



DINNER MENUS

PLATED ENTREES

Dinners are Accompanied by Soup du Jour and Your Choice of One of the Following Salads:

Harvest , Baby Spinach ,Boston Bibb ,Hearts of Romaine & Field Greens

Chef's Selection of Appropriate Starch & Fresh Vegetables

A Selection of Hearth Baked Breads & Rolls with Creamery Butter,

Coffee, Decaffeinated Coffee, Iced Tea & Choice of Dessert

◇ Filet Mignon

*8oz Grilled Filet with
Sherry Sautéed Mushrooms
Au Gratin Potatoes
\$45.95* per person*

◇ Salmon Americana

*Pan Seared and Topped with
Shrimp & Scallops with Lobster Cream Sauce
Roasted Fingerling Potatoes
\$35.95* per person*

◇ Peppercorn Crusted Prime Sirloin Steak *Marinated in Creole Mustard with Balsamic*

*Onions & Red Wine Reduction
Garlic Mashed Potatoes
\$34.95* per person*

◇ Parmesan Crusted Grouper

*Pan Roasted & Finished with
Tomato & Kalamata Olive Sauce
Nestled on a Bed of Baby Spinach
with Mascarpone Mashed Potatoes
\$38.95* per person*

Prime Rib of Beef

*10oz Thick Cut Roasted to Perfection Served
with Natural Au Jus and Creamy
Horseradish Sauce
Served with Twice Baked Potato
\$40.95* per person*

◇ Ginger Scented Halibut

*Braised with Fresh Ginger & Sake
with Soy Maple Glaze, Garnished with Fresh
Mango Fruit Salsa
Complimented with Wasabi Mashed Potatoes
\$39.95* per person*

◇ Oven Roasted French Chicken

*Tender Breast of Chicken in Wild Mushroom
Pancetta Herb Broth
Served with Garlic Mashed Potatoes
\$34.95* per person*

◇ Hunter Style Chicken

*Pan Seared Double Breast of Chicken Sauced
with Rich Tomato Herb Broth Nestled on
Cheese Polenta & Garnished with Roasted
Portobello Mushrooms Set on a Bed of
Pappardelle Pasta
\$31.95* per person*

◇ Stuffed Midwestern Chicken

*With Caramelized Pecans, Sun Dried
Cranberries, Goat Cheese & Corn Bread,
Sauced w/ Marsala Balsamic Demi Crème
Wild Rice Pilaf
\$36.95* per person*

◇ Pork Porterhouse

*Marinated in Sauvignon Blanc, Shallots &
Herbs Braised Until Tender
Glazed with Parmesan Herb Broth &
Gremolata Served with Crusty Potatoes
\$38.95* per person*

Of Land & Sea

*Grilled 8oz Center Cut Filet Topped with Madeira Mushroom Reduction Complimented with
Australian Lobster Tail & Drawn Butter Served with Potato Pave
\$65.95* per person*

**◇ Create a Duet Entrée – Select Any 2 Items with this Symbol
\$55.95* per person**

**Add taxable gratuity/ service charge and applicable Sales Tax*

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APPETIZER ENHANCEMENTS

*Roasted Corn & Lobster Chowder En Croute
Flavored with
Chili Ancho & Bristol Crème
Enclosed with a Delicate Puff Pastry
\$6.95**

*Jumbo Shrimp Cocktail
Six Jumbo Shrimp Complimented with Cocktail Sauce & Marinated Celery Root
\$7.95**

*Wild Mushrooms & Polenta
Pan Seared Mushrooms in Herb Crème Reduction
Complimented with Spinach & Cheese Polenta
\$6.95**

*Seafood Parfait
Shrimp & Scallops Marinated in Soy, Sesame & Fresh Ginger
Complimented with House made Avocado Salsa
\$7.95**

*Peppercorn Beef Carpaccio
Seared Tenderloin Complimented with Roasted Mushrooms, Fresh Mozzarella
& Roasted Asparagus with Caper Port Wine Drizzle
\$7.95**

DINNER SALAD SELECTIONS

*Harvest Salad
Fresh Mesclun Greens, Maytag Blue Cheese, Mandarin Oranges,
Candied Pecans & Roma Tomatoes*

*Baby Spinach Salad
Roasted Wild Mushrooms, Crispy Prosciutto Ham, Crumbled Goat Cheese,
Tear Drop Tomatoes & Shaved Bermuda Onions*

*Boston Bibb Salad
Layered with Radicchio & Belgium Endive Garnished with Hearts of Palm, Artichoke Hearts,
Sundried Cranberries & Toasted Pinenuts*

*Hearts of Romaine
Aged Asiago Cheese, Garlic Croutons & Caesar Style Dressing*

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

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DINNER DESSERT SELECTIONS

*Flourless Chocolate Cake
Topped with White Chocolate Crème
& Garnished with Fresh Kiwi & Strawberries*

*Apple Strudel
Harvest Apples Rolled in Cinnamon Sugar & Wrapped in Phyllo Dough
Sauced with Cinnamon Anglaise*

*Tiramisu
Kahlua Laced Sponge Cake Layered with Light
Mascarpone Cheese & 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 & 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 & Caramel
In a Oreo Cookie Crust
\$5.95**

*Crème Brulee
Baked Custard Accented with Grand Marnier
With a Caramelized Crust
\$5.95**

*Chocolate Pyramid Torte
Layers of Flourless Chocolate Cake & Raspberry
Mousse Topped with White Chocolate
\$5.95**

*Chefs Patisserie Trio
Chef Selection of Mini Pastries Presented with Artistic Garnish
\$5.95**

*Ben & Jerry's Premium Ice Cream
Garnished with Waffle cone wedge
Ask you coordinator for available flavors!
\$3.50**

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DINNER BUFFETS

Minimum 50 People

Italian Buffet

\$48.95 per person*

Tuscan Bean Soup with Spinach & Pancetta Bacon

Antipasto Display

*Fresh Mozzarella, Procuitto di Parma, Italian Capicola, Cheese Stuffed Tomatoes,
Assorted Cheeses, Olives, Gardenia, Grilled Vegetables & Sausages*

*Grape Tomato & Fresh Mozzarella Salad
Dressed with Roasted Garlic & Herb Vinaigrette*

Fresh Italian Style Garden Salad

*With Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,
Sliced Cucumber Moons & Garlic Croutons Served with Three Assorted Dressings*

Baked Lasagna Alforno

Layers of Meat Sauce, Mozzarella Cheese & Fresh Tomato Sauce

Pan Roasted Shrimp Arrabiatta

*Seasoned Shrimp Nestled on Linguini & Sauced with Spicy Arrabiatta Sauce
Garnished with Broccoli*

Veal Piccata

Tender Veal Pan Seared & Sauced with Lemon Caper Crème

Chicken Vesuvio

*Marinated in White Wine & Garlic
Garnished with Crusty Potatoes*

*Grilled Herb Vegetables,
Sprinkled with Aged Parmesan*

Garlic bread & Assorted Rolls with Creamery Butter

Tiramisu, Amaretto Cheesecake & Raspberry Napoleons

Coffee, Decaffeinated Coffee, Tea & Iced Tea

There is a \$250.00 surcharge for any event less than 50 guests

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DINNER BUFFET MENUS CONTINUED-

Minimum 50 people

Bourbon Street

\$53.95 per person*

Seafood Gumbo

With Andouille Sausage, Shrimp, Scallops & Clams Garnished with White Rice

Mardi Gras Salad Supreme

*Fresh Mixed Greens with Avocado, Jicama, Grape Fruit Segments, Candied Pecans & Goat Cheese
Choice of Three Dressings*

Spicy Shrimp in the Rough

Jumbo Shell on Shrimp Complimented with Cocktail & Remoulade Sauce

Chef to Carve Cajun Prime Rib

with Merlot Pommery Glace

Creole Style Jambalaya

Smoked Ham, Andouille Sausage & Shrimp Simmered in Spicy Rice

Corn Meal Crusted Tilapia

Pan Seared & Garnished with Baby Spinach Complimented with Sauce Moutard

Chicken & Crawfish Etouffee

Smothered in a spicy Tomato Sauce Garnished with Bell Peppers

Fresh Asparagus Hollandaise

Fresh Rolls & Butter

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

Coffee, Decaffeinated Coffee, Tea & Iced Tea

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DINNER BUFFET MENUS CONTINUED-

Minimum 50 people

Mediterranean Style Buffet

\$51.95 per person*

*Roasted Eggplant & Mushroom Soup
with Elephant Garlic & Feta Cheese*

*Marinated Artichoke & Penne Pasta Salad
Garnished with Spinach, Pine nuts & Asiago Cheese*

*Grilled Calamari & Cous Cous Salad
Dressed with Roasted Garlic Vinaigrette*

*Greek Salad
Tomato, Cucumber, Kalamata Olives,
Pepperocini & Feta with Athenian Vinaigrette*

*Chef to Carve Gyros on the Spit
with Appropriate Condiments & Pita Bread*

*Seafood Paella
Shrimp, Mussels, Clams, & Chorizo Simmered with Saffron Rice*

*Oven Roasted Cornish Hen
Served Provencal Style in Tomatoes, Onions & White Wine*

*Herbs de Provence Roast Pork Loin Herb Wrapped with Marsala Balsamic Glaze
Garnished with Artichokes & Caramelized Fennel*

Rosemary & Garlic Roasted Potatoes

Fresh Vegetable Ratatouille

Fresh Rolls & Butter

Baklava, Baked Pear Frangipane Tart & Fresh Fruit Zabaglione

Coffee, Decaffeinated Coffee, Tea & Iced Tea

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DINNER BUFFET MENUS CONTINUED-

Minimum 50 people

Steak Roast Cookout

\$59.95* per person

*Sliced Beefsteak Tomatoes, Bermuda Onions & Maytag Bleu Cheese
Complimented with Balsamic Vinaigrette*

*Spinach Salad with Chopped Egg Mimosas
Garnished with Mushrooms, Hearts of Palm, Roma Tomatoes
Choice of Three Dressings*

*Shrimp & Farfelle Pasta Salad
Marinated in Chipotle Cilantro Vinaigrette*

*Grilled Asparagus & Fresh Tomato Bruchetta
Chilled Asparagus Topped Fresh Tomato, Basil & 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 Warm Tomato Salsa*

Sweet Corn on the Cob & Drawn Butter

Baked Potato Bar with "All the Fixings"

Fresh Rolls & Butter

Selection of Assorted Desserts from Our House Bakery

Coffee, Decaffeinated Coffee, Tea & Iced Tea

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DINNER BUFFET MENUS CONTINUED-

Minimum 50 people

Luau Buffet

*\$55.95 per person **

Kinilau Marinated Seafood

*Marinated Shrimp, Scallops, Mussels & Clams in Polynesian Citrus Vinaigrette
with Hint of Cilantro*

Tropical Fruit Platter

Mangos, Papayas, Kiwi, Berries, Pineapple & Bananas with Yogurt Dip

Island Grilled Beef & Rice Salad

*Marinated Flank Steak Tossed with Lemon Scented Rice, Snap Peas,
Bean Sprouts & Red Bell Pepper*

Cucumber & Papaya Salad

Dressed with a Ginger Cilantro Soy Dressing

Chef to Carve Kalua Roast Suckling Pig

Stuffed with Fruit Dressing

Polynesian Chicken

*Grilled & Glazed with Polynesian Sweet & Sour Sauce
Garnished with Grilled Pineapple & Toasted Coconut*

Macadamia Crusted Halibut

*Topped with Savory Crust & Garnished with Grilled Asparagus
Sauced with Soy Maple Glaze*

Beef & Asian Black Beans

*Medallions of Beef Garnished Roasted Snap Peas
& Glazed with Black Bean Sauce*

Stir Fried Rice with Apple Smoked Bacon & Scallions

Sweet Potato Casserole

Layers of Sweet Potatoes with Streusel Topping

Polynesian Stir Fry Veggies

Hawaiian Bread & Butter

Coconut Crème Pie, Banana Torte with Cream Cheese Icing, Pineapple Upside Down Cake

Coffee, Decaffeinated Coffee, Tea & Iced Tea

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DINNER BUFFET MENUS CONTINUED

Minimum 50 people

International Buffet

\$57.95 per person*

Roasted Eggplant & Mushroom Soup with Elephant Garlic & Feta Cheese

Antipasto Display

*Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes
Assorted Cheeses, Assorted Olives Grilled Vegetables & Sausage Assortment*

Kinilau Marinated Seafood

*Marinated Shrimp, Scallops, Mussels & Clams in Polynesian Citrus Vinaigrette with Hint of
Cilantro*

Fresh Italian Style Garden Salad

*With Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes, Sliced Cucumber Moons &
Garlic Croutons Served with Three Assorted Dressings*

Veal Piccata

Tender Veal Pan Seared & Sauced with Lemon Caper Crème

Beef & Asian Black Beans

Medallions of Beef Garnished with Roasted Snap Peas & Glazed with Black Bean Sauce

Tequila Marinated Chicken

Marinated Grilled Chicken Breast Sauced Warm Tomato Salsa

Creole Style Jambalaya

Smoked Ham, Andouille Sausage & Shrimp Simmered in Spicy Rice

Garlic Mashed Potatoes

Red Skin Mashed Infused with Garlic

Grilled Herb Vegetables Sprinkled with Aged Parmesan

Fresh Rolls & Butter

Chef's selection of Desserts from Around the World

Coffee, Decaffeinated Coffee & Iced Tea

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