



BANQUET MENU

BREAKFAST BUFFET

Price charged per person.

CONTINENTAL | \$16

assorted breakfast breads, seasonal fruit, butter and jam, coffee, juice, and water

LIGHTER SIDE | \$18

assorted pastries, seasonal fruit, steel cut oatmeal with raisins and brown sugar, assorted yogurt, coffee, juice, and water

CRACK OF DAWN | \$22

assorted pastries, seasonal fruit, scrambled eggs, breakfast potatoes, bacon, sausage, coffee, juice and water

COUNTRY STYLE | \$22

fresh fruit, biscuits and gravy, scrambled eggs with cheese, country potatoes, ham, coffee, juice, and water

ALL AMERICAN | \$22

fresh fruit, scrambled eggs, cinnamon french toast or pancakes with syrup and butter, bacon, sausage, and country potatoes, coffee, juice and water

FIESTA SUNRISE | \$23

fresh fruit, chorizo cheddar scrambled eggs, country potatoes, cowboy beans, pico de gallo, sour cream, salsa, and warm tortillas served on the side, coffee, juice and water



LUNCH BUFFET

All lunch buffets are served with iced tea and water. Price charged per person.

THE DELI BOARD | \$21

carved ham, turkey, and salami, sliced swiss, cheddar and pepper jack, assorted condiments, pickle spears, and white, wheat, and sourdough bread.

served with a choice of two side salads:

potato salad, macaroni salad, fruit salad, caesar salad, or spring mixed green salad with assorted toppings

SANDWICH BASKET | \$19

assorted sandwiches: clubhouse, turkey and swiss, ham and cheddar, tuna with avocado and vegetarian; served with condiments, pickle spears, potato chips and spring mix salad

THE BURGER BAR | \$20

charbroiled angus beef patties, hamburger buns, condiment tray of lettuce, tomato, onion, pickles, and sliced cheese tray; spring mix salad and french fries

FAJITA BAR LUNCH BUFFET | \$24

marinated beef & chicken, spanish rice, charro beans, guacamole, salsa, lettuce, cheese and pico de gallo; substitute shrimp (+\$3)

TACO BAR | \$24

seasoned ground beef, soft or hard shells, lettuce, pico de gallo, shredded cheese, salsa, queso and sour cream. Includes spanish rice and charro beans.

substitute shrimp (+\$3)

LUNCH PASTA BUFFET | \$22

fettuccine alfredo, tuscan chicken penne pasta, four cheese lasagna, served with caesar salad and garlic bread



BREAKS

Price charged per person.

TEA TIME | \$18

assorted finger sandwiches, assorted mini pastries, mini cookies, assorted tea, milk, sugar and honey

MOVIE THEATER | \$12

buttered popcorn, soft pretzel bites with cheese dip, peanut and regular M&M's, gummy bears, raisinets, canned sodas, and water

POWER BREAK | \$14

assorted trail mix, granola bars, mixed nuts, assorted mineral waters, red bull, and sugar-free red bull

COOKIE AND BROWNIES | \$14

assorted fresh baked cookies, fudge brownies, lemon bars, tea, coffee, and water

THE BALL PARK | \$18

all beef hotdogs with condiments, soft pretzel bites, peanuts, cracker jacks, assorted sodas, and water

ASSORTED COOKIE TRAY | \$30/DOZEN

ASSORTED DESSERT TRAY | \$34/DOZEN

brownies, lemon bars, blondies, and white chocolate raspberry bars



APPETIZERS

Appetizers are priced by the dozen. four dozen minimum.

STUFFED MUSHROOMS | \$30/DOZEN

spinach, cheese, sausage, and herbs

CHICKEN WINGS | \$30/DOZEN

choice of buffalo, garlic sriracha or honey jalapeño;
carrots and celery, blue cheese, or cilantro ranch

MINI CHICKEN CORDON BLEU | \$38/DOZEN

served with honey mustard

BACON WRAPPED SHRIMP | \$42/DOZEN

sprinkled with cajun seasoned and served with citrus vinaigrette

BEEF SATAY | \$38/DOZEN

served with peanut dipping sauce

TOMATO BASIL BRUSCHETTA | \$30/DOZEN

tomato, basil, and balsamic served on a crostini

COCONUT SHRIMP | \$40/DOZEN

served with pineapple dipping sauce

HOMEMADE MEATBALLS | \$34/DOZEN

choice of swedish or bbq

PIGS IN A BLANKET | \$38/DOZEN

served with honey mustard

APPETIZERS CONT.

Appetizers are priced by the dozen. four dozen minimum.

TERIYAKI CHICKEN SKEWERS | \$34/DOZEN

served with peanut sauce

EMPANADAS | \$42/DOZEN

CHICKEN TENDERS | \$38/DOZEN

GRILLED CHICKEN QUESADILLA | \$32/DOZEN

served with fresh salsa and guacamole



APPETIZER DIPS

All dips serve 25 guests.

HOT CRAB DIP | \$175

served with crostini

FIRE ROASTED SHRIMP
AND AVOCADO SALSA | \$125

served with crostini

SPINACH ARTICHOKE DIP | \$110

served with tortilla chips

CHORIZO QUESO | \$115

served with tortilla chips and pico de gallo

BACON, ONION, AND SOUR CREAM DIP | \$115

served with potato chips

FRESH SALSA AND GUACAMOLE | \$125

served with tortilla chips

PLATTERS

Small platters serve 25, medium platters serve 50, and large platters serve 100 guests.

CHARCUTERIE | \$175 · \$275 · \$425

imported meats including prosciutto, assorted salami,
soppressata with assorted garnishes

IMPORT AND DOMESTIC CHEESE | \$125 · \$200 · \$325

assorted imported and domestic cheese display

SEASONAL FRUIT DISPLAY | \$125 · \$175 · \$250

DOMESTIC AND IMPORTED CHEESE AND SEASONAL FRUIT DISPLAY | \$125 · \$200 · \$300

assorted imported and domestic cheese and seasonal fruit display

FRESH VEGETABLE AND DIP TRAY | \$75 · \$150 · \$225

SHRIMP COCKTAIL | \$175 · \$350 · \$550

served with citrus wedges and cocktail sauce

SMOKED SALMON DISPLAY | \$200 · \$375 · \$575

toast points, hardboiled eggs, cream cheese,
capers and sliced tomatoes

ANTIPASTI TRAY | \$150 · \$250 · \$375

salami, provolone, artichoke hearts, olives,
mozzarella and sun-dried tomatoes

HOT BUFFET ENTRÉES

All dinner buffets are served with iced tea and water. Price charged per person.

ONE ITEM | \$33.50

choose one hot entrée, choice of one side, salad, chef's selection of vegetables, rolls and butter

TWO ITEMS | \$43.50

choose two hot entrées, choice of two sides, salad, chef's selection of vegetables, rolls and butter

THREE ITEMS | \$52

choose three hot entrées, choice of two sides, two salads, chef's choice of vegetables, rolls and butter

HOT ITEMS

PRIME RIB +\$13	CHICKEN PARMESAN	SMOTHERED PORK CHOPS WITH ONION GRAVY
CHICKEN MARSALA	SHERRY DIJON GLAZED PIT HAM	MAPLE GLAZED TURKEY BREAST
LONDON BROIL WITH MUSHROOM GRAVY	BBQ PORK RIBS	CHICKEN CORDON BLEU
PASTA PRIMAVERA	BBQ CHICKEN	FOUR CHEESE LASAGNA
WHISKEY GLAZED CHICKEN BREAST	BEEF STROGANOFF	LEMON CAPER COD +\$4
PULLED PORK SHOULDER	BUTTERMILK FRIED CHICKEN	GARLIC LEMON SHRIMP SKEWERS +\$2
BACON WRAPPED MEATLOAF	DIJON MUSHROOM PORK LOIN	ROASTED SALMON +\$3
SALISBURY STEAK WITH MUSHROOM GLAZE	GRILLED CHICKEN ALFREDO	
LEMON BASIL ROASTED CHICKEN	TUSCAN CHICKEN BREAST	

STARCHES AND SIDES

MASHED POTATOES AND GRAVY	JALAPEÑO CREAMED CORN
BAKED POTATO	AU GRATIN POTATOES
SWEET POTATOES	COWBOY BEANS
HERB STUFFING	MAC AND CHEESE
CITRUS CILANTRO RICE	SAUTÉED MUSHROOMS AND ONIONS
GRILLED VEGETABLE MEDLEY	GRILLED ASPARAGUS WITH GARLIC BUTTER +\$2
PAN FRIED BARLEY MEDLEY	
ROASTED GARLIC AND CHEDDAR MASHED POTATOES	

SALADS

POTATO SALAD	SPRING MIXED GREENS SALAD WITH ASSORTED DRESSINGS	SPINACH SALAD
MACARONI SALAD	MINI WEDGE SALAD WITH BLEU CHEESE	TOMATO MOZZARELLA SALAD
FRUIT SALAD		BLACK BEAN AND CORN SALAD
CAESAR SALAD		SOUTHWEST CHOPPED SALAD

PLATED ENTRÉES

Plated entrées are served at your table by our professional wait staff. All dinners served with iced tea and water. All entrées served with spring mix salad, starch, grilled asparagus with rolls and butter unless otherwise noted.

FILET AND SHRIMP | \$58

8oz. filet mignon served in a port wine reduction with two jumbo scampi prawns

DIJON MUSHROOM CHICKEN | \$36

sautéed chicken, and mushrooms in a white wine dijon cream sauce

DIJON THYME LAMB CHOPS | \$41

lamb t-bones, served with a port wine reduction

PAN SEARED SALMON | \$39

citrus rubbed and served with lemon cream sauce

COWBOY RIBEYE | \$47

14oz. ribeye steak, with caramelized onion and steakhouse butter

CHICKEN OSCAR | \$41

grilled chicken breast, lump crabmeat, asparagus tips,
and hollandaise sauce

BACON WRAPPED FILET | \$49

pan-seared mushrooms and shallot thyme demi glaze

LEMON BASIL ROASTED CHICKEN | \$36

garlic thyme sauce

CHICKEN MARSALA | \$36

pan seared chicken with mushroom marsala wine sauce

SURF AND TURF | \$ MARKET PRICE

6oz. filet mignon, thyme demi glaze and 5oz. roasted lobster tail with garlic butter

EXTRAS

All themed dining buffets are served with iced tea and water. Price charged per person.

THEMED DINING EXPERIENCE

MAMMA MIA | \$45

caprese skewers, antipasti display, caesar salad, meat lasagna, fettuccini alfredo and chicken cacciatore; served with garlic bread

CHUCKWAGON | \$42.50

chorizo queso, salsa, tortilla chips, southwest, chopped salad, bbq pork ribs, fried chicken, mashed potatoes and gravy, buttered corn and honey butter biscuits

TEX MEX | \$36

chicken quesadilla, salsa, guacamole, tortilla chips, mixed greens with cilantro ranch, steak fajitas, chicken fajitas, cowboy beans, spanish rice with warm tortillas and all the fixings

COWBOY | \$36

beef and cheese empanadas, potato salad, coleslaw, pulled pork, bbq chicken, macaroni and cheese, and jalapeño cornbread



DESSERTS

Enhance your buffet or plated dinner with a delectable dessert.

Prices charged per person.

PLATED DESSERTS

NEW YORK CHEESECAKE | \$7.50

served with strawberry sauce

DOUBLE CHOCOLATE CAKE | \$7.50

served with raspberry coulis and whipped cream

LEMON LAYER CAKE | \$7.50

served with citrus whipped cream

CARROT CAKE | \$7.50

served with cream cheese icing

WHITE CHOCOLATE BREAD PUDDING | \$7.50

served with white chocolate shavings and raspberry coulis

DESSERT STATION

Prices charged per person.

THE GRAND | \$23

assorted cakes, pies, and french pastries; served with appropriate garnish,
coffee, and tea



BEVERAGES

DRINKS

COFFEE | \$24 PER GALLON

LEMONADE | \$14 PER GALLON

ICED TEA | \$14 PER GALLON

BOTTLED WATER | \$2.75 PER PERSON

FRUIT JUICE | \$4 PER BOTTLE

SOFT DRINKS | \$2.75 PER CAN

SPARKLING WATER | \$4.75 PER BOTTLE



MOCKTAILS

SPARKLING APPLE GINGER | \$60 PER 3 GALLONS

ginger beer, apple cider and lime juice

SANGRIA | \$50 PER 3 GALLONS

cranberry juice, red grape juice and fruit sparkling water

MOJITO | \$45 PER 3 GALLONS

club soda, lime and fresh mint leaves

ARNOLD PALMER | \$45 PER 3 GALLONS

iced tea and lemonade

CITRUS COOLER | \$50 PER 3 GALLONS

peach puree sweet and sour and soda

WILDBERRY MULE | \$60 PER 3 GALLONS

wildberry puree, lime juice and ginger beer

