



*Celebrate!*

Banquet Menu 2021



# *Hors d'oeuvres*

Small Serves 50 guests

Large Serves 100 guests

## **HOT HORS D'OEUVRES**

**SMALL SERVES 50 GUESTS/LARGE SERVES 100 GUESTS**

Assorted Bruschetta	\$75/\$150
Spinach Artichoke Dip	\$110/200
Mini Maryland Crab Cakes	\$160/\$300
Bacon Wrapped Chestnuts	\$125/\$240
Bacon Wrapped Scallops	\$145/\$290
Chicken Quesadillas	\$125/\$250
Beef Wellington Bites	\$200/\$400
Chicken Tenders	\$125/\$230
Egg Rolls with Dipping Sauce	\$95/\$170
Vegetable or Chicken Spring Rolls	\$100/\$180
Tai Chicken Satay Skewers	\$125/\$225
Spanakopita	\$125/\$225
Asian, BBQ, or Swedish Meatballs	\$95/\$160
Mini BBQ Cocktail Franks	\$95/\$160
Cheeseburger Sliders	\$175/\$325

## CHILLED PLATTERS

SMALL SERVES 50 GUESTS/LARGE SERVES 100

Imported & Domestic Cheese Board	\$130/\$240
Cheese & Meat Display	\$200/\$300
Fresh Fruit Platter	\$125/225
Fruit Kabobs	\$150/ 50 skewers
Antipasto Skewers	\$175/50 skewers
Antipasto Platter	\$130/220
Vegetable Shooters ( inv. veggie cups with dip)	\$125/\$225
Vegetable Crudités	\$110/\$200
Chilled Shrimp Cocktail	\$150/\$275
Tortilla Chips & Fire Roasted Salsa	\$2.50/person
Tortilla Chips, Fire Roasted Salsa & Guacamole	\$5.00/person
Tortilla Chips, Fire Roasted Salsa & Queso Dip	\$5.00/person



# Buffets

All Buffets include Mixed Green Salad, dinner rolls & butter, Vegetable, starch and a Beverage Station (including: coffee, ice tea & water)



## **BUFFET ENTREES**

CHOOSE ONE \$24/PERSON

OR

CHOOSE TWO \$28/PERSON

### *Chicken Marsala*

Pan seared chicken breast and mushrooms served with a Marsala Wine and cream reduction sauce

### *Monterey Chicken*

Pan seared chicken breast with pecan smoked bacon and swiss cheese Mornay Sauce, diced tomatoes, scallions and parsley

### *Champagne Chicken*

Pan seared chicken breast topped with champagne-herb creme sauce

### *Sweet Thai Chili Glazed Salmon*

Roasted Chilean Salmon glazed with a sweet thai chili sauce

### *Apple Brandy Pork Loin*

Roasted Iowa Pork Loin glazed with Fuji Apple Brandy Sauce

### *Beef Medallions*

Certified Angus Beef medallions served with a Ruby Port Demi-glaze

### *London Broil*

Grilled and sliced sirloin steak topped with mushroom bordelaise sauce



# Carving Stations

add a carving station to any buffet

*Prime Rib of Beef: additional \$15/person*

Certified Angus Beef Prime Rib, served with roasted garlic aioli, whole grain mustard, horseradish sauce and cocktail rolls

*Oven Roasted Turkey Breast: additional \$8/person*

Oven roasted turkey breast served with orange cranberry sauce, whole grain mustard, mayonnaise and cocktail rolls

*Maple Brown Sugar Virginia Ham: additional \$8/person*

Maple Brown Sugar Virginia Ham served with assorted sauces and cocktail rolls

*Honey Chipotle Roasted Porkloin \$9*

Chipotle Roast Porkloin served with pineapple chutney, Southwestern Aioli, Creole Mustard and cocktail rolls



# *Plated Meals*

All Plated meals include Mixed Green Salad, dinner roll & butter, Vegetable, Starch and a Beverage Station (including: coffee, ice tea & water)



## PLATED ENTREES

### *Chicken Marsala \$26*

Pan seared chicken breast and mushrooms served with a Marsala Wine and cream reduction sauce

### *Monterey Chicken \$24*

Pan seared chicken breast with pecan smoked bacon and swiss cheese Mornay Sauce, diced tomatoes, scallions and parsley

### *Tuscan Grilled Chicken \$24*

Pan seared chicken breast topped with sun-dried tomato & basil pesto beurre blanch

### *Champagne Chicken \$24*

Pan seared chicken breast topped with champagne-herb creme sauce

### *Sweet Thai Chilli Glazed Salmon \$28*

Roasted Chilean Salmon glazed with a sweet Thai Chili Sauce

### *Twice Baked Salmon \$28*

Fresh Atlantic Salmon topped with mozzarella cheese, sour cream, horesradish and herb bread crumbs

### *Apple Brandy Pork Loin \$24*

Roasted Iowa Pork Loin glazed with Fuji Apple Brandy Sauce

### *Tender Beef Medallions \$26*

Certified Angus Beef medallions served with a Ruby Port Demi-glaze

### *Roast Tenderloin of Beef \$32*

Certified Angus Beef Tenderloin prepared with a brandied peppercorn demi-glaze

### *Roast Prime Rib \$30*

Certified Angus Beef Prime Rib, served with au jus and horseradish sauce

### *Surf & Turf \$34*

Certified Angus Beef Medallions with a port demi-glaze served with grilled Shrimp Scampi

*Vegetarian, Vegan and Gluten Free options available upon request*

## VEGETABLES

(CHOOSE ONE)

*Green Beans with Bacon & Shallots*

*Corn O'brien*

*Fresh Vegetable Medley*

*Whiskey Glazed Baby Carrots*

*Steamed Green Asparagus (+\$1/per person)*

## STARCHES

(CHOOSE ONE)

*Buttermilk Mashed Potatoes*

*Traditional Mashed Potatoes*

*Herb Roasted New Potatoes*

*Wild Rice Pilaf*

*Au Gratin Potatoes*

*Twice Baked Potatoes (+\$1/per person)*



Casual  
Market Selections

# Market Selections

All Market Buffets include a Beverage Station (including: ice tea & water)

## *Italian Market \$18*

### **Pick two**

- Penne Marinara with Meatballs
- Meat Lasagnia
- Penne Pasta Chicken Alfredo

Served with Caesar Salad, Italian Vegetables and garlic parmesan breadsticks

## *Texas BBQ \$20*

### **Pick two**

- BBQ Beef Brisket
- Roast pork loin with Ranchero Sauce
- Fried Chicken

Served with classic potato salad, creamy coleslaw, baked beans, buttered corn, rolls & butter

## *Oriental Express \$18/ \$22*

### **one selection (\$18) or two selections (\$22)**

- **Broccoli Beef:** beef, broccoli, onions, celery and carrots tossed with oyster sauce
- **Cantonese Chicken:** chicken, broccoli, bell peppers, carrots, almonds, green onions, in a ginger sesame sauce

served with Asian Almond Cabbage Salad (cabbage, almonds, carrots, green onion and crisp ramen noodles tossed in toasted sesame vinaigrette dressing) along with egg rolls

## *On the Border \$18/ \$22*

### **one meat selection \$18/ two meat selection \$22**

- Beef taco meat
- seasoned pulled pork
- chicken fajita meat

Served with a mixed green salad with choice of dressing, spanish rice, refried beans and tortilla chips with fire roasted salsa.

Choice of soft shell or hard shell tortillas,