



Banquet Menu

Prices subject to change without notice



Hors d'Oeuvres

Prices shown are per 50 pieces

~ COLD SELECTIONS ~

Dates Filled with Goat Cheese \$85++
Bacon, green onions & Cream cheese

Deviled Eggs \$75++

Perfect boiled eggs filled with Dijon-Tabasco Filling

Iced Jumbo Shrimp \$125++

Philo Cups with Herb Cream Cheese & Toasted Almonds \$85++

Prosciutto & Melon \$85++

Salami Coronets with Dijon Cream Cheese \$85++

Smoked Salmon Canapé with Chopped Egg, Capers & Dill \$115++

Stuffed Celery with Bleu Cheese & Toasted Almonds \$75++

Water Chestnuts Wrapped in Bacon \$75++

Chipotle Canape \$75++

Goat Cheese-Chipotle Mousse over pumpernickel toast point

Prosciutto Wrapped Asparagus \$95++

Crab Salad Stuffed in Cherry Tomato \$115++

Bruschetta \$65++

Diced Tomato, garlic basil and olive oil Served over a Crostini

Fruit Kabob \$75++

Fruit Skewer with Seasonal Fruit Accompanied by Mint Honey Yogurt

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~ HOT SELECTIONS ~

Clams Casino \$115++

Chicken Satay \$95++

Chicken Wings & Drumettes \$115++
Choice of Hot Sauce or BBQ

Chicken or Beef Kabobs \$135++

Coconut Chicken Fingers \$115++
w/Horseradish & Marmalade Dipping Sauces

Spring Rolls with Sweet & Sour Sauce \$95++
Choice of Chicken, Pork or Vegetable

Jalapeno Poppers \$85++

Meatballs — Barbecued, Marinara, Sweet & Sour or Swedish Style \$85++

Mini Beef Chimis \$85++

Assorted Mini Quiche \$85++

Miniature Crab Cakes \$125++

Oysters (Italian, Rockefeller) \$135++

Pork Baby Back Ribs \$135++

Quesadilla Triangles with Chicken, Cheese, Tomato, Green Onion \$95++

Scallops Wrapped in Bacon \$120++ Seafood Kabobs \$110++ Spanakopita \$95++

Stuffed Mushrooms with Minced Mushrooms & Shallots, Parmesan Cheese, Herbs & Bread Crumbs \$95++

Stuffed Mushrooms Caps with Spinach & Feta or Italian Sausage \$75++

Teriyaki Beef Skewers \$135++

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Minimum 50 Guests

International and Domestic Cheese Display
Garnished with Fresh Fruits, Crackers and Lavosh
\$235++ per 50 Guests

Fresh Vegetable Crudités
An assortment of vegetables with Ranch and Bleu Cheese Dips
\$175++ per 50 Guests

Fresh Seasonal Fruit
A seasonal assortment with Pineapple, Melons and Strawberries
\$195++ per 50 Guests

Cured Salmon
*Whole smoked Salmon side garnished with Chopped Egg, Onion,
Capers with Toast Points*
\$215++ per 50 Guests

Antipasto Tray
*A traditional selection of marinated Artichokes, Mushrooms and Vegetables
with Mozzarella and Provolone Cheeses, Prosciutto, Salami and Cappicola Ham*
\$215++ per 50 Guests

Fresh Poached Salmon Medallions
*Petite medallions of Salmon with a fresh Dill Cream Sauce
Marinated vegetable julienne garnish and Toast Points*
\$265++ per 50 Guests

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Buffets - Dinner

Minimum 50 Guests

Two Entrées—\$38++

Three Entrées—\$42++

SALADS (CHOOSE TWO)

Tossed Garden Greens with Assorted Garnishes, Dressings
Penne Pasta Salad with Fresh Basil, Roasted Red Peppers and Tomatoes,
Kalamata Olives & Feta Cheese, Oregano Dressing
New Potato Salad with Peppers, Bacon, Hard-Boiled Eggs, Dijon Mustard
Fresh Fruit Salad with Mint-Honey Dressing
Grilled Vegetable Salad With Roasted Tomato Aioli

VEGETABLES (CHOOSE ONE)

Green Beans with Bacon and Onions
California Vegetable Medley (Broccoli, Cauliflower, Carrots, Red Bell Peppers)
Ratatouille - Vegetable Squash Medley
Glazed Carrots with Orange and Garlic
Marinated Grilled Squash with Onions and Peppers

STARCH (CHOOSE ONE)

Roasted Red Potatoes, Garlic Mashed Potatoes,
Boursin Cheese Mashed Potatoes,
Sweet Mashed Potatoes, Twice Baked Potatoes,
Poblano Chili Au Gratin Potatoes,
Wild and White Rice Blend or Cilantro Rice Pilaf

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ENTRÉES (CHOOSE TWO OR THREE)

Sautéed Chicken Breast with Lemon-Dill Cream Sauce
Chicken Parmesan with Marinara Sauce & Mozzarella Cheese
Chicken Marsala or Piccata
Beef Stroganoff or Bourguignonne
Roast Sliced New York Strips with Pinot Demi Glaze and Onion Straws
Sliced Loin of Pork with Cinnamon-Raisin Sauce
Orange Roughy with Coconut Curry Sauce and diced Tomatoes
Baked California Snapper with a Lemon Caper Butter
Grilled Salmon with Grilled Pineapple Salsa

DESSERT (CHOOSE TWO)

Ice Cream Sundae Bar, Brownies or Cookie
Served: Apple Pie, Peach Pie, Fruits of the Forrest Pie,
Fruit Cobbler with Vanilla Ice Cream,
Strawberry Shortcake, or
Brownie Sundae with Whipped Cream & Chocolate Sauce

COFFEE (REGULAR & DECAF)

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Minimum: 32 Guests

All Entrées served with Green Salad with House Dressing,
Starch, Seasonal Vegetable, Rolls, Dessert and Coffee

~CHICKEN~

Breast of Chicken \$25++

*Sautéed Breast of Chicken, Coated with a Fresh Herb Bread Crumb Mixture
Finished with Fresh Tomato, Basil, Olive Oil and White Wine*

Cordon Bleu \$27++

*Breast of Chicken Cordon Bleu with Ham and Imported Swiss Cheese Filling
Breaded with Seasoned Bread Crumbs*

Cornish Game Hen \$33++

*Stuffed Cornish Game Hen with Wild Rice and Herb Stuffing
Rosemary Enhanced Red Wine Sauce*

~PORK~

Stuffed Loin of Pork \$28++

*Filled with Spinach, Polenta, Garlic, and Mozzarella Cheese,
Finished with a Madeira Tomato Demi Glace*

Roast Pork Sauerbraten \$29++

*Pork Loin Marinated in Red Wine, Juniper Berries, and Vinegar
Served with a Balsamic Poivrade with Current Jelly*

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~BEEF~

Roast Sliced Sirloin of Beef \$32++

Slow Roasted Sliced Sirloin of Beef Seasoned with Cracked Black Peppercorn and a Cabernet Wine Sauce. Slow Roasted Served Medium Rare

Grilled Flank Steak \$28++

Accompanied with Chimichurri and roasted potatoes. Served Medium Rare

Petite Filet of Beef Tenderloin \$38++

Petite Filet of Beef Tenderloin Accompanied with a Madeira Demi-Glace Served Medium Rare

Prime Rib of Beef \$29++ — 8 oz \$33++ — 10 oz

Slow Roasted Prime Rib of Beef Served with a Flavorful Au Jus and Creamy Horseradish Served Medium Rare

~SEAFOOD~

Orange Roughy \$28++

Orange Roughy with Cajun Spices, Lemons and a Brandy Peppercorn Butter Sauce

Shrimp in pesto linguini \$32++

Grilled Shrimp, linguini pesto, peppers

Salmon \$31++

Poached with Lemon Dill Sauce, Grilled with Béarnaise Sauce or Baked with a Sesame, Ginger Cilantro Sauce

Herb Crusted Corvina \$34++

Seared Corvina, wild rice pilaf, grilled pineapple salsa

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Specialty Duos

Minimum: 32 Guests

All Entrées served with Green Salad with House Dressing,
Starch, Seasonal Vegetable, Rolls, Dessert and Coffee

DUET OF BEEF \$47++

Duet of Beef of Tenderloin and Shrimp with a Citrus Ginger Butter

BREAST OF CHICKEN AND SAUTÉED JUMBO SHRIMP \$43++

*Breast of Herbed Chicken and Sautéed Jumbo Shrimp in a Garlic Mashed Potato Nest with a
Fresh Tomato & Mushroom Provencal Sauce, and Vegetable Medley*

BEVERAGE (COFFEE)

DESSERT (CHOOSE ONE)

Ice Cream Sundae Bar, Brownie or Cookie

Served: Apple Pie, Peach Pie, Fruits of the Forest Pie,
Fruit Cobbler with Vanilla Ice Cream, Strawberry Shortcake or
Brownie Sundae with Whipped Cream & Chocolate Sauce

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Menu Enhancements

Caesar Style Salad \$3.00++

*Crisp Romaine tossed in Caesar Dressing with seasoned Croutons,
Black Olives, and Grated Parmesan Cheese*

Spinach Salad \$3.50++

*Fresh Spinach with Sliced Mushrooms, Chopped Egg,
Fresh Bacon Crumbles and Spicy Radish Sprouts*

Field Green Salad Medley \$3.00++

*Field Green Salad Medley with Candied Walnuts, Fresh Apple Slices,
Bleu Cheese Crumbles and Balsamic Vinaigrette*

Shrimp Cocktail \$13.25++ pp

Crab Louie \$14.25++ pp

Velvet Lobster Bisque \$5.50++ pp

Smoked Trout & Salmon Pillow \$12++ pp

Wild Mushroom Medley en Croûte \$7.75++ pp

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Carving Stations

All carving stations require a uniformed Chef
\$50 – Three Hours Maximum
Minimum: 50 Guests

Roast Tenderloin of Beef

Served with a Merlot Peppercorn Sauce, Sliced to Order, Horseradish Cream
\$500++ per 50 Guests (\$10 per person)

Prime Rib of Beef Au Jus

Slow Roasted Rib of Beef served medium rare. Served with Horseradish Cream and Dijon Sauce
\$460++ per 50 Guests (\$9.20 per person)

Roast Sliced New York Sirloin

Seasoned and slow roasted with mesquite seasoning, cracked black pepper
Served with Horseradish Cream and Mushroom Aioli
\$360++ per 50 Guests (\$7.20 per person)

Carved Bone-in Glazed Ham

Served with Honey Mustard Sauce
\$250++ per 50 Guests (\$5 per person)

Roast Sliced Loin of Santa Fe Pork

Rubbed with Southwest Chili and Spices, Chipotle Sauce, Salsa, Tortillas
\$190++ per 50 Guests (\$3.80 per person)

Roast Breast of Turkey

All white meat Turkey Breast served with Cranberry Apple Relish, Mayonnaise and Mustard
\$230++ per 50 Guests (\$4.60 per person)

Roast Baron of Beef (serves 150 people)

Sliced to order with Horseradish Cream, Mayonnaise and Mustard
\$600++ per 150 Guests (\$4 per person)

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Decadent Desserts

\$7.00

Carrot Cake with Vanilla Sauce

Chocolate Mousse Torte

Flourless Chocolate Cake with Raspberry Puree & Whipped Cream

Chocolate Suicide Torte with Chocolate Sauce

Strawberries with Vanilla Sauce on a meringue shell

Warm Apple Cobbler with Vanilla Bean Ice Cream

New York Cheese Cake with Cherry, Strawberry or Blueberry Sauce

Mud Pie with Mocha Cream & Chocolate Swirl

Dessert Trio—Chocolate, Raspberry and Lemon Bars

Bananas Foster with Rum & Vanilla Ice Cream

White Chocolate Mousse Torte with Raspberry Purée

Lemon tart with whipped cream and raspberry sauce

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Beverage Service

50 Guests per Bartender \$50

~ CASH OR HOST BAR ~

Well Drinks	\$6.25	House Wine	\$7.00
Call Drinks	\$8.25	Imported Beer	\$5.25
Premium	\$10.00	Domestic Beer	\$4.25
Cordials	\$7.25	Draft Beer	\$5.00
		Soft Drinks	\$3.00

~ BAR SPECIALTIES ~

Fountain Rental—\$180

Margarita Fountain	\$80 per gallon
Wine Punch	\$80 per gallon
Champagne Punch	\$80 per gallon
Fruit Punch	\$25 per gallon
Keg Beer—Domestic	\$450 per keg
Keg Beer—Imported	\$495 per keg

WINE & CHAMPAGNE

Wine list available

The above bar prices are subject to a 20% Service Charge.

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