



Plated Dinner

Three Course Minimum

Includes The Chef's Choice of Fresh Seasonal Vegetables and Potato or Rice Creation that Best Complements, Your Entrée Selection. Freshly Baked Artisan Rolls and Whipped Butter, Freshly Brewed 100% Columbian, Regular, Decaffeinated Coffee, Herbal Tea and Iced Tea

COLD APPETIZERS

Antipasto Platter Sliced with Prosciutto, Marinated Mushrooms,
Roasted Peppers, Mozzarella Cheese and Olive
Fresh Buffalo Mozzarella Cheese and Tomato Platter with
Balsamic Vinaigrette and Extra Virgin Olive Oil
Jumbo Shrimp Cocktail with Tangy Horseradish Sauce
Mesquite Grilled Vegetables with Tomato Vinaigrette

HOT APPETIZERS

Grilled Chicken and Mushroom Napoleon
Homemade Cannelloni, Tomato Pomodoro and Parmesan Cheese
Jumbo Shrimp Scampi with Crimini and Noki Mushroom
Maryland Jumbo Lump Crab Cake Served with Lobster Cream

SOUP

Tomato Bisque
French Onion
Roasted Crab and Corn Chowder
Lobster Bisque

SALADS

Mixed Greens with Garden Fresh Vegetables, Garlic Croutons
and Choice of Three Dressings
Caesar Salad with Hearts of Romaine and Shaved Romano Cheese
with Tangy Caesar Dressing and Croutons
Boston Bibb Lettuce, Granny Smith Apples, Roquefort Cheese
and Candied Walnut Vinaigrette
Sliced Beefsteak Tomatoes, Shaved Red Onions, White Balsamic Reduction
and Extra Virgin Olive Oil
Hearts of Iceberg, Diced Bacon, Red Onion,
Crumbled Egg, Blue Cheese and Home Style Ranch

All Salads Are Available In Entrée Portions for an Additional Charge

ENTREES

Grilled Breast of Chicken Served with Mushroom Demi-Glace
Pan Seared Breast of Chicken with Artichoke Hearts, Capers and
Lemon Butter
Pan Seared Chicken Parmesan
Grilled Salmon with Basil Cream
Broiled Halibut with Garlic Herb Butter
Brown Sugar, Honey Glazed Sliced Loin of Pork with Apple Demi-Glace
Jumbo Stuffed Shrimp with Tarragon Brandy Reduction
Charbroiled Ribeye Steak Topped with Maytag Bleu Cheese
Grilled New York Steak Au Poivre
Filet Mignon with Bordelaise Sauce

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Plated Dinner

(Continued)

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ENTRÉE COMBINATIONS

Grilled Breast of Chicken and Jumbo Shrimp Sautéed in Garlic Butter
Sautéed Petite Breast of Chicken Filled with Spinach and Fontina Cheese with
Grilled Filet Mignon
Grilled Petite Filet and Jumbo Stuffed Shrimp
Grilled Filet and Roasted Lobster Tail

DESSERTS

Fresh Fruit Martini
New York Style Cheesecake Served with Fresh Seasonal Berries
Triple Chocolate Mousse
Crème Brulee
Tiramisu
Warm Blueberry Cobbler
Profiteroles Filled with Pastry Cream and Topped with Chocolate
Fondue Sauce
Mile High Chocolate Cake with Hazelnut Cream



Dinner Buffet

Minimum 25 People

Includes Freshly Brewed 100% Columbian Regular, Decaffeinated Coffee, Herbal Hot Tea and Iced Tea

COLD SELECTIONS

(Your Choice of 4 Items)

Mixed Greens and Garden Vegetable Salad with Choice of Three Dressings
Crisp Romaine Lettuce with Caesar Dressing, Shaved Romano Cheese and Croutons
Fresh Sliced Seasonal Fruit Display
Artichoke Salad • Marinated Mushroom Salad • Tomato and Buffalo Mozzarella Salad
Tri Color Pasta Salad
Fresh Vegetable Crudit  with Ranch and Blue Cheese Dressing
Chilled Jumbo Shrimp on Ice available for an additional charge

HOT ENTREES

(Your Choice of 3 Items)

Additional Entr e Selections

Grilled Petite Breast of Chicken Filled with Spinach and Fontina Cheese
Saut ed Chicken Picatta and Lemon Butter
Chicken Parmesan
Grilled Medallions of Beef with Bordelaise Sauce
Steak Tips Au Poivre
Atlantic Salmon, Tomato and Caper Ragout
Grilled Swordfish, Leek and Artichoke Cream
Herb Crusted Loin of Pork with Apple Demi-Glace
Veal Saltimbocca

PASTA

(Choice of 1 Item)

Rigatoni Bolognese • Cannelloni Pomodoro • Penne Primavera • Fettuccini Alfredo
Chef's Choice of Fresh Seasonal Vegetables and Potato or Rice Creation That Best
Complements
your Entr e Selections, Fresh Baked Artesian Rolls and Butter

DESSERT TABLE

Viennese Display Table • Assorted French Pastries, Cakes and Pies
Freshly Brewed 100% Columbian Regular, Decaffeinated Coffee and Herbal Teas



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DELI

Mixed Greens and Garden Vegetable Salad with Choice of Three Dressings
Fresh Sliced Seasonal Fruits
Creamy Cole Slaw • Tuna Salad • Potato Salad
Platter of Sliced Seasoned Roast Beef, Honey Smoked Ham,
Oven Roasted Turkey Breast and Dry Aged Salami
Dijon Mustard and Mayonnaise, Sliced Tomato, Onion, Crispy Lettuce and Pickles
Assortment of Fresh Sliced Bread
Assorted Mini Pastries and Cakes

LITTLE ITALY

Pasta Fagioli
Caesar Salad • Tomato and Mozzarella Salad
Antipasto Salad
Grilled Vegetable and Pasta Salad
Baked Ziti Bolognese
Chicken Parmesan
Braised Whitefish Putanesca
Pasta Primavera
Freshly Baked Garlic Bread
Cannoli, New York Cheese Cake, Tiramisu

TEX-MEX

Chips and Salsa
Tortilla Soup
Mixed Garden Greens, Roasted Corn and Black Beans with Cilantro Vinaigrette
Beef Fajitas
Chicken Adobo
Red Snapper Vera Cruz
Flour Tortillas, Guacamole, Sour Cream, Pico De Gallo
Cheese Enchiladas with Ranchero Sauce
Refried Beans • Spanish Rice
Carmel Flan, Mango Mousse • Key Lime Cheesecake

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ASIAN

Wonton Soup

Asian Chicken Salad, Oriental Vegetable Slaw, Thai Beef Salad, Spring Rolls
Kung Pao Chicken, Beef and Broccoli, Stir Fried Seafood with Chinese Vegetables,
Wok Seared Vegetables, Jasmine Rice
Assorted Cakes and Pies, Fortune Cookies, Almond Cookies, Mandarin Mousse

BBQ

House Salad with Choice of Three Dressings

Classic Potato Salad, Macaroni Salad

Corn on the Cobb

Sweet Corn Bread with Whipped Honey Butter

Grilled BBQ Chicken, Grilled Hamburgers, Ancho Chili Rubbed Pork Ribs

Seasoned Fries, BBQ Baked Beans with Smoked Bacon

Fresh Baked Rolls and Whipped Butter

Assorted Condiments to Include:

Ketchup, Mayonnaise, Mustard, Relish, Chopped Onions, Cheese, Lettuce, Tomato and Pickles
Chef Selection of Fresh Baked Fruit Pies and Cobbler

SOUP & SALAD

Chicken Noodle • Creamy Mushroom • Tomato Florentine • Navy Bean

Caesar Salad • Mixed Greens and Garden Vegetable Salad with Choice of Three Dressings

Freshly Sliced Seasonal Fruits

Marinated Tomato, Onion and Cucumber Salad, Tuna Salad, Egg Salad, Beet and Onion Salad

Antipasto Salad, Assorted Artisan Breads, Assorted Sliced Cheeses

Assorted Miniature Desserts

Individual Flavored Yogurts and Granola Bars

Fresh Fruit Tarts

INTERNATIONAL

Minimum 50 People

Country Vegetable Soup

Caesar Salad

Tossed Garden Greens and California Vegetable Salad with Choice of Three Dressings

Fresh Sliced Seasonal Fruits

Thai Beef Salad, Beef and Chicken Fajitas with Flour Tortillas

Steamed Rice, Refried Beans, Beef and Broccoli, Sausage, Onions and Peppers

Baked Ziti Bolognese, Grilled BBQ Chicken, Fresh Steamed Vegetable

Braised Whitefish Putanesca

Freshly Baked Garlic Bread

Assorted Desserts

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