

Buffet Banquet Dinner Menu #1

Large tossed salad with two dressings

Stuffed Pork Tenderloin

Tilapia in a Champagne Cream Sauce

Steamed Broccoli

Mixed Summer Vegetables

Garlic Mashed Potatoes

Buttered Orzo Pasta

Key Lime Pie

Soft Drinks included

\$29.95 per person

Buffet Banquet Dinner Menu #2

Large tossed salad with two dressings

Chef Carved Prime Rib with Au Jus

Blackened Grouper with an Onion Ragout

Orange Glazed Carrots

Grilled Asparagus

Bolangier Potatoes

Risotto Florentine

Raspberry Cheesecake

Soft Drinks included

\$36.95 per person

Buffet Banquet Dinner Menu #3

Large tossed salad with two dressings

Chef Carved Prime Rib with Au Jus

Herb Crusted Chicken

Broiled Trout

Sautéed Haricot Vert Green Beans

Mixed Summer Vegetables

Roasted Redskin Potatoes

Wild Rice Pilaf

Amaretto Bread Pudding

Soft Drinks included

\$42.95 per person

Buffet Banquet Lunch Menu #1

Large tossed salad with two dressings

Raspberry Glazed Chicken Breast

Rosemary Pork Loin with Bourbon Sauce

Sautéed Sugar Snap Peas

Whole Kernel Corn in Butter

Garlic Mashed Potatoes

Cranberry Wild Rice Blend

Brownie Bites

Soft Drinks included

\$24.95 per person

Buffet Banquet Lunch Menu #2

Large tossed salad with two dressings

Herb Crusted Chicken

Broiled Salmon with a Lemon Dill Cream Sauce

Garlic Mashed Potatoes

Buttered Orzo Pasta

Mixed Summer Vegetables

Steamed Broccoli

Key Lime Pie

Soft Drinks included

\$27.95 per person

Buffet Banquet Lunch Menu #3

Large tossed salad with two dressings

Tilapia in a Champagne Cream Sauce

Chef Carved Prime Rib

Baby Carrots

Mixed Summer Vegetables

Roasted Redskin Potatoes

Wild Rice Pilaf

Raspberry Cheesecake

Soft Drinks included

\$32.95 per person

Plated Banquet Lunch Menu #1

All entrées are served with a garden salad and warm rolls with fresh herb butter

*Vegetable Quiche
Served with fresh cut fruit*

*Chicken Salad with Pecans and Grapes
Presented on a bed of leaf lettuce with apples and tomato slices*

*Sliced Turkey Breast
With lettuce and tomato in a sun-dried tomato basil wrap*

Chocolate Chocolate Chip Rum Cake

Key Lime Pie

Soft Drinks included

\$24.95 per person

Plated Banquet Lunch Menu #2

All entrées are served with a garden salad and warm rolls with fresh herb butter

*Herb Crusted Chicken with a Pommery Mustard Sauce
Served with a wild rice blend and fresh mixed vegetables*

*Grilled Salmon with an Orange Basil Glaze
Served with a wild rice blend and fresh mixed vegetables*

*Penne Pasta
Tossed with a parmesan cream sauce and fresh mixed vegetables*

Chocolate Fudge Brownie

Key Lime Pie

Soft Drinks included

\$27.95 per person

Plated Banquet Lunch Menu #3

All entrées are served with a garden salad and warm rolls with fresh herb butter

*4 Ounce Black Angus Filet Mignon
Served with garlic mashed potatoes and fresh asparagus*

*Herb Crusted Chicken with a Pommery Mustard Sauce
Served with a wild rice blend and fresh mixed vegetables*

*Grilled Salmon with an Orange Basil Glaze
Served with a wild rice blend and fresh mixed vegetables*

Chocolate Chocolate Chip Rum Cake

Amaretto Bread Pudding

Soft Drinks included

\$32.95 per person

Plated Banquet Dinner Menu #1

All entrées are served with a garden salad and warm rolls with fresh herb butter

*Grilled Salmon with an Orange Basil Glaze
Served with a wild rice blend and fresh mixed vegetables*

*Herb Crusted Chicken with a Pommery Mustard Sauce
Served with a wild rice blend and fresh mixed vegetables*

*6 Ounce Filet with a Red Wine Sauce
Served with garlic mashed potatoes and fresh asparagus*

*Grilled Tofu Steak
Served with roasted red potatoes and fresh mixed vegetables*

Chocolate Chocolate Chip Rum Cake

Raspberry Cheesecake

Key Lime Pie

Soft Drinks included

\$32.95 per person

Plated Banquet Dinner Menu #2

All entrées are served with a garden salad and warm rolls with fresh herb butter

*Grilled Salmon with an Orange Basil Glaze
Served with a wild rice blend and fresh mixed vegetables*

*Herb Crusted Chicken with a Pommery Mustard Sauce
Served with a wild rice blend and fresh mixed vegetables*

*12 Ounce Prime Rib
Served with garlic mashed potatoes and fresh asparagus*

Chocolate Chocolate Chip Rum Cake

Raspberry Cheesecake

Key Lime Pie

Soft Drinks included

\$38.95 per person

Plated Banquet Dinner Menu #3

All entrées are served with a garden salad and warm rolls with fresh herb butter

*10 Ounce Black Angus Filet Mignon with a Red Wine Sauce
Served with garlic mashed potatoes and fresh asparagus*

*Blackened Grouper with Onion Ragout
Served with a wild rice blend and fresh mixed vegetables*

*Maple Glazed Pork Tenderloin
Served with sautéed sugar snap peas and wild rice blend*

*Grilled Tofu Steak
Served with roasted red potatoes and fresh mixed vegetables*

White Chocolate Pecan Pie

Chocolate Chocolate Chip Rum Cake

Amaretto Bread Pudding

Soft Drinks included

\$44.95 per person