



**BANQUET
&
CATERING
MENU**

À La Carte Refreshments

À La Carte Beverages

Fresh Brewed Coffee (30 cups)	\$30	Red Bull Energy Drink (each)	\$4
Assorted Fruit Juice (liter carafe)	\$12	Lemonade /Fruit Punch	\$29
Milk (liter carafe)	\$14	Iced Tea (urn)	\$29
Bottled Soft Drinks (each)	\$3	Bottled Water (each)	\$3

À La Carte Snacks *Serves 15 Guests*

Pretzels	\$12	Tortilla Chips & Salsa	\$25
Trail Mix	\$25	Assorted Candy Bars	\$20
Potato Chips & Dip	\$25	Hard Candy & Licorice	\$24

À La Carte Fresh From The Bakery *Priced per Dozen*

Assorted Danish & Muffins	\$26	Brownies	\$20
Assorted Big Cookies	\$17	Assorted Granola Bars	\$13

Party Platters

Fresh Vegetables & Ranch Dip

An assortment of fresh, raw vegetables served with a ranch dipping sauce.

Serves 25 guests	\$57
Serves 50 guests	\$114
Serves 75 guests	\$165

Fresh Fruit

An assortment of sliced seasonal fruit.

Serves 25 guests	\$57
Serves 50 guests	\$114
Serves 75 guests	\$165

Cheese & Crackers

A variety of domestic cheese accompanied by a medley of crackers.

Serves 25 guests	\$84
Serves 50 guests	\$169
Serves 75 guests	\$247

Shrimp Cocktail

Jumbo poached shrimp served with cocktail sauce.

Serves 25 guests	\$88
Serves 50 guests	\$176
Serves 75 guests	\$253

Antipasto Platter

A variety of Italian meats, diced provolone and Swiss cheese, pepperoncini, black olives and marinated mushrooms.

Serves 25 guests	\$137
Serves 50 guests	\$275
Serves 75 guests	\$412

Appetizers

Minimum of 3 Dozen

Chilled Selections

Canapes	\$24 per dozen	Caprese Shooters	\$17 per dozen
<i>Smoked salmon, ahi tuna or kalamata olive tapenade.</i>		<i>Tomato and fresh mozzarella with balsamic and olive oil.</i>	
Finger Sandwiches	\$17 per dozen	Chilled Vietnamese Style	
<i>Cream cheese & cucumber, deviled ham, egg salad or chicken salad.</i>		Spring Rolls	\$17 per dozen
Deviled Eggs	\$15 per dozen	Chilled Shrimp Cocktail	\$25 per dozen
Prosciutto & Melon	\$17 per dozen		

Asian Selections

Ale Battered Shrimp & Bang Bang Sauce	\$24 per dozen
Asian Style Pork Spare Ribs	\$28 per dozen
Chicken Pot Stickers & Dipping Sauce	\$20 per dozen
Crab Rangoons	\$26 per dozen
Pork Shu Mai	\$18 per dozen
Mini Egg Rolls	\$19 per dozen
Sweet Chili & Soy Chicken Wings	\$21 per dozen

All American Selections

Mini Bacon Cheeseburger Sliders	\$22 per dozen
Swedish Style Meatballs	\$14 per dozen
Onion & Bleu Cheese Tarts	\$20 per dozen
Spanakopita	\$20 per dozen
<i>Spinach & feta cheese purses.</i>	
Mini Quiche	\$14 per dozen
Mini Chicken Tacos & Salsa	\$13 per dozen

Spinach Crab & Artichoke Dip *Serves 50 people* \$143

Breakfast Wake Ups

Minimum of 15 Guests

-
- The Continental Fresh Start** \$15 per guest
Fresh brewed coffee, hot tea, chilled fruit juice, assorted muffins, fresh fruit and assorted yogurt.
- The Traditional Continental** \$14 per guest
Fresh brewed coffee, hot tea, chilled fruit juice and assorted muffins and pastries.
- The Continental Plus** \$16 per guest
The Traditional Continental served with choice of mini quiche, biscuits & gravy, or an egg & bacon croissant.
- All American Breakfast Buffet** (Minimum of 25 guests) \$18 per guest
Fresh brewed coffee, hot tea, chilled orange juice, scrambled eggs (with or without cheese), country potatoes, thick cut bacon, sausage patties, fresh fruit and assorted muffins and pastries.

Breakfast Add Ons:

-
- Corned Beef Hash** \$3 per person
- Eggs Benedict** \$3.50 per person
- Belgian Waffles** \$3.50 per person
- Cheese Blintz** \$3.50 per person
- Biscuits & Gravy** \$3 per person

Plated Lunches

Minimum of 25 Guests

The Big Salad

- Chef or Chicken Caesar** \$16 per guest
- Salmon or Shrimp Caesar** \$18 per guest
- Grilled Steak Caesar** \$18 per guest

Choice of chef salad or a Caesar salad with grilled chicken, grilled salmon, grilled shrimp or grilled steak. Served with dinner rolls and a specialty dessert.

Designer Deli Sandwich \$16 per guest

A cold sandwich served on your selection of bread. Choice of chicken salad, egg salad, tuna salad, ham, roast beef, turkey or grilled vegetables. Served with pasta salad, potato chips and a specialty dessert.

Plated Lunches

Minimum of 25 Guests

Entrée Options *Served with a plated salad, Chef's select accompaniments, dinner rolls and a specialty dessert.*

- Steak Diane** \$20 per guest
Grilled flat iron steak smothered in a rich creamy mushroom and onion sauce.
- Grilled Chicken Breast** \$16 per guest
Served with choice of marsala, piccata or florentine sauce.
- Chicken Parmesan** \$16 per guest
Parmesan crusted chicken breast topped with a savory marinara sauce and parmesan cheese.
- Baked Salmon & Dill Hollandaise** \$18 per guest.
- Asian Vegetarian Stir Fry** \$14 per guest
Crispy stir fry vegetables with a sweet garlic sesame sauce. Served with fried rice and fortune cookies.

Lunch Buffets

Minimum of 25 Guests

Soup & Salad Bar Buffet

1 Soup Selection \$14 per guest 2 Soup Selections \$16 per guest
Chef's select soup, tossed green salad with a variety of fresh vegetables and cheese, 2 hand crafted salads, dinner rolls, cookies and brownies. add diced chicken \$1.95 per guest.

Pasta Buffet \$17 per guest
2 pastas, 3 sauces, meatballs, Italian sausage, tossed green or Caesar salad, Italian garlic & herb rolls and a specialty dessert.

Taco Bar Buffet \$18 per guest
Tossed green salad, tortilla chips, hard and soft tacos, seasoned ground beef, shredded chicken, refried beans, Spanish rice, sour cream, salsa, diced onion, shredded cheese, black olives and a specialty dessert.

The Deli Buffet \$21 per guest
Roast beef, ham, turkey, provolone cheese, Swiss cheese, pepper jack cheese, American cheese, a selection of bread and rolls, tossed green salad, 2 hand crafted salads, potato chips and a specialty dessert.

Asian Buffet \$18 per guest
Soba noodle salad, crispy egg rolls, sweet & sour chicken, beef broccoli, fried rice, stir fry vegetables, specialty desserts and fortune cookie.

Comfort Classics Buffet \$18 per guest
Southern fried chicken, meatloaf, mashed potatoes and gravy, macaroni & cheese, corn on the cob, tossed green salad, watermelon, cornbread muffins and assorted comfort classic desserts.

Southern Barbecue Buffet \$20 per guest
St. Louis barbecue ribs, chicken, baked beans, macaroni & cheese, corn on the cob, cole slaw, tossed green salad, cornbread muffins and assorted desserts.

Ultimate Burger Buffet \$18 per guest
Grilled burgers and chicken breasts with bacon, sautéed mushrooms, grilled onions, sliced cheese, crispy tator tots, potato salad, cole slaw, lettuce, tomato, onion, pickle and assorted desserts.

Plated Dinners

Minimum of 25 Guests. Limit of 2 Choices.

Entrée Options *Served with a plated salad, Chef's select accompaniments, dinner rolls and a specialty dessert.*

Roasted Prime Rib <i>Served with au jus and horseradish.</i>	\$35 per guest
Filet Mignon <i>6 oz. tenderloin grilled to perfection.</i>	\$44 per guest
Filet & Shrimp Scampi	\$45 per guest
Grilled Salmon with Dill Hollandaise	\$27 per guest
Mahi Mahi & Fresh Fruit Chutney	\$28 per guest
Chicken Cordon Bleu & Tarragon Supreme Sauce	\$22 per guest
Chicken Parmesan	\$21 per guest
Sautéed Chicken Marsala or Piccata	\$21 per guest
Roasted Pork Loin & Roasted Shallot and Garlic Cream Sauce	\$21 per guest
Shrimp Scampi <i>With a garlic, lemon and cream sauce over penne pasta.</i>	\$23 per guest
Filet Oscar <i>Served with asparagus, bearnais sauce and crab.</i>	\$47 per guest

Dinner Buffets

Minimum of 25 Guests

Italian Buffet <i>Caesar salad, hand crafted salad, lasagna, Italian sausage with peppers and onions, pasta primavera, chicken parmesan, Italian garlic & herb rolls and specialty desserts.</i>	\$25 per guest
Mexican Buffet <i>Tossed green salad, hand crafted salad, chicken or beef fajitas, cheese enchiladas, chicken chimichanga, Spanish rice, refried beans and specialty dessert.</i>	\$25 per guest
Asian Buffet <i>Tossed green salad, Soba noodle salad, General Tso's chicken, beef broccoli, sweet & sour shrimp, stir fry vegetables, fried rice, pork egg rolls and a selection of desserts and fortune cookies.</i>	\$25 per guest
Southern Barbecue Buffet <i>Tossed green salad, cole slaw, potato salad, sliced beef brisket, St. Louis barbecue ribs, barbecue chicken, macaroni & cheese, fresh vegetables, baked beans, corn on the cob, cornbread muffins and specialty desserts.</i>	\$25 per guest Choice of 2 starches / Choice of 2 vegetables

Dinner Buffets

Minimum of 25 Guests

The Grand Buffet 2 Entrées \$29 per guest

3 Entrées \$32 per guest

Served with tossed green salad, Chef's select accompaniments, 2 hand crafted salads and specialty desserts.

Beef Stroganoff & Egg Noodles

Sliced Roast Beef & Mushroom Gravy

Baked Salmon & Dill Hollandaise

Fantail Fried Shrimp

Shrimp Scampi & Penne Pasta

Mahi Mahi & Fresh Fruit Chutney

Roasted Pork Loin & Apple Brandy Glaze

Chicken Cordon Bleu

Chicken Parmesan

Roasted Turkey Breast & Gravy

Baked Manicotti

Beef Lasagna

Grilled Chicken Breast

Served with choice of Marsala, Piccata or Florentine sauce.

Carving Station Priced per person, per request

Prime Rib

Tri-Tip Roast

Roasted Turkey

Roasted Pork Loin

The 19th Hole

Minimum of 12 Guests

Red Tee Selections \$18 per guest

Choice of 3 Chilled and 3 Hot Appetizers

Chilled Appetizers

Vegetable Platter

Fruit Platter

Cheese & Crackers Tray

Finger Sandwiches

Chips & Dip

Hot Appetizers

Buffalo Wings

Pot Stickers

Meatballs Marinara

Mini Tacos

Mini Egg Rolls

White Tee Selections \$20 per guest

One Mulligan

In addition to the items from the Red Tee Selections, choose an additional chilled and hot appetizer from below:

Chilled Appetizers

Antipasto Platter

Deviled Eggs

Hot Appetizers

Sweet Chili Soy Wings

Cream Cheese Jalapeño Poppers

Blue Tee Selections \$22 per guest

Hole In One

In addition to the items from the Red and White Tee Selections, choose an additional chilled and hot appetizer from below:

Chilled Appetizers

Chilled Shrimp Cocktail

Assorted Canapes

Hot Appetizers

Coconut Shrimp

Crab Rangoon

** All Tee Selections are served with Cookies and Brownie Bites.*

Audio Visual Equipment

Projector

LCD Projector	\$214
Screen	\$33

Microphones

Podium & Microphone	Complimentary
Table Microphone	\$16
Handheld Wireless	\$27
Lapel Wireless	\$27

Miscellaneous

Dry Erase Boards	\$16
Easels	Complimentary
Flip Charts w/Markers	\$27
Laser Pointers	\$27
Fax	\$2 first page / \$1 extra pages
Copies	\$0.10 each page
Riser 6 ft. x 8 ft.	\$27
Dance Floor 12 ft. x 15 ft.	\$55

