



DINNER MENUS PLATED ENTREES

Includes Soup Du Jour and Your Choice of Salad
Chef's Selection of Appropriate Fresh Vegetables and Starch, and Your Choice of Dessert
A selection of Hearth Baked Breads and Rolls with Creamery Butter
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

FILET MIGNON

8oz Grilled Filet with
Sherry Sautéed Mushrooms
\$47.95 per person

SALMON AMERICANA

Pan Seared Salmon Topped with Shrimp and
Scallops and a Lobster Cream Sauce
\$37.95 per person

PEPPERCORN CRUSTED PRIME SIRLOIN STEAK

Peppercorn Crusted Prime Sirloin Steak Marinated
in Creole Mustard with Balsamic Onions and Red
Wine Reduction
\$38.95 per person

PARMESAN CRUSTED GROUPER

Pan Roasted Parmesan Crusted Grouper
Finished with Tomato
Kalamata Olive Sauce
\$39.95 per person

PRIME RIB OF BEEF

10oz Thick Cut Prime Rib of Beef
Roasted to Perfection
Served with Natural Au Jus and Creamy
Horseradish Sauce
\$42.95 per person

GINGER SCENTED HALIBUT

Soy Maple Glaze Halibut
Braised with Fresh Ginger and Sake
Garnished with Fresh Mango Fruit Salsa
\$41.95 per person

OVEN ROASTED FRENCH CHICKEN

Tender Breast of Chicken in
Wild Mushroom Pancetta
Herb Broth
\$36.95 per person

HUNTER STYLE CHICKEN

Pan Seared Double Breast of Chicken Sauced with
Rich Tomato Herb
\$34.95 per person

STUFFED MIDWESTERN CHICKEN

Chicken Breast Stuffed with Caramelized Pecans,
Sun Dried Cranberries,
Goat Cheese and Corn Bread
with Marsala Balsamic Demi Crème
\$37.95 per person

PORK PORTERHOUSE

Pork Porterhouse Marinated in
Sauvignon Blanc, Shallots and Herbs,
Braised Until Tender and Glazed with Parmesan
Herb Broth and Gremolata
\$40.95 per person

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DINNER MENUS

PLATED DUET ENTREES

Includes Soup Du Jour and Your Choice of Salad
Chef's Selection of Appropriate Fresh Vegetables and Starch, and Your Choice of Dessert
A selection of Hearth Baked Breads and Rolls with Creamery Butter
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

OF LAND and SEA

Grilled 8oz. Center Cut Filet Topped with Madeira
Mushroom Reduction Complimented with Australian
Lobster Tail and Drawn Butter Served with Potato
Pave

\$69.95 per person

PETIT FILET and SALMON

Petit Filet of Beef with Pinot Noir Peppercorn,
Reduction Accompanied with a Citrus Crusted
Salmon Filet with a Sweet Soy Glaze

\$47.95 per person

PETIT FILET and CHICKEN

Asiago Crusted Petit Filet
Sauced with Balsamic Madeira Reduction
Accompanied by Cranberry Nut Chicken Breast
Sauced with Calvados Buerre Blanc

\$45.95 per person

PETIT FILET and SHRIMP

Petit Filet of Beef with Cognac Demi Crème
Accompanied with Trio of Crab Crusted Shrimp

\$50.95 per person

VEGETARIAN ENTREES

Cost of Main Entrée Selection

ROASTED VEGETABLE PASTA

Portobello Mushrooms, Zucchini, Asparagus
Baby Bok Choy and Grilled Artichokes
Nestled on a Bed of Pappardelle Pasta
Complimented with a
Sundried Tomato Asiago Broth

GRILLED VEGETABLES EN CROUTE

Vegan Friendly
Zucchini, Squash, Bell Peppers, Sundried Tomatoes
and Mushrooms Seasoned with Herbs
Wrapped with Delicate Puff Pastry

BLEU CHEESE STUFFED PORTOBELLO MUSHROOMS

Garnished with Nut Crusted Tofu,
Grilled Sweet Potatoes
Pan Seared Endamme

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DINNER MENUS
APPETIZER ENHANCEMENTS

ROASTED CORN and LOBSTER CHOWDER EN CROUTE

Flavored with Chili Ancho and Bristol Crème Enclosed with a Delicate Puff Pastry
\$6.95 per person

JUMBO SHRIMP COCKTAIL

Six Jumbo Shrimp Complimented with Cocktail Sauce and Marinated Celery Root
\$7.95 per person

WILD MUSHROOMS and POLENTA

Pan Seared Mushrooms in Herb Crème Reduction Complimented with Spinach and Cheese Polenta
\$6.95 per person

SEAFOOD PARFAIT

Shrimp and Scallops Marinated in Soy, Sesame and Fresh Ginger
Complimented with House Made Avocado Salsa
\$7.95 per person

PEPPERCORN BEEF CARPACCIO

Seared Tenderloin with Roasted Mushrooms, Fresh Mozzarella
and Roasted Asparagus with Caper Port Wine Drizzle
\$7.95 per person

DINNER SALAD SELECTIONS

HEARTS OF ROMAINE

Aged Asiago Cheese, Garlic Croutons and Caesar Style Dressing

FIELD GREENS

Romaine, California Iceberg and Baby Greens Garnished with English Cucumbers,
Tear Drop Tomatoes and Julienne of Vegetables

SALAD ENHANCEMENTS

HARVEST SALAD

Fresh Mesclun Greens, Maytag Bleu Cheese, Mandarin Oranges, Candied Pecans and Roma Tomatoes
\$3.95 per person

BABY SPINACH SALAD

Roasted Wild Mushrooms, Crispy Prosciutto Ham, Crumbled Goat Cheese
Tear Drop Tomatoes and Shaved Bermuda Onions
\$3.95 per person

BOSTON BIBB SALAD

Layered with Radicchio and Belgium Endive Garnished with Hearts of Palm
Artichoke Hearts Sun Dried Cranberries and Toasted Pine Nuts
\$3.95 per person

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**DINNER MENU
DESSERT SELECTIONS**

FLOURLESS CHOCOLATE CAKE

Topped with White Chocolate Crème and Garnished with Fresh Kiwi and Strawberries

APPLE STRUDEL

Harvest Apples Rolled in Cinnamon Sugar and Wrapped in Phyllo Dough
Sauced with Cinnamon Anglaise

TIRAMISU

Kahlua Laced Sponge Cake Layered with Light Mascarpone Cheese and Dusted with Rich Cocoa

RASPBERRY SWIRL CHEESECAKE

Rich New York Cheesecake with Raspberry Infusion in a Graham Cracker Crust

PEANUT BUTTER PIE

Rich Layers of Chocolate and Peanut Butter in a Graham Cracker Crust

BOURBON STREET PECAN PIE

Caramelized Pecans Baked in a Thin Buttery Pastry

DESSERT ENHANCEMENTS

TURTLE PIE

Layers of Vanilla Bean Ice Cream and Caramel in an Oreo Cookie Crust
\$5.95 per person

CRÈME BRULEE

Baked Custard Accented with Grand Marnier with a Caramelized Crust
\$5.95 per person

CHOCOLATE PYRAMID TORTE

Layers of Flourless Chocolate Cake and Raspberry Mousse Topped with White Chocolate
\$5.95 per person

CHEFS PATISSERIE TRIO

Chef Selection of Mini Pastries Presented with Artistic Garnish
\$5.95 per person

BEN & JERRY'S PREMIUM ICE CREAM

Garnished with a Waffle Cone Wedge
Ask Your Coordinator for Available Flavors
\$3.50 per person

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DINNER BUFFETS

(Minimum 50 People)

ITALIAN BUFFET

\$51.95 per person

Tuscan Bean Soup with Spinach and Pancetta Bacon

Antipasto Display:

Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes

Assorted Cheeses, Olives, Gardenia, Grilled Vegetables and Sausages

Grape Tomato and Fresh Mozzarella Salad, Roasted Garlic Vinaigrette

Fresh Italian Style Garden Salad, Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,

Sliced Cucumber Moons and Garlic Croutons, Served with Three Assorted Dressings

Baked Lasagna Alforno, Layers of Meat Sauce, Mozzarella Cheese and Fresh Tomato Sauce

Pan Roasted Shrimp Arrabbiata, Seasoned Shrimp Nestled on Linguini and

Sauced with Spicy Arrabbiata Sauce, Garnished with Broccoli

Veal Piccata, Tender Veal Pan Seared and Sauced with Lemon Caper Crème

Chicken Vesuvio, Marinated in White Wine Garlic, Garnished with Crusty Potatoes

Grill Herb Vegetables, Sprinkled with Aged Parmesan

Garlic Bread and Assorted Rolls with Creamery Butter

Tiramisu, Amaretto Cheesecake and Raspberry Napoleons

Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

BOURBON STREET

\$56.95 per person

Seafood Gumbo, Andouille Sausage, Shrimp, Scallops and Clams Garnished with White Rice

Mardi Gras Salad Supreme, Fresh Mixed Greens with Avocado, Jicama, Grapefruit Segments,

Candied Pecans and Goat Cheese, Choice of Three Dressings

Spicy Shrimp in the Rough, Jumbo Shell on Shrimp with Cocktail and Remoulade Sauce

Chef to Carve Cajon Prime Rib, With Merlot Pommery Glace

Creole Style Jambalaya, Smoked Ham, Andouille Sausage and Shrimp Simmered in Spicy Rice

Corn Meal Crusted Tilapia, Garnished with Baby Spinach Complimented with Sauce Moutarde

Chicken and Crawfish Etouffee, Smothered in a Spicy Tomato Sauce Garnished with Bell Peppers

Fresh Asparagus Hollandaise

Fresh Rolls and Butter

Bourbon Street Pecan Pie, Flourless Chocolate Mousse Torte, Caramel Banana Cheesecake

Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

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DINNER BUFFETS CONTINUED ...

(Minimum 50 People)

MEDITERRANEAN STYLE BUFFET

\$54.95 per person

Roasted Eggplant and Mushroom Soup, Elephant Garlic and Feta Cheese
Marinated Artichoke and Penne Pasta Salad, Garnished with Spinach, Pine Nuts and Asiago Cheese
Grilled Calamari and Cous Cous Salad, Dressed with Roasted Garlic Vinaigrette
Greek Salad, Tomato, Cucumber, Kalamata Olives, Pepperocini and Feta with Athenian Vinaigrette
Chef to Carve Gyros on the Spit, Appropriate Condiments and Pita Bread
Seafood Paella, Shrimp, Mussels, Clams and Chorizo Simmered with Saffron Rice
Oven Roasted Cornish Hen, Served Provencal Style in Tomatoes, Onions and White Wine
Herbs de Provence Roast Pork Loin, Herb Wrapped with Marsala Balsamic Glaze,
Garnished with Artichokes and Caramelized Fennel
Rosemary and Garlic Roasted Potatoes
Fresh Vegetable Ratatouille
Variety of Rolls and Butter
Baklava, Baked Pear Frangipane Tart and Fresh Fruit Zabaglione
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

STEAK ROAST COOKOUT

\$63.95 per person

Sliced Beefsteak Tomatoes, Bermuda Onions and Maytag Bleu Cheese with Balsamic Vinaigrette
Spinach Salad with Chopped Egg Mimosa, Garnished with Mushrooms, Hearts of Palm,
Roma Tomatoes and Choice of Three Dressings
Shrimp and Farfelle Pasta Salad, Marinated in Chipotle Cilantro Vinaigrette
Grilled Asparagus and Fresh Tomato Bruchetta, Topped Fresh Tomato, Basil and Asiago Tapenade
Char Grilled New York Steaks, Topped with Madeira Mushrooms
BBQ Baby Back Ribs, Simmered in Our House BBQ Sauce
Tequila Marinated Chicken, Marinated Grilled Chicken Breast Sauced with Warm Tomato Salsa
Sweet Corn on the Cob and Drawn Butter
Baked Potato Bar with "All the Fixings"
Fresh Rolls and Butter
Selection of Assorted Desserts From Our House Pastry
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

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DINNER BUFFETS CONTINUED ...

(Minimum 50 People)

LUAU BUFFET

\$58.95 per person

Kinilau Marinated Seafood, Marinated Shrimp, Scallops, Mussels and Clams,
in Polynesian Citrus Vinaigrette with a Hint of Cilantro
Topical Fruit Platter, Mangos, Papayas, Kiwi, Berries, Pineapple and Bananas with Yogurt Dip
Island Grilled Beef and Rice Salad, Marinated Flank Steak, Tossed with Lemon Scented Rice,
Snap Peas, Bean Sprouts and Red Bell Peppers
Cucumber and Papaya Salad, Dressed with a Ginger Cilantro Soy Dressing
Chef to Carve Kalua Roast Suckling Pig, Stuffed with Fruit Dressing
Polynesian Chicken, Grilled and Glazed with Polynesian Sweet and Sour Sauce,
Garnished with Grilled Pineapple and Toasted Coconut
Macadamia Crusted Halibut, Topped with a Savory Crust,
Garnished with Grilled Asparagus, Sauced with Soy Maple Glaze
Beef and Asian Black Beans, Medallions of Beef with Roasted Snap Peas and Black Bean Sauce
Stir Fried Rice with Apple Smoked Bacon and Scallions
Sweet Potato Casserole with Layers of Sweet Potatoes with Streusel Topping
Polynesian Stir Fry Veggies
Hawaiian Bread and Butter
Coconut Cream Pie, Banana Torte with Cream Cheese Icing, Pineapple Upside Down Cake
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

INTERNATIONAL BUFFET

\$60.95 per person

Roasted Eggplant and Mushroom Soup with Elephant Garlic and Feta Cheese
Antipasto Display:
Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes
Assorted Cheeses, Olives, Gardenia, Grilled Vegetables and Sausages
Kinilau Marinated Seafood, Marinated Shrimp, Scallops, Mussels and Clams
in Polynesian Citrus Vinaigrette with a Hint of Cilantro
Italian Style Garden Salad, Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,
Sliced Cucumber Moons Garlic Croutons, Chef Selected Dressing
Veal Piccata, Tender Veal Pan Seared and Sauced with Lemon Caper Crème
Beef and Asian Black Beans, Medallions of Beef with Roasted Snap Peas and Glazed with Black Bean Sauce
Tequila Marinated Chicken, Marinated Grilled Chicken Breast Sauced with Warm Tomato Salsa
Creole Style Jambalaya, Smoked Ham, Andouille Sausage and Shrimp Simmered in Spicy Rice
Garlic Mashed Potatoes, Red Skin Potatoes Infused with Garlic
Grilled Herb Vegetables Sprinkled with Aged Parmesan
Variety of Rolls and Butter
Chef's Selection of Desserts from Around the World
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

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