

PHEASANT RUN RESORT®

Here is just a sample of the catering menu options available for your event.
For more information on any or all of these menus, please call
our Catering Managers at 800.474.3272. Ask about our customized menu options as well!

BREAKFAST OPTIONS

Chicago Scramble

Farm Fresh Scrambled Eggs with Green Onions
Sweet Peppers & Sharp Cheddar Cheese
Crisp Bacon, Breakfast Potatoes

Executive Continental Breakfast

Freshly Squeezed Orange & Grapefruit Juices, Sliced Fresh Fruit with Berry Garnish
Variety of Fruit & Plain Yogurts
Breakfast Pastries, Bagels & Cream Cheeses, Croissants
Farm Fresh Butter & Fruit Preserves
Coffee, Decaffeinated Coffee & Hot Teas

LUNCHEON OPTIONS

Spruce wood Filet of Beef

Grilled Beef Tenderloin with Pesto Brushed Sweet Peppers
Served on Mushroom Ragout with Merlot Demi Glace

Keystone Salmon

Grilled Atlantic salmon
Caramelized Bermuda Red Onion
Herb Sauce

Les Halles Chicken

Escallops of Chicken in a Light Lemon Butter Sauce with
Pinot Grigio & Fresh Herbs

Venetian Chicken

Parmesan Crusted Chicken Breast Topped with
Prosciutto & Mozzarella with Fresh Tomato Basil Sauce

Encrusted Chicken and Spinach Salad

Boneless Skinless Breast of Chicken topped with a mixture of Almonds, Pecans & Walnuts, placed atop
a Bed of Baby Spinach and garnished with Bleu Cheese, Candied Pecans and Red Onions served with
Raspberry Vinaigrette

Served with a Starter Course and a selection of our Chef's famous Desserts!

LUNCHEON OPTIONS (cont.)

Classic Buffet

Soup du Jour
Mixed Mesclun Greens with Bleu Cheese Candied Pecans, Balsamic Vinaigrette
Coq Au Vin
Marinated Chicken in Red Wine with
Quartered Mushrooms & Pearl Onions
Pan Sautéed Filet of Fresh Salmon with Fresh Herbs & Pinot Grigio
Medley of Fresh Vegetables
Penne Pasta with Pesto Cream Sauce
Wild Rice Blend
Chocolate Swirl Cheesecake with Berry Sauce
Individual Fresh Fruit Tarts

Pheasant Run Picnic

Red-Skinned Potato Salad
Cole Slaw, Watermelon
BBQ Chicken, Hamburgers and Hot Dogs
BBQ Baked Beans, Corn on the Cob
Corn Bread with Honey Butter
Fresh Baked Cookies and Brownies
Iced Tea and Lemonade

Terrace Cookout

Complete Salad Bar
Marinated Tortellini with Sun-Dried Tomatoes, Vinaigrette Dressing
Rice Salad, Marinated Navy, Black & Red Beans
Garnished with Broccoli and Cilantro
BBQ Chicken Breast, BBQ Baby Back Ribs
Grilled Bratwurst with Sauerkraut
Baked Potatoes, Corn on the Cob
Sliced Watermelon
Corn Bread with Honey Butter
Assorted Pies
Iced Tea and Lemonade

DINNER OPTIONS

Thai Seared Swordfish

Thai Seared Swordfish
With Lime Juice & Fresh Cilantro
In Soy Butter Sauce

Herb Crusted Pork Chops

Marinated in white wine & Creole Mustard
Finished with Dijon Demi Glaze,
Garnished with braised cabbage

Pan Roasted French Style Chicken Breast

Pan Roasted & Stuffed with Wild Mushrooms &
Leeks
Cognac Sauce Touched with Cream

Pan Sautéed Salmon Americana

Pan Sautéed Filet of Salmon with
Shrimp & Scallops
Sauce Americana

Prime Rib of Beef

10oz Thick Cut Roasted to Perfection served with Natural Au Jus and Creamy Horseradish Sauce

DESSERT FAVORITES

Individual Open Faced Apple Tart

Fresh apples baked in a buttery crust served with Crème Anglaise

Tiramisu Torte

Yellow Sponge Cake laced with Kahlua and layered with Mascarpone Cheese
& Topped with Cocoa Powder.

Pecan Pie

Loaded with Pecans baked in a thin buttery pastry

Raspberry Napoleon

Smooth Raspberry Crème between layers of Flaky Pastry Puff

Double Chocolate Mousse

Rich Duel Chocolate Swirl served in a Chocolate Cup

New York Cheesecake

Homemade selection to include: Traditional, Chocolate, Marble, Raspberry, Strawberry, Cappuccino

Flourless Chocolate Cake

Topped with White Chocolate Crème & garnished with Fresh Kiwi & Berries

Apple Strudel

Harvest apples rolled in cinnamon sugar & wrapped in phyllo dough, with cinnamon Anglaise

INTERNATIONAL BUFFET

Antipasto Display

Grilled Vegetables, Ripe Olives, Aged Parmesan, Fresh Mozzarella, Eggplant Caponata
Vine Ripened Tomatoes, Cured Meat, Balsamic Vinaigrette

Salad

Mixed Mescaline Greens with Bleu Cheese, Candied Pecans, Raspberry Vinaigrette

Entrees

Beef Fajitas with Appropriate Condiments
Roasted Salmon Filets in White Wine & Herbs
Rigatoni Ala Bolognese & Penne Pasta in Basil Cream Sauce
Stir Fry Chicken & Shrimp with Black Beans, Fried Rice & Spring Rolls

Sides

Medley of Fresh Seasonal Vegetables
Assorted Rolls & Creamery Butter

Desserts

Chef's selection of International Desserts, Fresh Fruit Display

HOLIDAY OPTIONS

Winter Wonderland Duet

Center Cut Filet with Sauté' Sherry Mushrooms
&
Pan Sautéed Chicken Vesuvio Marinated in White Wine, Olive Oil & Garlic

Bed Ford Falls Duet

Sliced Roast Tenderloin of Beef with peppercorn demi glace topped with Mushrooms
&
Chicken Breast Oscar, stuffed with Crabmeat & Asparagus, Tarragon Burre Blanc

North Pole Duet

Center Cut Filet with Sauté Sherry Mushrooms
&
Pan Roasted Salmon with American Sauce

Festive Duet

Pan Roasted Salmon with American Sauce
&
Grilled Chicken Merlot
Topped with Mushrooms & Merlot demi glace