

Breakfast Buffet

CHARGED PER PERSON

Continental \$16.00
Assorted Breakfast Breads, Seasonal Fruit, Butter & Jam, Coffee, Juice & Water

Lighter Side \$18.00
Assorted Pastries, Seasonal Fruit, Steel Cut Oatmeal w/Raisins & Brown Sugar,
Assorted Yogurt, Coffee, Juice & Water

Crack of Dawn \$22.00
Assorted Pastries, Seasonal Fruit, Scrambled Eggs, Breakfast Potatoes, Bacon &
Sausage

Country Style \$22.00
Fresh Fruit, Biscuits & Gravy, Scrambled Eggs w/Cheese, Country Potatoes & Country
Ham

All American \$21.00
Fresh Fruit, Scrambled Eggs, Cinnamon French Toast or Pancakes w/Syrup & Butter,
Bacon or Sausage & Country Potatoes

Fiesta Sunrise \$23.00
Fresh Fruit, Chorizo Cheddar Scrambled Eggs, Country Potatoes, Cowboy Beans, Pico
de Gallo, Sour Cream, Salsa & Warm Tortillas on the Side

Breaks

PRICED CHARGED PER PERSON

Tea Time \$18.00

Assorted Finger Sandwiches, Assorted Mini Pastries, Mini Cookies, Assorted Tea, Milk, Sugar & Honey

Movie Theater \$19.00

Buttered Popcorn, Soft Pretzel Bites w/Cheese Dip, Peanut & Regular M&Ms, Gummy Bears, Raisinets, Canned Soda & Water

Power Break \$21.00

Assorted Trail Mix, Granola Bars, Mixed Nuts, Assorted Mineral Waters, Red Bull & Sugar Free Red Bull

Cookie & Brownie \$16.00

Assorted Fresh Baked Cookies, Fudge Brownies, Lemon Bars, Tea, Coffee & Water

The Ball Park \$18.00

All Beef Hot dogs w/Condiments, Soft Pretzel Bites, Peanuts, Cracker Jacks, Assorted Sodas & Water

PRICED PER DOZEN

Assorted Cookie Tray \$30.00

Cookies & Brownies Tray \$32.00

Assorted Dessert Bar \$36.00

Brownies, Lemon Bars, Blondies & White Chocolate Raspberry Bars

Lunch Buffet

ALL LUNCH BUFFETS SERVED WITH ICED TEA & WATER. PRICED CHARGED PER PERSON

The Deli Board \$21.00

Carved Ham, Turkey, Salami, Sliced Swiss, Cheddar & Pepper Jack. Assorted Condiments, Pickle Spears, White, Wheat & Sourdough Bread. Served w/Choice of 2 Side Salads. Salad Choices: Potato Salad, Macaroni Salad, Fruit Salad, Caesar Salad or Spring Mixed Green Salad w/Assorted Dressings Choices: Potato Salad, Macaroni Salad, Fruit Salad, Caesar Salad, or Spring Mixed Green Salad w/Assorted Toppings.

Sandwich Basket \$19.00

Assorted Sandwiches: Clubhouse, Turkey & Swiss, Ham & Cheddar, Tuna Avocado & Vegetarian. Served w/Condiments, Pickle Spears, Potato Chips & Spring Mix Salad

The Burger Bar \$20.00

Charbroiled Beef Patties, Hamburger Buns, Condiment Tray (Lettuce, Tomato, Onion, Pickles) Sliced Cheese Tray. Served Spring Mix Salad & French Fries

Fajita Bar Lunch Buffet \$23.00

Marinated Beef and Chicken, Spanish Rice, Charro Beans, Guacamole, Salsa, Lettuce, Cheese & Pico De Gallo. Substitute Shrimp (+\$3)

Lunch Pasta Buffet \$22.00

Caesar Salad, Fettuccine Alfredo, Tuscan Chicken Penne Pasta, Four Cheese Lasagna, served w/Garlic Bread

Beef Barley

Tomato Basil

Appetizers

APPETIZERS PRICED BY THE DOZEN. FOUR DOZEN MINIMUM

Stuffed Mushrooms	\$30.00
Spinach, Cheese, Sausage & Herbs	
Chicken Wings	\$34.00
Buffalo, Garlic Sriracha or Honey Jalapeno. Carrots & Celery, Blue Cheese, or Cilantro Ranch.	
Mini Chicken Cordon Bleu	\$38.00
Served w/Honey Mustard	
Bacon Wrapped Shrimp	\$42.00
Sprinkled w/Cajun Seasoned & Served w/Citrus Vinaigrette	
Beef Satay	\$38.00
Served w/Peanut Dipping Sauce	
Tomato Basil Bruschetta	\$30.00
Tomato, Basil & Balsamic served on a Crostini	
Coconut Shrimp	\$40.00
Served w/Pineapple Dipping Sauce	
Homemade Swedish or BBQ Meatballs	\$34.00
Pigs in a Blanket	\$38.00
Served w/ Honey Mustard Dip	
Teriyaki Chicken Skewers	\$34.00
Served w/Peanut Sauce	
Beef & Cheese Empanadas	\$42.00
Chicken Tenders	\$38.00
Grilled Chicken Quesadilla	\$32.00
Served w/Fresh Salsa & Guacamole	

Appetizer Dips

APPETIZER DIP SERVES 25 PEOPLE

Hot Crab Dip w/Crostini	\$175.00
Fire Roasted Shrimp & Avocado Salsa	\$125.00
Spinach Artichoke Dip	\$110.00
Chorizo Queso	\$115.00
Served w/Tortilla Chips & Pico de Gallo	
Bacon Onion Dip	\$115.00
Fresh Salsa & Guacamole w/Tortilla Chips	\$125.00

Platters

SMALL PLATTERS SERVE 25, MEDIUM PLATTERS SERVE 50, LARGE PLATTERS SERVE 100

Charcuterie of Imported Meats	Small \$175, Medium \$275, Large \$425
Prosciutto, Assorted Salumi, Soppresata with Appropriate Garnish	
Domestic & Imported Cheese	Small \$125, Medium \$200, Large \$325
Display	
Seasonal Fruit Display	Small \$125, Medium \$175, Large \$250
Domestic & Imported Cheese and	Small \$125, Medium \$200, Large \$300
Seasonal Fruit Display	
Fresh Vegetable & Dip Tray	Small \$75, Medium \$150, Large \$225
Shrimp Cocktail	Small \$175, Medium \$350, Large \$550
Served w/Citrus Wedges & Cocktail Sauce	
Smoked Salmon Display	Small \$200, Medium \$350, Large \$575
Toast Points, Hardboiled Eggs, Cream Cheese, Capers & Sliced Tomatoes	
Antipasti Tray	Small \$150, Medium \$250, Large \$375
Salumi, Provolone, Artichoke Hearts, Olives, Mozzarella & Sun Dried-Tomatoes	

Hot Buffets

ALL DINNER BUFFETS SERVED WITH ICED TEA & WATER. PRICES CHARGED PER PERSON

One Entrée \$33.50

Choose One Hot Entrée, Choice of One Side, Salad, Chef's Choice Vegetable, Rolls & Butter.

Two Entrée \$43.50

Choose Two Hot Entrées, Choice Two Sides, Salad, Chef's Choice Vegetable, Rolls & Butter

Three Entrée \$52.00

Choose Three Hot Entrées, Choice of Two Sides, Two Salads, Chef's Choice Vegetable, Rolls & Butter

Entrées

Prime Rib +13.00

Tuscan Chicken Breast

Bacon Wrapped Meatloaf

Chicken Parmesan

BBQ Pork Ribs

Buttermilk Fried Chicken

Dijon Mushroom Pork Loin

Smothered Pork Chops w/Onion
Gravy

Chicken Cordon Bleu

Four Cheese Lasagna

Garlic Lemon Shrimp
Skewers+\$2.00 pp

Roasted Salmon +\$3.00 pp

Cold Water Cod +\$4.00 pp

Chicken Marsala

London Broil w/Mushroom
Gravy

Pulled Pork Shoulder

Salisbury Steak w/Mushroom
Glaze

Sherry Dijon Glazed Pit Ham

BBQ Chicken

Pasta Primavera

Beef Stroganoff

Lemon Basil Roasted Chicken

Grilled Chicken Alfredo

Maple Glazed Turkey Breast

Whiskey Glazed Chicken Breast

Lemon Caper Cod+\$4.00 pp

Sides

Mashed Potatoes & Gravy

Baked Potato

Herb Stuffing

Grilled Vegetable Medley

7 Grain Medley

Jalapeno Creamed Corn

Cowboy Beans

Sautéed Mushrooms & Onions

Baked Sweet Potatoes

Citrus Cilantro Rice

Pan Fried Barley Medley

Roasted Garlic & Cheddar
Mashed Potatoes

Au Gratin Potatoes

Mac & Cheese

Lyonnaise Potatoes

Grilled Asparagus w/Garlic
Butter+\$2.00 pp

Salads

Potato Salad

Macaroni Salad

Fruit Salad

Caesar Salad

Spring Mixed Greens Salad w/Assorted Dressings

Spinach Salad

Tomato Mozzarella Salad

Black Bean & Corn Salad

Mini Wedge Salad w/Bleu Cheese

Southwest Chopped Salad

Plated Entrées

PLATED ENTRÉES ARE SERVED AT YOUR TABLE BY OUR PROFESSIONAL WAIT STAFF. ALL DINNERS SERVED WITH ICED TEA & WATER. ALL ENTRÉES SERVED WITH CHOICE OF PLATED SALAD, STARCH, GRILLED ASPARAGUS WITH ROLLS & BUTTER UNLESS OTHERWISE NOTED

Filet & Shrimp	\$58.00
oz. Filet Mignon w/Port Wine Reduction & Two Jumbo Scampi Prawns	
Dijon Thyme Lamb Chops	\$41.00
Lamb T-Bones Served w/Port Wine Reduction	
Pan Seared Salmon	\$38.00
Citrus Rubbed & Served w/Pan Seared Mushrooms & Lemon Butter	
Dijon Mushroom Chicken	\$36.00
Sautéed Chicken & Mushrooms in a White Wine Dijon Cream Sauce	
Cowboy Ribeye	\$47.00
14oz. Ribeye Steak w/Caramelized Onion & Steakhouse Butter	
Chicken Oscar	\$41.00
Grilled Chicken Breast, Lump Crabmeat, Asparagus Tips & Hollandaise Sauce	
Bacon Wrapped Filet	\$49.00
Pan Seared Mushrooms & Shallot Thyme Demi	
Chicken Marsala	\$36.00
Pan Seared Chicken w/Mushroom Marsala Sauce	
Lemon Basil Roasted Chicken	\$36.00
Horseradish Mashed Potatoes & Garlic Thyme	
Surf & Turf	Market Price
oz. Filet Mignon, Thyme Demi & oz. Roasted Lobster Tail w/Garlic Butter	

Themed Dining Experience

ALL DINNER BUFFETS SERVED WITH ICED TEA & WATER. PRICES CHARGED PER PERSON

- Mama Mia** \$45.00
Caprese Skewers, Antipasti Display, Caesar Salad, Meat Lasagna, Fettuccini Alfredo & Chicken Cacciatore. Served w/Garlic Bread.
- Chuck wagon** \$42.50
Chorizo Queso, Salsa, Tortilla Chips, South West Chopped Salad, BBQ Ribs, Fried Chicken, Mashed Potatoes, Corn on the Cob & Honey Butter Biscuits
- Tex Mex** \$36.00
Chicken Quesadilla, Salsa, Guacamole, Tortilla Chips, Mixed Greens w/Cilantro Ranch, Steak Fajitas, Chicken Fajitas, Cowboy Beans, Spanish Rice w/Warm Tortillas & and all the Fixings
- Cowboy** \$36.00
Beef & Cheese Empanadas, Potato Salad, Coleslaw, Pulled Pork, BBQ Chicken, Macaroni & Cheese and Jalapeno Cornbread

Plated Desserts

ENHANCE YOUR BUFFET OR PLATED DINNER WITH A DELECTABLE DESSERT. PRICES CHARGED PER PERSON

- New York Cheesecake** \$7.50
Served w/Strawberry Sauce
- Double Chocolate Cake** \$7.50
Served w/Raspberry Coulis & Whipped Cream
- Lemon Layer Cake** \$7.50
Served w/Citrus Whipped Cream
- Carrot Cake** \$7.50
Served w/Cream Cheese Icing
- White Chocolate Bread Pudding** \$7.50
Served w/White Chocolate Shavings & Raspberry Coulis

Dessert Station

- The Grand** \$23.00
Assorted Cakes, Pies & French Pastries Served w/Appropriate Garnish, Coffee & Tea

Beverages

Coffee	\$24.00
Per Gallon	
Lemonade	\$14.00
Per Gallon	
Ice Tea	\$14.00
Per Gallon	
Bottled Water	\$2.75
Per Bottle	
Fruit Juices	\$4.00
Per Bottle	
Soft Drinks	\$2.75
Per Can	
Sparkling Water	\$4.75
Per Bottle	

Mocktails

PER 3 GALLONS

Mojito	\$45.00
Club Soda, Lime & Fresh Mint Leaves	
Sangria	\$50.00
Cranberry Juice, Red Grape Juice & Fruit Sparkling Water	
Sparkling Apple Ginger	\$60.00
Ginger Beer, Apple Cider & Lime Juice	
Arnold Palmer	\$45.00
Iced Tea & Lemonade	
Citrus Cooler	\$50.00
Peach Puree, Sweet & Sour and Soda	
Wildberry Mule	\$60.00
Wildberry Puree, Lime Juice & Ginger Beer	