



## Hors d'oeuvres

Served butler style. Priced per fifty pieces.

## **Scallops Wrapped in Bacon**

125-

## **Crispy Phyllo Triangles**

Choice of: Spinach and feta filling

Baked brie and raspberry filling

105-

## **Stuffed Mushroom Caps**

Choice of:

Seafood crumb stuffing Sausage and cheese stuffing Spinach and cheese stuffing

115-

## **Vegetable Spring Rolls**

125-

## **Shrimp Cocktail**

150-

## **Crispy Chicken Tenders**

Served with a honey mustard dipping sauce

100 -

## **Petite Crab Cakes**

served with caper remoulade

 $135^{-}$ 

## **Coconut Chicken Tenders**

 $110^{-}$ 

## Beef Teriyaki Skewers

110-

## **Chicken Satay Skewers**

Served with a peanut sauce

100-

## Chicken Teriyaki Skewers

 $100^{-}$ 

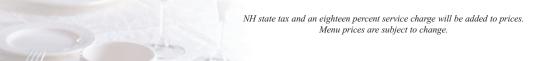
## Bruschetta

Balsamic marinated tomatoes and fresh basil topped with buffalo mozzarella

115-

## **Swedish or Italian Meatballs**

105-







## Seasonal Market Crudité

A selection of market fresh vegetables with assorted dips

3-

## **Domestic Cheese Display**

Domestic and imported cheeses garnished with seasonal fruits and assorted crackers

4-

## Fresh Fruit Display

An variety of melons and other vine-fresh fruits and berries

## **Mediterranean Tapas Display**

A selection of imported cheeses, marinated vegetables, olive mix, tabouli, hummus, and pita bread

6.50

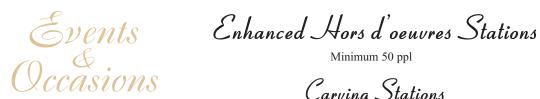
## **Shrimp Cocktail Presentation**

Southern gulf shrimp steeped in our blend of spices accompanied with a cocktail sauce

2.95 per shrimp







# Carving Stations

Stations are presented with freshly baked breads, rolls and creamy butter. Chef attended, \$75 per station carving fee.

**Slow Roasted Prime Rib** 

Served with au jus and horseradish

12-

Herb Crusted Breast of Turkey

Served with cranberry sauce and pan gravy

8-

Maple Glazed Virginia Ham

8-

**Roast Tenderloin of Beef** 

Served with a cabernet reduction

14-

**Roast Pork Loin** Served with maple horseradish glaze

8-







# Three Course Plated Dinners

Plated dinners are limited to two entrée selections and include choice of appetizer and dessert

## Entrées

Please select two.

## Chicken Marsala

Pan roasted with mushrooms and a Marsala wine sauce

23-

## **Tuscan Chicken**

With sundried tomatoes in a mascarpone tomato cream sauce

23-

## **Turkey Dinner**

Roast breast of turkey with a sausage bread stuffing, served with pan gravy and cranberry sauce

23-

## Seafood Stuffed Haddock

Fresh baked haddock with our seafood stuffing and topped with a lemon butter sauce

25-

## **Grilled Filet Mignon (80z)**

Served with a merlot demi glaze

30-

## **Classic Surf & Turf**

6oz pan seared filet served with 2 jumbo stuffed shrimp

32-

## **Baked Stuffed Chicken**

With our house bread stuffing topped with a velouté sauce

23-

## **Chicken Cordon Bleu**

Stuffed with ham and Swiss cheese and served with a supreme sauce

23-

## Pan Roasted Herb Crusted Statler Chicken Breast

Served with pan jus

23-

## **Pan Roasted Salmon**

Served with a maple glaze

25-

### **Oven Roasted Pork Loin**

Served with pan jus

23-

## Roasted Prime Rib (12oz)

Slow roasted with au jus

26-

## **Grilled Vegetable Plate**

Zucchini, summer squash, tomato, baby carrot, asparagus and onion served over risotto

21-







Appetizers

Please select one.

**Chicken Soup Hearty Minestrone Tomato Rosemary Bisque Mixed Greens Salad** Classic Caesar Salad

Starch

Please select one.

Rice Pilaf **Mashed Potato** Roasted Red Bliss Potatoes

Dessert

Please select one.

**Chocolate Mousse Apple Crisp** Strawberry Shortcake Cake **Chocolate Tiger Cake** 

Premium Desserts (add \$2)

**Deluxe Chocolate Cake NY Style Cheesecake Carrot Cake** 

Coffee Station

Freshly brewed regular and decaffeinated coffees as well as select teas







Dinner buffets are accompanied by Chef's selection of starch and seasonal vegetable as well as freshly baked rolls and creamy butter

The Fairways Buffet
28-

Soups

Please select one.

Chicken Soup
Hearty Minestrone
Tomato Rosemary Bisque

Salads

Tossed Seasonal Greens Caesar Salad

Tomato, Basil & Fresh Mozzarella Salad

**Entrées** lease select two

Bistro Steak

Served with a red wine peppercorn sauce

**Grilled Salmon** 

Served with a maple glaze

Chicken Marsala

Pan roasted with mushrooms and a Marsala wine sauce

**Baked Stuffed Chicken** 

With our house bread stuffing and topped with a velouté sauce

**Roast Pork Loin** 

Served with a maple horseradish glaze

Seafood Stuffed Haddock

Fresh baked haddock with our seafood stuffing topped with a lemon butter sauce

**Roast Turkey** 

Served with pan gravy

Mediterranean Chicken

With feta cheese, spinach and tomatoes served with a garlic cream sauce

Wild Mushroom Ravioli

Served with a tomato rosa sauce

Desserts

Assorted Desserts and Pastries
Freshly brewed regular and decaffeinated coffees and select tea