

# BANQUET MENU

## Appetizers & Hors D'oeuvres

(Priced at 100 pieces per order. Available in increments of 25.)

Fried Mozzarella Sticks . . . . .	\$120	Chicken Fingers . . . . .	\$150
<i>(Served with Ranch or Marinara)</i>		<i>(Traditional, Buffalo, or Honey BBQ)</i>	
Assorted Miniature Quiches . . . . .	\$175	Hot Wings - Bone-in . . . . .	\$150
Toasted Ravioli (Cheese or Beef) . . . . .	\$90	Boneless . . . . .	\$100
<i>(Served with Marinara.)</i>		<i>(Buffalo or Honey BBQ)</i>	
Potato Skins . . . . .	\$135	Miniature Cordon Bleu in Puff Pastry . . . . .	\$175
<i>(Served with Ranch or Sour Cream)</i>		Chicken Satay Skewers . . . . .	\$150
Miniature Meatballs . . . . .	\$110	<i>(Served with Peanut Sauce)</i>	
<i>(Swedish, Marinara, or Sweet Chili)</i>		Miniature Crab Cakes (check availability) . . . . .	\$225
Stuffed Mushrooms		<i>(Served with Remoulade Sauce)</i>	
Sausage or Spinach . . . . .	\$135	Jumbo Shrimp Cocktail . . . . .	\$160
Spanakopita . . . . .	\$160	Bacon Wrapped Jumbo Shrimp . . . . .	\$185
Miniature Pork Egg Rolls . . . . .	\$110	Bacon Wrapped Scallops . . . . .	\$225
<i>(Served with Sweet Chili or Honey Mustard)</i>		Smoked Salmon Board . . . . .	\$260
Teriyaki Beef Skewers . . . . .	\$175	<i>(Served with Traditional Accompaniments)</i>	
Baked Brie with Vanilla Honey . . . . .	\$175	Hummus Veggie Shooters . . . . .	\$200
<i>(Toasted almonds and fresh fruit)</i>			

## Dips & Trays (Priced at 100 pieces per order. Available in increments of 25.)

Spinach & Artichoke Dip . . . . .	\$160	Hummus Dip . . . . .	\$150
<i>(Served with Fresh Tortilla Chips)</i>		<i>(Served with Pita Chips)</i>	
Fresh Homemade Salsa . . . . .	\$110	Fresh Vegetable Tray . . . . .	\$135
<i>(Served with Fresh Tortilla Chips)</i>		Fresh Fruit Tray . . . . .	\$135
White Cheese Dip . . . . .	\$150		
<i>(Served with Fresh Tortilla Chips)</i>		Charcuterie Trays Available. Pricing based on items chosen and availability.	
Assorted Cheese and Cracker Tray . . . . .	\$160		

**Complete Bar Service Available - Price excludes tax and 20% gratuity.**

Guarantee: We must have a guaranteed amount at 12:00 noon, 2 weeks before the event. Working days are Tuesday, Wednesday, Thursday, and Friday. Appetizers purchased by the piece are yours to keep.

# BUFFET MEALS

(Includes Salad, Rolls, and all condiments.)

## Choice 1 . . . . . \$24

Choose Two Entrees and Two Sides.

## Choice 2 . . . . . \$28

Choose Three Entrees and Two Sides.

### Entrees

- Roasted New York Strip Loin w/Green Peppercorn Sauce
- Pot Roast with Carrots and Potatoes
- Roast Pork Loin with Mushroom Sauce
- Herb Grilled Chicken Breast
- Chicken Piccata
- Chicken Florentine
- Chicken Marsala
- Fettuccine Alfredo with Grilled Chicken
- Basil Pesto Farfalle with Grilled Chicken
- Lemon Pepper Panko Haddock

### Carving Stations

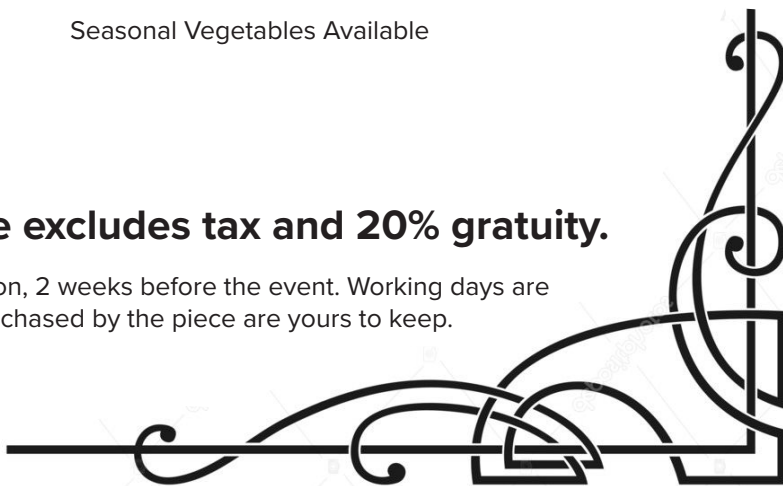
- Prime Rib . . . . . \$15
- Ham . . . . . \$10
- Roasted Beef Tenderloin. . . . . \$20

### Sides

- Mashed Potatoes
- Garlic Mashed Potatoes
- Loaded Mashed Potatoes (Add \$1.00)
- Au Gratin Potatoes
- Herb Roasted Red Potatoes
- Rice Pilaf
- Wild Rice Blend
- Glazed Baby Carrots
- Green Beans Almandine
- Parmesan Garlic Broccoli
- Vegetable Medley
- Asparagus (Add \$1.00)
- Seasonal Vegetables Available

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# PLATED MEALS

(A dinner salad, rolls, and your choice of two sides accompany all meals. Price is per person.)

## Beef

(All steaks and prime rib served medium)

**12-oz. Rib Eye** .....\$34

Top end, choice Angus steak, seasoned and charbroiled to perfection.

**8-oz. Filet Mignon** .....\$32

Hand cut choice Angus tenderloin, well-seasoned and grilled to juicy medium.

**12-oz. Prime Rib Au Jus** .....\$32

A large cut of slow-roasted, flavorful Angus prime rib, served with au jus, and creamy horseradish sauce.

**Pot Roast** .....\$18

Served with carrots and potatoes.

## Pork

**Roast Pork Loin** .....\$18

Marinated and slow-roasted pork loin, sliced and topped with a wine-and-mushroom sauce.

**Apple Glazed Pork Chops** .....\$19

Well seasoned boneless pork chops with a light apple, bourbon, and shallot glaze.

**Slow-Roasted Pork Tenderloin** .....\$22

Choice pork tenderloin, cooked very slowly, and glazed with an apple, soy, and white wine reduction.

## Pasta

**Grilled Chicken Fettuccine** .....\$20

Classic fettuccine alfredo topped with julienne grilled chicken.

**Chicken Parmesan** .....\$18

Parmesan breaded chicken breast, fried golden brown, topped with melted cheese, and served with marinara and linguini.

**Blackened Chicken Penne** .....\$19

Blackened chicken, peppers, onions, and garlic in a creamy parmesan sauce with penne pasta.

**Fresh Vegetable Pasta** .....\$16

Selection of fresh vegetables, sauteed with garlic, olive oil, and white wine tossed with penne.

# BIG CREEK

GOLF & COUNTRY CLUB

(870) 425-0333

# PLATED MEALS continued

(A dinner salad, rolls, and your choice of two sides accompany all meals. Price is per person.)

## Chicken

- Grilled Chicken Breast** .....\$16  
8-oz. seasoned chicken breast grilled to perfection.
- Chicken Florentine** .....\$19  
8-oz. chicken breast topped with a creamy spinach-and-parmesan sauce with herbed tomatoes.
- Chicken Piccata** .....\$20  
8-oz. chicken breast grilled and topped with a lemon, caper, and white wine sauce.
- Greek Chicken** .....\$20  
Juicy chicken breast topped with parmesan, spinach, tomato, Kalamata olives and feta.
- Grilled Chicken Marsala** .....\$20  
A tender 8-oz. chicken breast topped with a rich Marsala wine-and-mushroom sauce.

## Fish

- Grilled Salmon** .....\$21  
8-oz. filet of salmon, seasoned and grilled, then finished with light herb butter.
- Salmon Piccata** .....\$25  
8-oz. filet of salmon grilled, and topped with lemon, caper, and white-wine sauce.
- Lemon Almond Salmon** .....\$24  
8-oz. filet of salmon with a lightly browned almond crust and lemon-and-butter drizzle.
- Lemon Pepper Panko Haddock** .....\$19  
6-oz. filet of haddock topped with lemon pepper and panko crumb crust.

## Sides

- |  |                       |                               |
|--|-----------------------|-------------------------------|
| Mashed Potatoes                        | Rice Pilaf            | Parmesan Garlic Broccoli      |
| Garlic Mashed Potatoes                 | Wild Rice Blend       | Vegetable Medley              |
| Loaded Mashed Potatoes<br>(Add \$1.00) | Glazed Baby Carrots   | Asparagus (Add \$1.00)        |
| Au Gratin Potatoes                     | Green Beans Almandine | Seasonal Vegetables Available |
| Herb Roasted Red Potatoes              |                       |                               |

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