

BANQUET MENU
HORS D' OEUVRES

PRICED AT 100 PIECES

(ADDITIONAL ORDERS IN INCREMENTS OF 25 PIECES)

MINI MEATBALL.....	\$120.00
<i>MARINARA, SWEDISH, OR SWEET CHILI</i>	
MINI CRABCAKES.....	\$200.00
<i>REMOULADE SAUCE</i>	
JUMBO SHRIMP COCKTAIL.....	\$175.00
<i>POACHED JUMBO SHRIMP ZESTY COCKTAIL SAUCE AND LEMONS</i>	
BACON WRAPPED SHRIMP.....	\$195.00
<i>JUMBO SHRIMP WRAPPED WITH BACON BROILED</i>	
BACON WRAPPED SCALLOPS.....	\$250.00
<i>BAY SCALLOPS WRAPPED WITH BACON BROILED</i>	
CHICKEN TENDERS.....	\$150.00
<i>TRADITIONAL, BUFFALO, BBQ</i>	
BONELESS WINGS.....	\$125.00
<i>TRADITIONAL, BUFFALO, BBQ</i>	
SPANAKOPITA.....	\$160.00
<i>PHYLLO PASTRY FILLED WITH FETA CHEESE SPINACH</i>	
ASSORTED MINI QUICHE.....	\$175.00
SATAY BEEF OR CHICKEN.....	\$175.00
<i>PEANUT SAUCE OR WASABI CUCUMBER SAUCE FOR DIPPING</i>	
MINI EGGROLLS PORK OR VEGETARIAN.....	\$140.00
<i>SWEET CHILI OR HOT MUSTARD SAUCE</i>	
CLASSIC BRUSCHETTA.....	\$125.00
<i>FRESH MOZZARELLA, TOMATO, BASIL, AND BALSAMIC TOPPING WITH CROSTINI</i>	

DIPS AND TRAYS

(PRICED TO SERVE 100)

CRUDITES.....	\$ 125.00
<i>SEASONAL VEGETABLE WITH RANCH DIP</i>	
SEASONAL FRUIT DISPLAY.....	\$125.00
ARTISAN CHEESE DISPLAY.....	\$225.00
<i>WITH ASSORTMENT OF CRACKERS AND BREADS</i>	
BAKED BRIE CHEESE ENCROUTE.....	\$175.00
<i>CROSTINI, FRESH FRUIT</i>	

SPINACH AND ARTICHOKE DIP.....	\$160.00
<i>FRESH TORTILLA CHIPS AND CROSTINI BREAD</i>	
SALSA AND CHIPS.....	\$125.00
<i>CORN CHIPS AND HOUSE MADE SALSA</i>	
HUMMUS SPREAD.....	\$150.00
<i>PITA CHIPS</i>	

BUFFET MEAL PACKAGES

*ALL BUFFET PACKAGES REQUIRE A MINIMUM OF TWENTY-FIVE GUESTS.
ALL BUFFET PACKAGES INCLUDE FRESH BAKED ROLLS, BUTTER, COFFEE AND OR
ICED TEA, AND GARDEN SALAD WITH THREE DRESSINGS.
DESSERTS ARE AN ADDITIONAL COST PER PERSON.*

PACKAGE 1\$25.00PP
CHOOSE 2 ENTREES AND TWO SIDES

PACKAGE 2.....\$30.00PP
CHOOSE 3 ENTREES AND TWO SIDES

ENTREES

ROAST ROUND OF BEEF AU JUS
SLOW ROASTED AND SERVED WITH NATURAL JUICES

HERB GRILLED CHICKEN
BONELESS BREAST GRILLED WITH FRESH HERBS

ROAST PORK LOIN WITH MUSHROOM SAUCE
ROASTED SLICED AND PRESENTED WITH MUSHROOM SAUCE

POT ROAST WITH CARROTS AND POTATOES
CLASSIC SLOW ROASTED BEEF WITH CARROTS AND POTATOES IN PAN SAUCE

FETTUCINE ALFREDO WITH GRILLED CHICKEN AND GARLIC BREAD
*RICH CREAM SAUCE TOSSED WITH FETTUCCINE NOODLE TOPPED WITH GRILLED SLICED CHICKEN
AND GARLIC BREAD SIDE*

CHICKEN MARSALA
SAUTÉED WITH MARSALA WINE AND CHICKEN STOCK AND MUSHROOMS

BAKED SALMON WITH HERB BUTTER
ATLANTIC SALMON SEASONED BAKED TOPPED WITH HERB BUTTER

BAKED LASAGNA WITH GARLIC BREAD
LAYERS OF PASTA CHEESE AND MEAT SAUCE BAKED WITH GARLIC BREAD SIDE.

FRIED CHICKEN

SOUTHERN CLASSIC BREADED FRIED CRISPY

FRIED CATFISH

AMERICAN RAISED CATFISH LIGHTLY BREADED FRIED WITH HUSH PUPPIES

SHRIMP FRA DIABLO WITH GARLIC BREAD

GULF SHRIMP SAUTEED WITH PEPPERS IN A SPICY TOMATO SAUCE GARLIC BREAD SIDE

SIDES

GREEN BEANS ALMONDINE
GLAZED BABY CARROTS
VEGETABLE MEDLEY
MASHED POTATOES
AU GRATIN POTATOES
HERB ROASTED RED POTATOES
RICE PILAF
STEAMED BROCCOLI
PARSLEY POTATOES

CARVING STATIONS

*CAN BE ADDED TO ANY BUFFET PACKAGE FOR THE ADDITIONAL PRICE PERSON
CHARGE LISTED.*

PRIME RIB AU JUS.....	\$20.00
ROAST TENDERLOIN OF BEEF WITH DEMI-GLACE.....	\$25.00
BAKED GLAZED HAM.....	\$15.00

PLATED MEAL OPTIONS

PACKAGES INCLUDE FRESH BAKED ROLLS, BUTTER, COFFEE AND OR ICED TEA,
GARDEN SALAD WITH CHOICE OF DRESSING, AND CHOICE OF TWO SIDES. PRICE IS
PER PERSON

DESSERTS ARE AN ADDITIONAL COST PER PERSON.

BEEF

FILET MIGNON 8 OZ.....	\$40.00
<i>8 OZ CHOICE ANGUS BEEF CHAR GRILLED MEDIUM</i>	
RIBEYE 16 OZ.....	\$40.00
<i>ONE FULL POUND OF CHOICE ANGUS BEEF CHAR GRILLED MEDIUM</i>	
PRIME RIB OF BEEF AU JUS.....	\$38.00
<i>CHOICE ANGUS RIB ROAST SLOW ROASTED MEDIUM</i>	
POT ROAST OF BEEF WITH CARROTS AND POTATOES.....	\$22.00
<i>CLASSIC COMFORT FOOD SLOW BRAISED WITH CARROTS AND POTATOES</i>	
VEAL MARSALA WITH MUSHROOMS.....	\$25.00
<i>TENDER VEAL SCALLOPINI DUSTED SAUTÉED WITH SWEET MARSALA WINE AND MUSHROOMS</i>	

PORK

HERB ROASTED PORK LOIN.....	\$22.00
<i>ROASTED WITH FRESH HERBS</i>	
GRILLED DOUBLE THICK CHOP WITH APPLE GLAZE.....	\$22.00
<i>14 OZ CHOP SEASONED GRILLED GRACED WITH APPLE GLAZE</i>	
GRILLED PORK MEDALLIONS WITH DEMI-GLACE.....	\$24.00
<i>CENTER CUT MEDALLIONS SEASONED GRILLED NAPPED WITH DEMI-GLACE</i>	
SMOTHERED PORK CHOPS WITH MUSHROOM SAUCE.....	\$22.00
<i>GRILLED CHOPS SMOTHERED IN MUSHROOM SAUCE</i>	

CHICKEN

GRILLED BREAST OF CHICKEN.....	\$18.00
<i>BONELESS BREAST SEASONED GRILLED</i>	
CHICKEN MARSALA WITH MUSHROOMS.....	\$20.00
<i>BONELESS BREAST DUSTED SAUTÉED IN SWEET MARSALA WINE AND MUSHROOMS</i>	
ROASTED HALF CHICKEN.....	\$22.00
<i>HALF A CHICKEN BRINED, SEASONED AND ROASTED GOLDEN</i>	
BBQ HALF CHICKEN.....	\$22.00
<i>HALF A CHICKEN GRILLED AND BASTED WITH BBQ SAUCE.</i>	

CHICKEN CORDON BLEU..... \$24.00
POACHED CHICKEN BREAST, HAM, GRUYERE CHEESE ENCASED IN PUFF PASTRY WITH HOLLANDAISE SAUCE.

SEAFOOD

GRILLED SALMON WITH HERB BUTTER..... \$30.00
ATLANTIC SALMON GRILLED AND TOPPED WITH HERB BUTTER.

LEMON ALMOND SALMON.....\$30.00
ATLANTIC SALMON CRUSTED WITH ALMONDS AND GRILLED DRIZZLED LEMON BUTTER.

FRIED CATFISH..... \$28.00
CRISPY FRIED CATFISH WITH HUSH PUPPIES.

BRONZED GROUPER..... \$30.00
GULF GROUPER BRONZED WITH CAJUN SEASONING AND TROPICAL FRUIT SALSA.

PASTA

*(PASTA SERVED WITH GARLIC BREAD, HOUSE SALAD AND VEGETABLE OF THE DAY)
(DESSERTS ARE AN ADDITIONAL COST PER PERSON.)*

CHICKEN PICCATA..... \$24.00
GRILLED BREAST OF CHICKEN WITH WHITE WINE CAPER AND BUTTER SAUCE OVER ANGEL HAIR PASTA.

SALMON PICCATA..... \$28.00
GRILLED ATLANTIC SALMON WHITE WINE, CAPER, BUTTER SAUCE OVER ANGEL HAIR PASTA.

BLACKENED CHICKEN ALFREDO..... \$24.00
BLACKENED BONELESS BREAST OF CHICKEN OVER CREAMY ALFREDO SAUCE AND FETTUCCHINE.

LASAGNA..... \$26.00
LAYERS OF CLASSIC MEAT SAUCE, CHEESES, AND PASTA BAKED.

SPAGHETTI AND MEATBALLS..... \$24.00
CLASSIC MARINARA OVER SPAGHETTI PASTA WITH THREE LARGE MEATBALLS.

SIDES

GREEN BEANS ALMONDINE
GLAZED BABY CARROTS
VEGETABLE MEDLEY
MASHED POTATOES
AU GRATIN POTATOES
HERB ROASTED RED POTATOES
RICE PILAF
STEAMED BROCCOLI
PARSLEY POTATOES

DESSERTS

CAKES

(\$7.00 PER SLICE)

CARROT CAKE	CHOCOLATE CAKE
CARMEL CRUNCH CAKE	ITALIAN CRÈME CAKE
GERMAN CHOCOLATE	COCONUT CAKE

PIES

(\$6.00 PER SLICE)

(AL A MODE ADD \$1.00 PER SLICE)

APPLE PIE	CHERRY PIE
PECAN PIE	PUMPKIN PIE
KENTUCKY DERBY PIE	LEMON MERINGUE

COOKIES

(\$20.00 PER DOZEN)

CHOCOLATE CHIP	OATMEAL RAISIN
PEANUT BUTTER	SUGAR COOKIE
HEATH BAR CRUNCH	LEMON COOLER

SPECIALTY DESSERTS

(PRICE PER 100 PIECES)

(ADDITIONAL ORDERS IN INCREMENTS OF 25 PIECES)

CHOCOLATE DIPPED STRAWBERRIES.....	\$150.00
MINIATURE CHEESECAKES ASSORTED FLAVORS.....	\$195.00
BITE SIZE CHOCOLATE BROWNIES.....	\$125.00
MINIATURE STRAWBERRY SHORT CAKES.....	\$125.00