



Lakewood Ranch.



Banquet Menu

À la Carte

Fresh Baked Gourmet Cookies.....\$18.95 ++ dozen

Decadent Fudge Brownies.....\$18.95 ++ dozen

Fresh Baked Chocolate Chip Cookies with Ice Cold Milk .. \$24.94 ++ dozen

Granola Bars.....\$2.00 ++ each

Power Bars \$3.00 ++ each

Potato Chips with Onion Dip.....\$18.95 ++ pound

Party Mix.....\$14.95 ++ pound

Mixed Nuts.....\$22.00 ++ pound

Hot Popcorn.....\$14.95 ++ 2 quarts

Tortilla Chips and Salsa.....\$20.95 ++

7-Layer Bean Dip with Chips.....\$25.00++/2 quarts

Beverages

Assorted Soft Drinks.....\$2.00 ++per soda by consumption

Bottled Water.....\$2.00 ++ per bottle by consumption

Perrier.....\$3.00 ++ per bottle by consumption

San Pellegrino.....\$3.50 ++ per bottle by consumption

Assorted Fruit Juices.....\$18.95 ++ carafe

Fresh Brewed Iced Tea.....\$18.95 ++ gallon

Fresh Brewed Coffee.....\$18.95 ++ gallon

Lemonade.....\$18.95 ++ gal or \$2.00 ++ per person

Assorted Hot Teas.....\$2.00 ++ bag

A Continental Breakfast

~

~Continental Enhancements~

~

~Breakfast Sandwiches a Great Addition to the Continental Breakfast~

\$30.00++ per dozen

Scrambled Eggs with a choice of Sausage, Bacon or Ham & American Cheese on Freshly Baked Biscuits, Croissant or Bagel

~

~Eggs Benedict~

\$32.00 ++ per dozen

Canadian Bacon, Poached Egg & Hollandaise Sauce on an English Muffin

~

~The Mangrove Cuckoo Continental~

\$9.95++

Assorted Breakfast Cereals with Chilled Milk, Danish with Butter and Jams, Mini Muffins

Bagels with Cream Cheese, Mini Croissants, Fresh Baked Danish, Granola and Yogurt, Fresh Seasonal Fruit Tray,

Fresh Squeezed Orange and Grapefruit Juices & Cranberry Juice, Fresh Brewed Coffee and a Selection of Herbal Teas

~

~The Roseate Spoon Bill Continental~

\$12.95++

Breakfast Sandwiches, with Scrambled Egg, American Cheese On a Biscuit with Sausage and American Cheese
Assorted Breakfast Cereals with Chilled Milk, Mini Muffins, Danish & Fresh Baked Danish, with Butter and Jams, Bagels
with Cream Cheese, Mini Croissants, Granola, Yogurt and Diced Seasonal Fruit, Fresh Baked Danish, Fresh Squeezed
Orange and Grapefruit Juices & Cranberry Juice, Fresh Brewed Coffee and Herbal Teas

~

~Continental À la Carte~

Assorted Mini Muffins.....\$3.00++ per person

Assorted Danish.....\$3.00++ per person

Bagels and Cream Cheese.....\$3.00++ per person

Diced Seasonal Fresh Fruit.....\$3.00++ per person

Granola, Berries and Yogurt.....\$3.00++ per person

Croissants.....\$3.00++ per person

Granola Bars.....\$2.00++ each by consumption

Assorted Fruit Yogurts.....\$1.75++ each

Fresh Brewed Coffee.....\$18.95++ per gallon

Assorted Soft Drinks.....\$2.00++ each by consumption

Assorted Fruit Juices.....\$18.95++ per carafe

Bottled Water.....\$2.00++ each by consumption

Perrier.....\$3.00++ each by consumption

Refreshment Breaks

Breaks are for half-hour Service

Got a Sweet Tooth

\$ 9.99++

Assorted Fresh Baked Cookies

Ice Cold Milk for the Cookies Great for Dipping

Mini Candy Bars

Double Fudge Brownies

Assorted Soft Drinks & Bottled Water

Got the Munches ?

\$ 9.99 ++

Granola Bars

Nutri-Grain Bars

Cajun Snack Mix

Assorted Soft Drinks & Bottled Water

Fit for You

\$ 8.99 ++

Assorted Fruit Yogurts

Seasonal Diced Fruit

Assorted Granola Bars

Fresh Orange Juice, Cranberry Juice & Bottled Water

MOVIE TIME

\$ 9.99 ++

Hot Popcorn

Assorted Candy Bars

Mixed Nuts

Potato Chips & Dip

Assorted Soft Drinks & Bottled Water

Last Stand at the Alamo

\$ 9.99 ++

Tortilla Chips & Salsa

Warm Queso Dip and Chips

Cheese Quesadilla

Assorted Soft Drinks & Bottled Water

It's Fonduable

\$9.99 ++

Chocolate Fondue

Fresh Strawberries

Fried Bananas

Pound Cake Cubes

Gourmet Cookies, Assorted Herbal Teas & Coffee

Fruit and Cheese

\$ 9.99++

Selection of Diced Cheese Garnished with Fresh Fruit & Berries,

Sliced Breads and Crackers

Assorted Soft Drinks and Bottled Water

Meeting Planner Packages

Meeting Room Packages Are Available For 20 people or More

Meeting Room Packages Include Dry Erase Board, Markers, Podium, Screen, Paper, Pens and Mints

~The Lake Osprey Package~

\$39.95++ per person

Assorted Sodas and bottled Water refreshed throughout day

~Continental Breakfast~

~The Mangrove Cuckoo Continental~

Assorted Breakfast Cereals with Chilled Milk, Danish with Butter and Jams, Mini Muffins

Bagels with Cream Cheese, Mini Croissants, Fresh Baked Danish, Granola and Yogurt, Fresh Seasonal Fruit Tray,

Fresh Squeezed Orange and Grapefruit Juices & Cranberry Juice, Fresh Brewed Coffee and a Selection of Herbal Teas

~AM Break~

Sweet Tooth Indulgence

Assorted Fresh Baked Cookies

Mini Candy Bars

Double Fudge Brownies

~Lunch~

Executive Buffet

Tossed Salad Greens with Assorted Dressings and Condiments

Chef's Choice of Pasta, Potato or Seafood Salad

~

A Pan Seared Filet of Chicken

Finished With a Choice of Sauce Marsala, Sauce Picata, Lemon Dill, Roasted Garlic & Sun Dried Tomatoes Sauce

Or

Chicken Parmesan Sautéed Chicken Breast and Fresh Vegetables on a Bed of Angel Hair Pasta & Parmesan Sauce

Grilled Salmon with Lemon Dill Cream Sauce

Or

Broiled Tilapia topped with a roasted Garlic Parmesan Sauce

Chefs Fresh Seasonal Vegetable Selection

Warm Dinner rolls with Butter

Chef's Choice of Assorted Desserts

~PM Break~

Munchables

Tortilla Chips & Salsa

Granola Bars & Fruit Bard

Cajun Snack Mix

~Breakfast Buffets~

Minimum of 25 Guests or a \$2.00 ++ per person surcharge will apply

~

The Polo Club Breakfast Buffet

\$15.99++

Assorted Seasonal Fruit Display

Eggs Benedict

Farm Fresh Scrambled Eggs

Buttermilk Pancakes & Warm Maple Syrup

Crisp Bacon and Grilled Ham

Hash Brown Potatoes

Home Style Grits with Cheese on the Side

Assorted Breakfast Pastries

Bagels with Cream Cheese, Butter, and Jams

Assortment of Breakfast Cereals with Chilled Milk
Fresh Florida Orange and Grapefruit Juices, Cranberry Juice
Fresh Brewed Coffees and Herbal Teas

~

Lakewood Ranch Cow Boy's Buffet

\$14.99++

Fresh Seasonal Fruit Tray
Farm Fresh Scrambled Eggs

Grilled Ham Steaks with Red-Eye Gravy and Sausage Links

Cheese Grits with Bacon & Green Onions

Fresh Baked Buttermilk Biscuits and Sausage Gravy
Hash Brown Potatoes
Breakfast Pastries

Assortment of Jams & Jellies

Fresh Florida Orange and Grapefruit Juices, Cranberry Juice
Fresh Brewed Coffees and Herbal Teas

~

Lake Osprey Breakfast Buffet

\$13.99++

Assorted Breakfast Pastries
Farm Fresh Scrambled Eggs

French Toast and Warm Maple Syrup
Crisp Bacon and Sausage Links

Buttermilk Pancakes & Warm Maple Syrup

Hash Brown Potatoes

Home Style Grits

Sliced Fruit Tray & Yogurt

Assorted Jams & Jellies

Fresh Florida Orange and Grapefruit Juices, Cranberry Juice

Fresh Brewed Coffees and Herbal Teas

~
The Concessions Breakfast Buffet

\$12.99++

Sliced Fresh Fruit

Farm Fresh Scrambled Eggs

Crisp Bacon and Sausage

Hash Brown Potatoes

Home Style Grits

Assorted Breakfast Pastries

Fresh Florida Orange and Grapefruit Juices, Cranberry Juice

Brewed Coffees and Herbal Teas

Luncheon Specialty's

Ideal for a Luncheon on the go.....

Working Luncheon includes Fresh brewed Coffee and Iced Tea

Fresh Baked Chocolate Chip Cookies or Double Fudge Brownies

~

A Selection of Gourmet Sandwiches

~ All Served with Chef's Selection of Pasta or Potato Salad~

The New York Style Deli Sandwich

\$8.99++

Slices of Turkey, Ham, and Roast Beef with Cheddar and Swiss Cheeses on a Hoagie Roll and Deli Condiments

A Honey Pecan of Fresh Chicken

\$8.99++

Diced Chicken Breast Tossed with Pecans, Celery, Honey and Mayonnaise in a Flaky Croissant.

A Sirloin of Beef Foccacia

\$10.99++

Citrus-Marinated Grilled Sirloin, Garlic-Horseradish Aioli, Baby Lettuces,

Fire-Roasted Sweet Bell Peppers and Tomatoes on Foccacia

The Tuscan Vegetable Sandwich

\$10.99++

Grilled Foccacia Bread Stuffed with Marinated Portobello, Roasted Bell Peppers, Marinated Cucumber and Onion, Spinach and Feta finished with Horsey sauce

Sliced Turkey Croissant

\$8.99++

Large Croissant Filled with Smoked Turkey, Crisp Bacon, Lettuce and Tomato.

The Fresh off the Grill Sliced Chicken Avocado Wrap

\$9.99++

Grilled Flour Tortilla Stuffed with Chicken, Avocado, Tomatoes,
Red Onion, Lettuce and Cucumber-Ranch Dressing

~

The Field of Fresh Garden Greens

Greek Salad
\$11.99++

Romaine, Tomatoes, Olives, and Feta Cheese with Tossed with Traditional Greek Dressing

The Cobb Salad

\$12.99++

Diced Avocado, Bacon, Chicken, Tomatoes and Crumbled Blue Cheese

On a Bed of Mixed Lettuces

A Fresh Sliced Grilled Chicken Caesar Salad

\$11.99++

Strips of Marinated Chicken Breast atop our Cilantro-Lime Caesar Salad

A Thai Chicken Salad
\$11.99++

Oriental Marinated Chicken Breast Tossed with Garlic-Peanut Sauce over Mixed Greens with Oranges and Lo Mien Noodles

The Broiled Tilapia Salad
\$11.99++

Broiled Tilapia Seasoned with Parsley, Cilantro and Garlic. Served atop Chopped Romaine, Tomatoes, Spiced Croutons & Onions

A Grilled Bourbon Salmon Salad

\$11.99++

Salmon Fillet, Char grilled, Served over Mixed Greens

Chef Baltimore Salad
\$11.99++

Sliced Turkey, Ham, Roast Beef, American, Blue and Swiss Cheese, Black Olives and Hard Boiled Eggs over Mixed Greens

Buffets

Minimum of 25 Guests

(Groups under 25 will have a \$2.00 surcharge per person added to the selection)

~All Buffet Luncheons Include Fresh Brewed Iced Tea and Coffee~

~Main Street Buffet~

\$20.99++

Tossed Salad Greens with Assorted Dressings and Condiments

Chef's Choice of Pasta, Potato or Seafood Salad

Sautéed Chicken Breast with Marsala Sauce

Or

Chicken Parmesan Sautéed Chicken Breast and Fresh Vegetables on a Bed of Angel Hair Pasta & Parmesan Sauce

Broiled Tilapia topped with a roasted Garlic Parmesan Sauce

The Lucky Luciano

\$17.99

Caesar Salad

Mediterranean Pasta Salad

Herb Encrusted Chicken Breast with Tomato Sauce and Parmesan Cheese

Alfredo and Marinara Sauces

Roasted Garlic Red Potatoes

Penne Pasta

Tuscan Vegetables

Garlic Bread

Chef's Choice of Assorted Dessert

MY BACK YARD BARBEQUE

\$14.99 ++

Cole Slaw

Potato Salad

Baked Beans

Hamburgers

Hot Dogs

With a Tray of Lettuce, Tomato, Pickles & Cheeses

Chefs choice of Assorted Desserts

The Last Roundup Deli

\$17.99++

*(Add a Hot Entrée for a \$1.00)

Tossed Garden Greens with Assorted Dressings and Condiments

Potato Salad

Pasta Salad

Sliced Honey-Cured Ham, Smoked Turkey and Roast Beef

Chicken Salad

Tuna Salad

Lettuce, Tomato, Onion and Pickles

Assorted Sliced Cheeses

Mayonnaise and Mustard

Selection of Sliced Breads

Chefs Assorted Desserts

***Round up Deli Hot Entrée' Selections**

Add 1 item listed below to the deli for an additional \$1.00

Selections

- Sautéed Chicken Breast with Marsala Sauce
- Sautéed Chicken Breast with White Wine Sauce
- Herb Encrusted Chicken Breast Tomato Sauce and Parmesan Cheese

Buffets

Minimum of 25 Guests or a \$2.00 per person surcharge will apply, minimum 20 guests

All Buffet Luncheons Include Fresh Brewed Iced Tea and Coffee

Last Stand at the Alamo

\$16.95 ++

Tijuana Caesar Salad

Cucumber-Red onion Salad with Cilantro – Lime Vinaigrette

Taco Meat with Southwest Condiments

Chicken Fajitas

Warm Flour Tortillas

Mexican Corn

Refried Beans

Chili con Queso and Nacho Chips

Chef's choice of Assorted Dessert

Hot Soup & Garden Fresh Salads

\$14.99++

Tossed Salad Greens with Assorted Dressings, Bacon Bits, Shredded Cheese,

Black Olives, Onion, Tomatoes and Croutons

Pasta Salad

Tuna Salad

Pecan Chicken Salad

Soup du Jour

Warm Dinner rolls with Butter

Chef's Choice of Assorted Dessert

The Pizano Pizza Oven

(Only Available Up To 75 guests)

\$14.99++

Tossed Garden Greens with Assorted Dressings and Condiments

Caesar Salad

Garlic Bread

Pasta Salad

~Select Three of The Following~

1.) Cheese

2.) BBQ Chicken

3.) All Meat

4.) Pepperoni

Veggie

Shredded Parmesan, Red Pepper Flakes

Chef's Choice of Assorted Desserts

Minimum of 35 Guests or a \$2.00 per person surcharge will apply Minimum 20 Guests

~Oriental Express Buffet~

16.99 ++ PER PERSON

~Buffet includes, Rolls & Butter, Assorted Desserts, Ice Tea & Coffee~

Service

Asian Salad with a Mandarin Dressing

Oriental Fried Rice

White Rice

Egg Rolls with Sweet and Sour Sauce

& Teriyaki on the side

A Sautee of Sweet and Sour Chicken

Stir Fried Pork with Oriental Vegetables

Fortune Cookies for Dessert & Chef's Assorted Dessert Selections

Served Plated Luncheons

More than one entrée, a \$2.00 will apply per person no more than a choice of two entrees

If more than one entrée is selected it is the responsibility of the client to make menu identifiers for each guest

**~Minimum of 25 Guests or a \$2.00 per person Surcharge will apply~
~Served Plated Luncheon includes~**

Fresh Garden Salad with Ranch & Light Italian Dressing

Seasonal Vegetables

Chef's Choice of Starch

Chefs Dessert Selection

Warm Rolls with Butter

Fresh brewed Coffee and Iced Tea

A Fillet of Salmon

\$14.99++

Char grilled Salmon Fillet Topped with Bourbon Sauce or a Citrus & Soy Sauce

The Tilapia Imperial

\$14.99++

Broiled Tilapia topped with a roasted Garlic Parmesan Sauce

A Shrimp Scampi Delight

Jumbo Black Tiger Shrimp Sautéed with Garlic, Parsley & White Wine On a Bed of Angel Hair Pasta

\$15.99

~

A Pan Seared Filet of Chicken Finished

\$13.99

With a Choice of Sauce Marsala, Sauce Picata, Lemon Dill, Roasted Garlic & Sun Dried Tomatoes,

Filet of Chicken Monterey

Lightly Sautéed Chicken Breast with Tomato Coulis,

Topped with Avocado and Melted Provolone Cheese

\$14.99

A Filet of Chicken Crusted Parmesan

\$14.99++

Sautéed Chicken Breast topped with Sweet Tomato Coulis

A Filet of Grilled Chicken Mediterranean

\$14.99

Topped with Artichoke Hearts, Portobello mushrooms, Red Peppers & Finished with a Light Lemon Sauce

The Sliced Filet of Chicken Primavera

\$14.99++

Sautéed Chicken Breast and Fresh Vegetables on a Bed of Angel Hair Pasta & Parmesan Sauce

Chicken Bobabucco

\$14.99

Seasoned Broiled Bone in Light and Dark Chicken Pieces
Topped with a Sautee of Onions & Green Peppers, Black Olives
In a Zesty Tomato Sauce, served on a bed of seasoned Rice

~

A Petite Filet Mignon

\$ Market Price

Blackened 5 oz Filet Mignon with Pepper-Corn Sauce

The Sirloin of Beef

\$16.99++

5 oz Marinated Center cut Sirloin Topped with Sautéed Onions, Peppers and Mushrooms
Or Sauce Au Pouve with a Sauté of Onions & Peppers

An American Bison Ribeye

\$18.99++

American Buffalo Ribeye Grilled Over An Open Flame

Loin of Roasted Pork

\$14.99++

Seasoned Broiled Sliced Loin Served with Sweet Apple Chutney
or Caribbean Chutney or a Pork Demi Glace

Buffets

Minimum of 35 Guests or a \$2.00 per person surcharge will apply Minimum 20 Guests

All Dinner Buffets Include Iced Tea and Freshly Brewed Coffee, Warm Rolls & Butter, Assorted Desserts

~The Legacy Buffet~

\$35.99++

Tossed Garden Greens with condiments & Ranch & Light Italian Dressings

Pasta Salad

Carving Station

Apple wood Smoked Prime Rib of Beef, Au Jus and Horseradish Sauce

Entrées

Bourbon Street Salmon with Whiskey Butter sauce

or

Tilapia Imperial Broiled Tilapia topped with Shellfish in a roasted Garlic Parmesan Sauce

Grilled Chicken with Hunter Sauce

or

Chicken Marsala

Garlic Red Bliss Potatoes

Chefs Selection of Fresh Vegetables

Rice Pilaf

Chef's Array of Assorted Desserts

~Cricket Club Buffet~

\$29.99++

Tossed Caesar Salad Tossed with our Lime-Cilantro Dressing

Tossed Garden Greens with condiments & Ranch & Light Italian Dressings

Crudités of Fresh Vegetables

Seafood Pasta Salad

Carving Station

Slow Roasted Turkey Breast with Gravy and Cranberry Sauce

Or

Honey Glazed Ham with Brown Sugar Raisin Sauce

Entrées

Bourbon Street Salmon with Whiskey Butter sauce

or

Tilapia Imperial Broiled Tilapia topped with Shellfish in a roasted Garlic Parmesan Sauce

Chicken Marsala

or

Grilled Chicken with Hunter Sauce

Roasted Garlic Red Potatoes

Vegetable Medley

Chefs Choice of Assorted Desserts

~Lakewood Ranch Cow Boy BBQ~

\$21.99++

Tossed Garden Greens with Assorted Condiments & Ranch & Light Italian Dressings

Seasonal Fresh Fruit

Creamy Coleslaw

Potato Salad

Baby Back Ribs

Oven Baked Bone in Chicken with

Home Style BBQ Sauce on the side

Baked Beans

Buttered Corn

Southern Style Green Beans

Parsley Red Potatoes

Chefs Selection of Assorted Desserts

Buffets

Minimum of 35 Guests or a \$2.00 per person surcharge will Apply, Minimum 20 guests

~All Buffets Include Iced Tea and Freshly Brewed Coffee~

~That's Italian~

\$24.99++

Tossed Garden Greens with condiments & Ranch & Light Italian Dressings

Antipasti Salad

Baked Lasagna

Italian Sausage Tossed with Peppers & Marinara

Chicken Marsala

Rosemary & Garlic Infused Potatoes

Tuscany Vegetables

Spinach & Artichoke Tossed Pasta

Garlic Bread

Chef's Choice of Assorted Desserts

Plated Dinners

More than one entrée, a \$2.00 surcharge, no More than a Choice of two is offered

Minimum of 20 guests Required or a \$2.00 per person surcharge will apply

All Plated Dinners Include House Salad With Ranch & Low Fat Italian Dressings, Chef's Selection of Seasonal Vegetables, Chefs Selection of Starch, Chefs Selection of Dessert, Warm Rolls with Butter,

Fresh Brewed Coffee and Iced Tea.

~Single Plated Entrees~

Broiled Filet of Tilapia Imperial

\$20.99++

Broiled Tilapia topped with Shellfish in a roasted Garlic Parmesan Sauce

Select Fillet of Salmon

\$21.99++

Served with Light Lemon Beurre Blanc or Tropical Salsa

A Sauté' of Shrimp Scampi

\$26.99++

Jumbo Black Tiger Shrimp Sautéed with Garlic, Parsley & White Wine On a Bed of Angel Hair Pasta

~

A Pan Seared Filet of Chicken

\$20.99

Finished With a Choice of Sauce Marsala, Sauce Picata, Lemon Dill, Roasted Garlic & Sun Dried Tomatoes Sauce

Parmesan Crusted Chicken Filet

\$21.99++

Sautéed Chicken Breast topped with Sweet Tomato Coulis

Filet of Chicken Primavera

\$21.99++

Sautéed Chicken Breast and Fresh Vegetables on a Bed of Angel Hair Pasta & Parmesan Sauce

Garlic Filet of Sliced Chicken & Pasta

\$21.99++

Char grilled Chicken Breast atop Penne Pasta with Roasted Tomatoes, Garlic, and Spinach & Artichokes

Filet of Chicken Monterey

\$21.99++

Lightly Sautéed Chicken Breast with Tomato Coulis, topped with Avocado and Melted Provolone Cheese

A Filet of Grilled Chicken Mediterranean

\$21.99

Topped with Artichoke Hearts, Portobello mushrooms, Red Peppers & Finished with a Light Lemon Sauce

~

A Grilled Filet of Beef

\$ Market Price, 8 oz Center Cut Filet Mignon With a Mushroom Demi Glace on the side & Baked Potato with Sour Cream

Oven Roasted Prime Rib

\$ Market Price

Slow Cooked Prime Rib of Beef with Garlic and Herbs, with Au Jus & Horseradish Cream Sauce

Baked Potato with Sour Cream

A Sirloin of Beef

\$24.99++

5 oz Marinated Center cut Sirloin Topped with Sautéed Onions, Peppers and Mushrooms
or Au Pouve & Mushroom Sauce

Roasted Pork Loin

\$22.99++

Served with Sweet Apple Chutney or Caribbean Chutney or a Pork Demi Glace

~

Combination Dinners are Both entrees paired on the same plate

A Filet of Beef and Lobster

\$ Market Price

Char grilled 8 oz Filet Mignon Paired with 4 oz Lobster Tail Served with Warm butter

Select Filet of Beef and Gulf Shrimp

\$ Market Price

Grilled 8 oz Filet Mignon Accompanied by Herbed Shrimp with Garlic Butter glaze

Pork Loin & Sautéed Chicken Breast Filet

\$25.99

Roasted Pork Medallions with a Rose Mary Demi Glace Paired with a Sautéed Chicken Breast & a Light Lemon Cream Sauce

A Sautéed Of Chicken and Tilapia Imperial

\$25.99

Sautéed Chicken Breast with Marsala Sauce Pared with a Broiled Tilapia topped with Shellfish in a roasted Garlic Parmesan Sauce

Cold Hors d'oeuvres

Assorted Tea Sandwiches.....\$ 185.00++ 100 pieces

(Tuna, Chicken and Egg Salad)

Deviled Eggs..... \$150.00++ 100 pieces

Salami Coronets with Herbed Cream Cheese.....\$150.00 ++ 100 pieces

Assorted Canapés.....\$155.00 ++ 100 pieces

Red Bliss Potatoes Stuffed Sour Cream & Chives.....\$150.00 ++ 100 pieces

Celery Hearts Stuffed with Bleu Cheese Cream\$150.00 ++ 100 pieces

Whole Baked Brie in Puff Pastry.....\$185.00 ++ each

Shrimp Ceviche with Corn Tortillas.....\$185.00 ++ 100 pieces

Hot Smoked Salmon with Traditional Condiments.....\$185.00 ++ each

Iced Jumbo Shrimp with Spicy Cocktail Sauce..... \$185.00 ++ 100 pieces

~

Displays

~Domestic & Imported Cheese Display~

Served with a medley of Fancy Crackers

\$95.00++ Small Display \$140.00 ++ Large Display

~ Crudités of Fresh Vegetables ~

\$85.00++ up to 50 guests..... \$160.00++ up to 100 guests

~Symphony of Fresh Fruit~

\$95.00++ up to 50 guests

~

Deluxe Cold Cut Display

Sliced Breast of Turkey, Roast Beef, Ham, Salami,

Dinner Rolls, Mayonnaise & Creole Mustard

\$240.00++ up to 50 guests

~

Hot Hors d'oeuvres

Crab Cakes with Remoulade Sauce.....\$150.00 ++ 100 pieces

Assorted Mini Quiche.....\$175.00 ++ 100 pieces

Chinese Egg Rolls with Asian Dipping Sauce.....\$175.00 ++ 100 pieces

Grouper Fingers with Remoulade Sauce.....\$175.00 ++ 100 pieces

Meatballs Swedish\$150.00 ++ 100 pieces

Chicken Tenderloins with Honey Mustard and Ranch Dressing\$150.00 ++ 100 pieces

Coconut Shrimp with Orange Marmalade.....\$175.00 ++ 100 pieces

Feta and Spinach In Phyllo Dough.....\$175.00 ++ 100 pieces

Chicken Quesadillas with Salsa.....\$175.00 ++ 100 pieces

Bacon Wrapped Scallops.....\$195.00 ++ 100 pieces

Petite Barbeque Pork Ribs...\$175.00 ++ 100 pieces

Chicken Satay with Teriyaki Glaze...\$175.50 ++ 100 pieces

Crab Ragoons...\$200.00 ++ 100 pieces

Beef Empanadas...\$185.00 ++ 100 pieces

Tortilla Chips & Chili Con Queso \$3.00 ++ per person

~ Reception Stations ~

(Price quoted is for one hour only and must accompany other hors d'oeuvres selections)

Minimum of 25 Guests

Whole Herb Crusted Tenderloin of Beef or Bison

Sauce Béarnaise

Horseradish Cream Sauce

Dinner Rolls

\$ Market Price

Whole Applewood Smoked American Buffalo Prime Rib or Beef Prime Rib

With Rosemary Jus

Horseradish Cream Sauce

Dinner Rolls

\$ Market Price

Smithfield Honey Baked Ham

With Pineapple Chutney

Dijonnaise Sauce

Dinner Rolls

\$150.00++/ea

Mexican Fiesta Station

Fajitas (Chicken or Beef)

Peppers and Onions

Sour Cream

Cheddar Cheese

Salsa

Flour Tortillas

Sour Cream

\$8.50++ per person

Scampi Station

Jumbo Shrimp Sautéed with Garlic, Parsley and White Wine

\$8.50++ per person

Pasta Station

Penne Pasta and Alfredo Sauce

Mushrooms, Peppers, Onions & Tomatoes

Grated Parmesan

Garlic Bread

\$8.50++ per person

We do not offer Frozen drink service

~Bar Pricing~

Cash or Hosted Bar charged based on consumption

Premium Brand Liquors	\$6.50
Call Brand Liquors	\$5.50
Imported Beers	\$4.50
Domestic Beers	\$3.75
House Wines	\$5.00
Soft Drinks	\$2.00
Bottled Water	\$2.00

Wines by the Bottle

Kendall Jackson Chardonnay	\$23.99++
Kendall Jackson Merlot	\$27.99++
Kendall Jackson Cabernet Sauvignon	\$27.99++
Jacob's Creek Merlot	\$23.99++
Yellowtail Shiraz	\$17.99++
Ecco Domani Pino Grigio	\$21.99++

***A \$50.00 Bartender fee will apply if Bar sales do not exceed \$250.00**

