

* *Served Menus* *

Salads

\$7.00 per person

Field Greens simply tossed with Champagne Vinaigrette, Tomatoes, Cucumbers and Carrots
Apple Romaine Salad with Diced Apples, Bits of Blue & Caramelized Walnut, Apple Cider Vinaigrette
Classic Caesar Salad with Garlic Croutons and Parmesan
Baby Iceberg Wedge with Tomatoes, Creamy Blue and Bacon

Entrées (Dinner Menu Pricing)

Breast of Chicken with Wild Mushrooms or Herbal Cream Sauce ~ \$22
Herb Marinated Breast of Chicken with Citrus Beurre Blanc ~ \$22
Prosciutto and Mozzarella Stuffed Chicken Breast with Marinara Sauce~ \$24
Glazed Tenderloin of Pork with Mushroom Risotto ~ \$22
Rib Eye Steak with Sautéed Mushrooms and Onion Jam ~ \$30
Charbroiled "Firecracker" Salmon with Balsamic, Ginger Glaze~\$28
Fresh Salmon with Lemon Herb Beurre Blanc ~ \$28
Roasted Prime Rib of Beef with Roasted Garlic with Creamed Horseradish ~ \$28
Charbroiled New York Strip with Sautéed Portabellas ~ \$30
Filet Mignon with Gorgonzola, Onion Jam and Cabernet Sauce~ \$34

Along with seasonal vegetables, you have your choice of the following with entrees:

Fragrant Jasmine Rice, Creamy Mashed Potatoes, Bacon-leek Risotto or Red Potatoes with Bacon, Cheddar and Chives

Vegetarian

Angel Hair Pasta with Mushrooms, Roasted Garlic, Sautéed Vegetables and Parmesan \$20
Portabella Mushroom Napoleon with Vegetables and Sundried Tomato Butter \$23

* *Wedding Hors d'oeuvres* *

Appetizers are priced per person.

Portabella Mushroom Flatbread with Caramelized Onions and Shaved Parmesan \$3
Chicken Spring Rolls with Ginger Soy \$3
Cold Poached Prawns with Ginger Cocktail Sauce \$4
Delicious Calamari Fingers with Lemon and Sweet Chili Aioli \$3
Tomato Brochetta with Mozzarella and Basil \$3
Tempura Asparagus with Dipping Sauces \$3
Baked Brie Cheese with Caramelized Apples and Crackers \$3.50
Corn Quesadilla with Grilled Onions and Chicken with Sour Cream and Salsa \$3
Chicken or Beef Satay with Peanut Sauce \$3
Applewood-smoked Bacon-wrapped Prawns \$4
Coconut Prawns with Tropical Dips \$4
Filet Mignon Crostini with Sundried Tomato Butter \$4
Bacon-wrapped Sea Scallops with Wasabi \$4
Crab Cakes with Lemon Aioli \$4
Domestic and Imported Cheeses with Crackers, Fruit & Glazed Pecans \$3

*** *Tasty Dinner Buffet Menus* ***

Bridal Green Dinner Buffet

\$30 per person

Freshly Baked Bread & Butter
Crisp Garden Greens with Champagne Vinaigrette
Sliced Fresh Fruit Display and Fresh Seasonal Vegetables
Breast of Chicken with a Light Herb Cream Sauce
Red Potatoes with Bacon, Cheddar and Chives

Classic Mediterranean Dinner Buffet

\$30 per person

Freshly Baked Bread & Butter
Classic Caesar Salad with Garlic Croutons & Parmesan
Grilled Vegetables with Balsamic Vinegar and Sliced Fresh Fruit Display
Classic Penne Pasta Alfredo with Sun Dried Tomatoes, Artichoke Hearts and Herbs
Grilled Chicken with a Light Herbal Cream Sauce

Customized Dinner Buffet Add:

Fresh Salmon with Citrus Beurre Blanc, add \$5 per person
Marinated "Bistro" Filet or TriTip with Roasted Garlic and Horseradish, add \$5 per person
Sliced Prime Rib of Beef with Roasted Garlic and Creamed Horseradish, add \$5 per person

*** *Morning Breakfast Buffet* ***

Continental Breakfast

\$9 per person

Seasonal Fresh Fruit and Pastries
Orange Juice
Coffee and Tea

Full Gourmet Breakfast Buffet

\$15 per person

Sliced Fresh Fruit and Pastries
Scrambled Eggs with Fresh Herbs & Cheddar Cheese
Bacon and Grilled Ham with Red Home-fried Potatoes
Orange Juice, Coffee and Tea

*** *Tasty Lunch Buffet* ***

Luncheon Buffet #1

\$20 per person

Classic Caesar Salad
Pasta Alfredo with Grilled Chicken
Bread & Butter
Iced Tea

Luncheon Buffet #2

\$20 per person

Crisp Green Salad with Vinaigrette
Rice with Chicken & Wild Mushrooms
Bread & Butter
Iced tea

Luncheon Buffet #3

\$20 per person

Romaine with Walnuts & Blue Cheese
Roasted Garlic Pasta with Chicken,
Tomatoes & Artichoke Hearts
Bread & Butter
Iced Tea

Luncheon Deli Buffet

\$15 per person

Crisp Green Salad, Homemade Potato Chips
Slices of Ham & Turkey, Cheddar & Jack Cheese
Platter of thinly sliced Tomatoes, Onions & Lettuce, Assorted Breads, Mayonnaise, Mustard

Homemade Cookies, Brownies or Lemon Bars

\$3 per person



*** BEVERAGE BARS ***

Hosted Beer Wine and Cocktail Bar

A set-up fee will not be charged when a bar is fully hosted. Minimum guest counts may prevail.

No-Host Beer and Wine Bar

The set-up fee for a no host Beer and Wine Bar is \$125.00.

No-Host Beer Wine and Cocktail Bar

The set-up fee for a no host Wine, Beer and Cocktail Bar is \$125.00.

Beverage Selections

House Wine and Champagne \$20 per bottle

Domestic Beer \$3.50

Import Beer \$4

Freshly Ground & Brewed Coffee and Select Hot Teas \$2.50 per person

Freshly Brewed Iced Tea \$2.50 per person

Non Alcoholic Sparkling Raspberry Punch \$2.50 per person

Non Alcoholic Beverage Package, unlimited \$5 per person

Keg Beer, \$300 domestic, \$350 limited imports and microbrews

Corkage Fee \$10 per bottle

Well Drinks - \$6 per drink

Top Shelf - \$7 and up per drink

Soda - \$2.50

Policies

An initial deposit along with a signed agreement confirms your event date.

Deposits are non-refundable.

Pricing is subject to change.

All prices are subject to 20% service charge & state sales tax.