
Dinner Banquet Menu

Minimum 50 people.

12 oz. New York Strip Steak ~ \$24.95

USDA choice boneless New York strip marinated in a garlic, shallot & olive oil mixture and char-broiled to a medium rare to medium doneness

12 oz. Ribeye Steak ~ \$27.95

Certified angus marinated and char-grilled to a medium rare to medium doneness

8 oz. Filet Mignon ~ \$28.95

USDA Choice filet mignon marinated and char-broiled to a medium rare to medium doneness

12 oz. Prime Rib ~ \$29.95

Certified Angus prime rib marinated, slow-roasted, carved to order and presented with au jus

Roast Sirloin of Beef ~ \$19.95

Choice top butt slow-roasted, sliced to order and served medium with au jus

Stuffed Pork Chop ~ \$19.95

Double cut pork chop stuffed with an Italian dressing of sundried tomatoes, fresh herbs, Prosciutto ham, then roasted and finished with a Madeira wine sauce

Lamb Porterhouse Chops ~ \$23.95

Three 2-oz. New Zealand lamb chops char-broiled and presented with a side of mint jelly

Roast Entrecôte of Beef ~ \$24.95

English-cut roast Choice New York strip loin served with a sauce Bordelaise

Pork Wellington ~ \$20.95

Whole pork tenderloin wrapped in a flaky puff pastry with a mushroom duxelles, roasted, sliced to order and served on a mushroom brandy cream

Beef Wellington ~ \$30.95

Whole choice beef tenderloin wrapped in a flaky puff pastry with a mushroom duxelles, roasted to a medium rare to medium doneness, sliced to order and served on a wild mushroom Madeira wine sauce

Pork Chop ~ \$18.95

A double-cut pork loin chop marinated and char-grilled. Served with sautéed apples

Chicken Balantine ~ \$19.95

Boneless breast of chicken stuffed, sliced and served on a selection of sauces.

Stuffing selections: spinach, Greek spinach, mushrooms, chicken mousse with pistachios

Sauce selections: Bordelaise, Madeira, White wine velouté

Stuffed Breast of Chicken ~ \$18.95

Stuffing selections: spinach, Greek spinach, mushrooms, chicken mousse with pistachios

Sauce selections: Bordelaise, Madeira, White wine velouté

Chicken Oscar ~ \$21.95

Boneless double breast sautéed and finished with a crab cake filling, asparagus and sauce béarnaise

Entrées continued on next page...

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(continued from previous page)

Chicken Marsala ~ \$18.95

Boneless double breast of chicken sautéed with mushrooms, shallots and a Madeira wine demi

Greek Style Chicken ~ \$18.95

Boneless double breast of chicken sautéed with kalamata olives, spanakopita (Greek-style spinach), white wine and lemon

Duck Breast à la Forestier ~ \$23.95

Boneless breast of duck pan-seared, sliced, and served atop a wild mushroom sauce (Duck breast should be served rare.)

Chicken Piccata ~ \$18.95

Boneless double breast of chicken sautéed with a white wine, lemon and caper sauce

Greek Baby Snapper ~ \$21.95

Boneless whole snapper stuffed with sliced tomato, sweet onion, fresh herbs, white wine and lemon, broiled and served with a natural wine and lemon reduction

Grilled Salmon ~ \$23.95

Atlantic salmon filet char-grilled and served with a dill butter sauce

Stuffed Sole ~ \$21.95

Filets of lemon sole stuffed with our special crab filling, baked and served with a citrus beurre blanc

Fried Shrimp ~ \$19.95

Seven house-breaded jumbo shrimp fried golden brown and served with cocktail sauce

Lobster Tail ~ \$ Market Price

Stuffed Shrimp ~ \$19.95

Three jumbo shrimp stuffed with our famous crab-cake filling, breaded, fried golden brown and served with cocktail sauce

Choice of Accompaniments

Cauliflower Polonaise

Green Beans

Broccoli

Vegetable Medley

Steamed Fresh Asparagus - add \$1.50

Mashed Potatoes

Mixed Rice

Baked Potato

Oven-Roasted New Potatoes

Scalloped Potatoes

Stuffed Zucchini Boat with
Vegetable Mousse - add \$1.50

**Prices are Per Person Excluding Tax & 20% Gratuity
Includes Salad Dressing, Condiments, Rolls & Butter, Coffee & Tea
Complete Bar Service Available.**

Guarantee: We must have a guaranteed amount at 12:00 noon, 3 working days before the event. Working days are Tuesday, Wednesday, Thursday, and Friday. If your event is on Tuesday, the guarantee must be in by 12:00 noon by Wednesday of the previous week. Leftovers are property of Big Creek. Appetizers purchased by the piece are yours to keep.