

2018 Event Menu Options

Buffet Menu

Fresh Assorted Rolls & Butter

Relish Tray

Assortment of Pickles, Pepperoncini, Olives, Marinated Vegetables

Green Salad with Assorted Dressings

Entrées – choice hot entrée

Herb Roasted Chicken

Sliced Roast Beef in Jus

Seared Salmon with a White Wine Beurre Blanc Sauce

Penne in Tomato Basil Sauce with Asiago Cheese

Steamed Seasonal Vegetables

Olive Oil & Herb Roasted Potatoes

Fresh Fruit & Assorted Sweets

Fresh Brewed Coffee & Tea Station

1 hot entrée - \$33 per person plus taxes and gratuities

2 hot entrees - \$36 per person plus taxes and gratuities

3 Hot entrees - \$39 per person plus taxes and gratuities

2018 Plated Meal

Fresh Assorted Rolls & Butter

Mixed Green Salad with Cherry Tomatoes, Peppers,
Cucumbers in our House Dressing \$7

Or

Romaine with Crisp Bacon, Oven Roasted Croutons tossed
in House Creamy Garlic Dressing \$8

Or

Seasonal Soup \$7

Choice of Entrée

All entrée are served with Chef's choice of starch and seasonal vegetable

Chicken Entrée

Seared Supreme with Patio 9 Honey Mustard Glaze \$19 per person

Grilled Chicken Breast with Mushroom Cream Sauce \$21 per person

Stuffed Chicken with Brie topped with Roasted Red Pepper Cream Sauce \$23 per person

Beef Entrée

Brie Crusted Flat Iron Steak \$23 per person

Dejon Herb Crusted Prime Rib with Horseradish Au Jus \$27 per person

Roast Striploin with Honey Peppercorn Au Jus \$39 per person

Best of Both Worlds

Mixed Grill

Grilled Chicken Breast with Marinated Flank Steak \$34 per person

Beef Tenderloin with 4oz Lobster Tail - \$ Market Price

Pork Entrée

Tenderloin Medallions with Dijon Bacon Au Jus \$19 per person

Peach Stuffed Pork Wellington \$21 per person

Bone-in Pork Chop with Apple Jus \$23 per person

Fish Entrée

Pan Seared Rainbow Trout with Double Smoked Bacon Cream Sauce \$24

Seared Salmon with Lemon Caper Dill Sauce \$27

Choice of Dessert

Seasonal Fruit Crisp \$6

Rich Chocolate Cake with Berry Compote \$7

Traditional Crème Brulee \$8

Chefs Feature Cheese Cake \$8

Fresh Brewed Coffee & Tea Service Included with Meal

Pricing above is per person plus taxes and gratuities