17.95

Chicken breast dipped in seasoned egg batter
and served with a white wine and lemon sauce

PECAN CRUSTED CHICKEN \$17.95

Served with herbed cream sauce

CHARGRILLED CHICKEN BREAST \$14.95

Garnished with spinach and tomatoes

CHICKEN SALTIMBOCCA \$17.95

Thinly pounded chicken breast topped with
capicola, sage and parmesan and served with a
white wine reduction sauce

MEDITERRANEAN CHICKEN \$16.95

Chargrilled chicken marinated in traditional Greek
spices and garnished with feta cheese & Kalamata
olives. Served with tzatziki sauce

SWEET SLICED HAM \$15.95

Boneless sweet sliced ham with a spiced honey
maple glaze

ROAST TURKEY \$15.95

Hand carved turkey breast served with gravy

CUBAN PORK TENDERLOIN \$17.95

Marinated in mojo sauce

POT ROAST \$18.95

Slow braised pot roast garnished with new
potatoes and carrots

MARINATED FLANK STEAK \$20.95

Flank steak grilled and served with a choice of
steak sauce or chimichurri sauce

RIBEYE STEAK \$24.95

Ribeye steak grilled and served with a choice of
horseradish sauce or au jus

FILET MIGNON \$29.95

Petite filet served with horseradish sauce

SURF & TURF \$44.95

Petite filet with a zesty lime shrimp

GRILLED SHRIMP \$18.95

Served blackened or scampi style

SHRIMP AND GRITS \$19.95

Grilled and served with creamy, cheese grits

GRILLED SALMON \$21.95

Blackened or char-grilled salmon with dill sauce

CRAB CAKES \$27.95

Pan seared jumbo lump crab served with a
horseradish remoulade

RED SNAPPER \$22.95

Red snapper filet pan seared with butter, garlic
and herbs

AHI TUNA \$22.95

Pan seared ahi tuna with white and black sesame
seeds topped with soy sauce and green onions

EGGPLANT PARMESAN \$15.95

Hand breaded, pan fried eggplant served with
marinara and provolone

SIDES

Additional sides can be added a la carte for \$4.95/per person

Roasted vegetable medley
Rice (pilaf, white, Mexican)
Honey glazed carrots
Roasted broccoli
Pinto beans
Basil green beans
Grilled asparagus
Redskin mashed potatoes

Sweet potato casserole
Sweet plantains
Yellow corn
Black beans
Roasted potatoes
Baked beans
Macaroni & cheese
Side salad (House or Caesar)

DESSERTS

COOKIES \$2.50/person

COOKIES & BROWNIES \$3.50/person

BROWNIES \$4.50/person

DESSERT CUPS \$5.25/person

DESSERT PLATTER \$6.50/person

An assortment of key lime pie, brownies, molten chocolate and
chocolate peanut butter cheesecakes, carrot cake & lemon bars

PREMIUM DESSERT BAR \$10.95/person

An assortment of lemon raspberry cheesecake, tiramisu, red velvet
cake, chocolate cake with chocolate ganache & salted caramel cake

ICE CREAM SUNDAE BAR \$12.95/person

Vanilla & chocolate ice cream served with sprinkles,
maraschino cherries, whipped cream, chocolate,
caramel sauce, and choice of Oreo's or M&M's

Add fresh fruit \$2.95/pp

Add third ice cream \$3.95/pp

BEVERAGES

BOTTLED WATER \$2.50

HOT TEA \$2.95

CANNED SODA \$2.25

FRESH BREWED ICED TEA

\$14.95/gallon - \$8.95/half gallon

LEMONADE

\$16.95/gallon - \$9.95/half gallon

FLAVORED LEMONADE \$18.95/gallon

Choice of mango, strawberry or raspberry

COFFEE CARAFE (8-10 people) \$20.95

ICED COFFEE \$19.95/half gallon



TREETOP
CATERING & EVENTS

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BREAKFAST

MORNING SWEETS \$7.95

Breakfast pastries, muffins, bagels, danishes, cinnamon rolls

METROLINA BREAKFAST \$15.95

Smoked bacon, sausage, scrambled eggs, homemade potatoes, biscuits & fresh fruit

OMELET STATION \$15.95

Veggie omelet, Meat lover's omelet, pico de gallo, fresh fruit, & biscuits

BREAKFAST BURRITOS \$8.95

Sausage, ham, bacon or spinach with eggs, cheese, tomatoes and peppers

YOGURT BAR \$9.95

Strawberry and vanilla yogurt served with fresh berries, granola, honey and almonds.
Add Greek Yogurt +\$2.95

BREAKFAST SANDWICHES \$8.95

Bacon, egg & cheese; Sausage, egg & cheese; Ham, egg & cheese; Spinach, egg & cheese; Egg & cheese

Choice of bread: croissants, sliced bread, ciabatta bread, or bagel
Choice of cheese: provolone or cheddar

BREAKFAST TACO BAR \$12.95

Scrambled eggs, bacon, sausage, tomatoes, cheese, pico de gallo, sour cream, soft shells, jalapenos, & homemade potatoes

BREAKFAST EMPANADAS \$12.50

Bacon, egg & cheese; Veggie, egg & cheese; served with fresh fruit salad and pico de gallo

A LA CARTE BREAKFAST

Can be added to any breakfast menu

Muffins or Danishes \$4.50

Bagels with cream cheese, butter & jelly \$4.50

Yogurt parfait with fruit & granola \$5.95

Pancakes & syrup \$5.95

French toast \$6.95

Large fruit cup \$5.95

Bacon \$3.95

Turkey sausage \$3.95

Whole fruit \$1.95

Fruit salad \$4.25

Biscuits & gravy \$6.95

Roasted potatoes \$3.95

Grits \$2.95

bottled juices \$2.50

Iced coffee \$19.95/half gallon

Coffee carafe (8-10 people) \$20.95

PLATTERS

FRUIT PLATTER

Fresh seasonal fruit cut into bite size

Small Platter 8-12 people - \$59.95 | Large Platter 18-24 people - \$110.95

VEGETABLE PLATTER

Broccoli florets, baby carrots, celery sticks, cherry tomatoes, peppers & cauliflower served with choice of blue cheese or ranch dressing

Small Platter 8-12 people - \$49.95 | Large Platter 18-24 people- \$74.95

GRILLED VEGETABLE PLATTER

Zucchini, squash, broccoli, cauliflower, asparagus, brussels sprouts and carrots served with choice of blue cheese or ranch dipping sauce

Small Platter 8-12 people - \$54.95 | Large Platter 18-24 people - \$79.95

FRUIT & CHEESE PLATTER

Fresh fruit & cheese assortment

Small Platter 8-12 people - \$91.50 | Large Platter 18-24 people - \$142.50

CHARCUTERIE BOARD

Cured meats, nuts, crackers, dried fruits, cheeses and jams

Small Platter 12-15 people - \$169.95 | Large Platter 25-30 people - \$295.95

CHECK OUT OUR APPETIZER MENU FOR ADDITIONAL OPTIONS

BOXED LUNCHES

BASIC LUNCH BOX \$12.95

Includes signature selection sandwich or wrap, chips, & cookie

CLASSIC LUNCH BOX \$14.95

Includes signature selection sandwich or wrap, potato or pasta salad, & cookie

DELUXE LUNCH BOX \$16.25

Includes signature selection sandwich or wrap, potato or pasta salad, fresh fruit, & cookie

SIGNATURE SELECTION

CHICKEN SALAD - Our famous white chicken salad with lettuce & tomatoes

ROASTED TURKEY - Cheese, lettuce & tomatoes

GRILLED CHICKEN - Cheese, lettuce, tomatoes & ranch dressing

VEGGIE HUMMUS - Lettuce, tomatoes, cucumbers, carrots & peppers

ITALIAN - Salami, ham, capicola, provolone cheese, lettuce & tomatoes

BRUSCHETTA STACK - Fresh mozzarella, tomatoes, basil, lettuce, red onion & balsamic vinaigrette

CLUB - Turkey, ham, bacon, cheese, lettuce, & tomatoes

CHIPOTLE CHICKEN - Thin sliced chicken, cheese, chipotle mayonnaise, lettuce & tomatoes

SALAD LUNCH BOXES

GRILLED CHICKEN SALAD \$12.95

Grilled chicken served with mixed greens, tomatoes, carrots, cucumbers, green peppers & parmesan cheese

GREEK SALAD \$11.95 (V)

Romaine lettuce, tomatoes, cucumbers, Kalamata olives & feta cheese with our famous Greek dressing

STRAWBERRY FIELDS \$12.95 (V)

Mixed greens, roasted walnuts, red onions, feta cheese & strawberries

COBB SALAD \$14.95

Grilled chicken, bacon, blue cheese & boiled eggs with mixed greens, tomatoes & onions

CHICKEN CAESAR SALAD \$12.95

Grilled chicken with romaine lettuce, tomatoes, cucumbers, parmesan cheese & croutons

WILD CAUGHT SALMON \$16.95

Salmon served with mixed greens, cherry tomatoes, radishes, cucumbers & carrots

BLACKENED CHICKEN \$13.95

Blackened chicken served with mixed greens, cherry tomatoes, cucumbers, green peppers & feta cheese

CHICKEN SALAD SALAD \$13.95

Chicken salad served on a bed of mixed greens, cherry tomatoes & cucumbers

MEDITERRANEAN DELIGHT \$13.95

Mixed greens, cherry tomatoes, cucumbers, green peppers, carrots, Kalamata olives, hummus & feta

GOOD GOOD SALAD \$12.95 (V)

Mixed greens, baby spinach, roasted sweet potatoes, peppers, carrots, radishes, feta cheese & toasted sunflower seeds

Add chicken to any salad - \$5.99

Add salmon to any salad - \$7.99

DRESSING OPTIONS:

Balsamic Vinaigrette, Caesar, Ranch, Blue Cheese, Honey Mustard, Italian and Honey Lemon Vinaigrette

WRAPS & SANDWICHES

All prices are per person.

SANDWICH PLATTERS \$9.95

Includes an assortment of our signature wraps & sandwiches.

Tortillas: whole wheat, spinach, tomato basil, & white.

Breads: honey wheat hoagie, multigrain hoagie, white hoagie, ciabatta, sliced sourdough, sliced oat, & croissant

GLUTEN FREE BREAD AVAILABLE +\$1.95

A LA CARTE SIDES

Potato Salad - \$4.95

Pasta Salad - \$4.95

Fruit Salad - \$4.95

Side Salad - \$4.95

Potato Chips -\$2.50

BARS & STATIONS

Minimum 15 people per entree

SALAD BAR \$15.95

Mixed greens, romaine lettuce, grilled chicken, cherry tomatoes, cucumbers, carrots, peppers, shredded cheese, dried cranberries, onions, hard boiled eggs, sunflower seeds, croutons and assorted dressings

POTATO BAR \$14.95

Baked Idaho potatoes on a self-serve bar with grilled chicken, bacon, broccoli, sautéed mushrooms, cheddar cheese, sour cream & butter served with a side salad

BBQ FEST \$18.95

Pulled pork, BBQ chicken breast, homemade slaw, corn bread, slider buns, macaroni & cheese and choice of baked beans or green beans

PASTA STATION BAR \$16.95

Tortellini & penne or spaghetti pasta served with marinara, alfredo sauce, meatballs, grilled chicken, garlic bread, and side salad

TACO BAR \$16.95

Seasoned ground beef & grilled chicken served with lettuce, cheese, sour cream, pico de gallo, onions, cilantro, jalapenos, Mexican rice and hard & soft taco shells.

Add guacamole - \$2.95/person

PHILLY CHEESESTEAK STATION \$16.50

Grilled steak & chicken served with sautéed peppers & onions, mushrooms (+\$1.50), lettuce, tomatoes, jalapeños, provolone cheese & mayonnaise on white hoagies served with chips and side salad

PASTA ENTREES

Comes with choice of House, Caesar or Greek (+\$2.50) and garlic bread.
Minimum 15 people per entree.

CHEESE TORTELLINI \$14.95

Served with garlic, roasted asparagus and mushrooms in a Romano cream sauce

CREAMY PASTA \$16.95

Pasta served with blackened chicken and seasonal vegetables in a cream sauce

PASTA IN THE PARK \$16.95

Italian sausage and meatballs served with penne and marinara sauce

SPAGHETTI & MEATBALLS \$14.95

Traditional spaghetti tossed in a house marinara sauce with meatballs

GYRO STATION \$16.95

Seasoned gyro meat & grilled chicken with lettuce, tomatoes, onions & tzatziki sauce on pita bread and served with Greek salad

SOUTHERN PICNIC \$16.95

Grilled hamburgers and hot dogs served with buns, lettuce, tomatoes, onions, pickles, cheese, mayonnaise, mustard, ketchup, chips, coleslaw and potato salad

QC TAILGATE \$17.95

Chargrilled chicken breast and bratwurst on buns served with grilled peppers & onions, BBQ sauce, chips and potato or pasta salad

WING BAR \$16.95

Chicken wings served with buffalo and BBQ sauces, ranch, blue cheese, carrots, celery, macaroni & cheese, side salad

EMPANADA BAR \$15.95

Beef, chicken and cheese empanadas served with Mexican rice, side salad, pico de gallo and green sauce

FAJITA STATION \$20.95

Grilled steak & chicken served with sautéed peppers & onion, rice, beans, pico de gallo, sour cream, Mexican cheese, lettuce, jalapenos, guacamole, tortillas & chips
Add queso - \$2.95/person

VEGETABLE LASAGNA \$16.95

Lasagna noodles with spinach, mushrooms, zucchini, squash and onions, white béchamel sauce and ricotta, mozzarella and parmesan cheeses

LASAGNA \$16.95

Classic lasagna with a red meat sauce, ricotta, mozzarella and parmesan cheeses

PENNE ALA VODKA \$16.95

Chargrilled chicken with penne pasta, vodka sauce and fresh herbs

Updated June 2025
Pricing subject to change without notice