



DINNER

Plated Dinner Menu

All Dinner Entrees Include Freshly Baked Rolls with Butter,
Choice of Salad
Choice of Entree,
Chef's Selection of Rice, Potato, or Pasta
Medley of Fresh Vegetables
Chef's Presentation of Delectable Dessert
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Iced Tea

Salads

Garden Salad
Mixed Greens with Diced Tomatoes, Red Cabbage,
Sliced Carrots and Sliced Cucumbers and
Served with a Classic Ranch Dressing

Milan Salad
Mixed Field Greens with Red Pepper Balsamic,
Parmesan Cheese Croutons, Oven Roasted Tomatoes

Caesar Salad
A Fresh Selection of Romaine Lettuce
Topped with Shredded Parmesan Cheese and Toasted Croutons
Served with Caesar Dressing

Old South Spinach Salad
Fresh Sliced Spinach Tossed with Smoked Bacon,
Mushrooms and Citrus Segments
Served with Strawberry Balsamic Dressing

Appetizers

Shrimp Cocktail
Chilled Jumbo Shrimp with Cocktail Sauce
Garnished with Lemon Wedges
\$10.95++ Per Person

Mozzarella and Roma Tomatoes
Fresh Mozzarella Cheese and Roma Tomatoes Tossed in Olive Oil with Fresh Basil and
\$8.95++ Per Person

Crab Cakes
Maryland Crab Cakes with a Spicy Romulade Sauce
\$10.95++ Per Person

DINNER

Seared Scallops and Field Greens
Tender Sautéed Scallops with
California Baby Lettuce
With Dijon Vinaigrette
\$9.95++ Per Person

Melon & Prosciutto
Seasonal Melon and Thin Sliced Prosciutto
With Lemon Wedges
\$8.95++ Per Person

Melon Balls
Cantalope & Honey Dew Dressed with
Honey, Sweet Basil and Lemon
\$7.95pp ++ Per Person

Strawberries Asti
Strawberries Over Fresh Pineapple Chunks
Topped with Asti Spumante, Powdered Sugar
And Mint Sprigs
\$7.95 pp ++ Per Person

Dinner Entrees

Chicken Wellington
Boneless Breast of Chicken Wrapped in
Puff Pastry, Filled with Mushroom Duxelle and
Baked Golden Brown
\$34.95++ Per Person

Chicken Marsala
Boneless Chicken Breast Sauteed and
Finished with a Mushroom and Sweet
Marsala Wine Sauce
\$32.95++ Per Person

Macadamia Nut Chicken
Seared Boneless Chicken Breast
Topped with a Mango lime Salsa
\$33.95++ Per Person

Bourbon Pork Loin
Tender Pork Loin Coated with Dijon
Mustard and Served with Bourbon Apple Demi Glace
\$36.95++ Per Person

Double Cut Lamb Chops
With Rosemary Demi Glaze
\$39.95++ Per Person

Seared Salmon Fillet
Pan Seared Fillet of Salmon, Marinated in
Soy Sauce, Brown Sugar, Sesame Oil and Ginger
\$38.95++ Per Person

Jack Daniel's Ribeye
Tender Ribeye Marinated in Jack Daniel's,
Roasted Garlic and Cracked Pepper
\$42.95++ Per Person

DINNER

Grilled Filet Mignon
Grilled 8oz Filet Mignon Broiled to Perfection,
Accompanied by a Forest Mushroom Sauce
\$45.95++ Per Person

Grilled New York Strip
Grilled, Aged New York Strip Steak (10oz)
Topped with Maitre d' Butter
\$42.95++ Per Person

COMBINATION ENTREES

All Dinner Entrees Include Freshly Baked Rolls with Butter,
Choice of Salad
Choice of Two Entrees,
Chef's Selection of Rice, Potato, or Pasta
Medley of Fresh Vegetables
Chef's Presentation of Delectable Dessert
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas and Iced Tea

Client's Choice of Two Entrées From the List Below.
These Will be Paired Together on One Plate. These Entrees Have Been
Selected for Flavor as Well as Visual Presentation.

Please See Your Event Manager for Other Options

DINNER ENTREES

Petite Filet of Beef
Petite Filet of Beef Grilled to
Perfection and Served with a
Bordelaise Sauce

Beef Tenderloin Medallion
Roasted Medallion of Beef Tenderloin with a
Burgundy Mushroom Essence

Chicken Marsala
Chicken Breast Sauteed and Finished
With a Mushroom and Sweet
Marsala Wine Sauce

Chicken Francese
Boneless Breast Dipped in Herb
Seasoned Egg Wash and Sauteed with
Butter, Lemon and White Wine

Chicken Piccata
Boneless Breast of Chicken
Lightly Sautéed with a
Lemon Caper Sauce

Seared Salmon
Salmon Fillet Pan-Seared and
Topped with a Pommery
Mustard Sauce

Jumbo Garlic Shrimp
Twin Jumbo Shrimp in a
Herb Garlic Beurre

Blackened Tuna Steak
Center Cut Tuna Steak Dusted with Chef's Own
Blend of Cajun Seasoning Then Blackened and
Served with a Mango Salsa
\$52.95 ++per person

DINNER

Create Your Own Dinner Buffet

Choice of Three Starters

Soup Du Jour
Garden Salad
Creamy Calico Slaw
Cucumber and Tomato Salad
Bow Tie Pasta Salad
Asparagus Salad

Choice of Entrée

Fillet of Salmon
Pan-Seared and Marinated in Soy Sauce, Brown Sugar,
Sesame Oil and Garlic

Pork Loin Au Poivre
Roasted Pork Loin Served with a
Green Peppercorn Sauce

Roast Sliced Sirloin
Tender Aged Sirloin, Roasted to Perfection and
Served with a Mushroom Demi-Glace

Chicken Piccata
Boneless Breast of Chicken
Lightly Sautéed with a
Lemon Caper Sauce

Choice of Two Vegetables

Southern Style Green Beans with Bacon
Glazed Baby Carrots
Summer Squash & Zucchini
Vegetable Medley (Carrots, Pea Pods, Yellow Squash & Zucchini)

Choice of Potato, Pasta or Rice

Roasted Garlic Whipped Potatoes
Wild Rice Medley
Bow Tie Primavera
Roasted New Potatoes

Dessert

Assorted Miniature Petit Fours
Mini Cheese Cake, Mini Eclairs
Mini Cream Puffs, Mini Cannoli

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Teas and Iced Tea

Two Entrees: \$52.95++ Per Person
Three Entrees: \$55.95++ Per Person

(An additional Buffet Labor Fee of \$75.00 is Applicable to Groups of 30 People and Under)

DINNER

Classic Dinner Buffet

Assorted Dinner Rolls with Butter

Garden Salad Bar

Fresh Salad Greens with Assorted Condiments and Dressings

Old Fashioned Potato Salad and Creamy Calico Slaw

Lemon Herb Grilled Chicken

Roast Prime Rib with Au Jus

Herb Seared Salmon

Bow Tie Primavera

Choice of Two Vegetables

Southern Style Green Beans with Bacon

Glazed Baby Carrots

Summer Squash & Zucchini

Vegetable Medley (Carrots, Pea Pods, Yellow Squash & Zucchini)

Choice of Starch

Herb Roasted Potatoes

Rice Pilaff

Whipped Potatoes

Wild Rice Medley

Dessert

Dessert Bazaar and Fresh Sliced Fruit

\$52.95++ per person

DINNER

Cold Hors D'oeuvres

Vegetable Crudite
Cucumbers, Broccoli Buds, Celery, Baby Carrots,
Cauliflower and Bell Pepper with Dill Dip
\$5.25++ Per Person

International and Domestic Cheese Display
With Fresh Fruit
Garnished with Baguettes of French Bread,
Carr's Water Crackers, Bread Sticks and
Seasonal Fresh Fruit
\$6.50++ Per Person

Mini Bruschetta
Ripe Tomatoes Marinated in Basil, Olive Oil
and Balsamic Vinegar Served with
Garlic Croutons
\$7.95++ Per Person

Antipasto Display
Cappicola, Salami, Pepperoni, Provolone, Fresh Mozzarella,
Grilled Fresh Vegetables, Marinated Peppers, Marinated Artichokes
Mushrooms, Tomatoes and Black Olives,
With Loaves of Italian Bread
\$7.95++ Per Person

Jumbo Shrimp Cocktail
Iced Jumbo Shrimp with Cocktail Sauce
and Lemon Wedges
\$3.00++ Per Piece
(Minimum of 15 pieces)

Dry Snacks
Chips, Pretzels, Dip and Mixed Nuts
\$6.00++ Per Person

Chocolate and Caramel Fondue
With Seasonal Fruit and Pound Cake
\$5.50++ Per Person

Endive with Seafood Salad or Sundried Tomato Chevre
W/ Seafood Salad \$4.00++ per piece
W/ Chevre \$3.00++ per piece

Asparagus with Prosciutto or Smoked Salmon
\$4.00++ per piece

Sushi
California Rolls, Seattle Rolls, Pacific Shrimp Roll,
Sockeye Salmon Roll or Chef's Choice
\$3.00++ per piece (50 piece minimum)

Prosciutto and Melon
\$3.00++ per piece

Salmon Or Tuna Tartare
Served on Toast Points
Salmon \$2.50++ per piece
Tuna \$3.50++ per piece

Crab Salad Barquette
\$4.00++ per piece

Hot Hors D'oeuvres

Beef Wellington

A savory piece of Beef Tenderloin accented
with Mushroom Duxelle, Wrapped in a
French-style Puff Pastry
\$4.00++ per piece

Chicken Samosa

Spicy Chicken in a Flaky Pastry
\$2.50++ per piece

Chicken Wellington

Chicken Breast filled with Rich Duxelle,
Surrounded by Flaky Puff Pastry Dough
\$3.00++ per piece

Spring Rolls (Chicken or Vegetable)

A mixture of fresh Julienne Vegetables Blended with
A Spicy Szechuan Sauce and Gently Rolled into an
Oriental Springroll Wrapper
\$2.50++ per piece

Crab Rangoon

A Wonderful Blend of Crab Meat, Cream Cheese
And Oriental Flavors, wrapped in a Wonton Skin
\$3.50++ per piece

Ravioli Fritti

Crescent Shaped Ravioli filled with
Three Cheese and Breaded
\$2.50++ per piece

Fried Breaded Three Cheese Ravioli

Served with Sun-Dried tomato Marinara
\$2.50++ per piece

Cheese Quesadilla

Fresh Cilantro, Monterey Jack and Cheddar Cheese
Flour Tortilla
\$2.00++ per piece

Grilled New Zealand Lamb Chop

With Tamarind Sweet & Sour Glaze
\$5.00++ per piece

Coconut Shrimp

Butterflied Shrimp Dipped in

A Mild Coconut Batter and Rolled in a Mixture of
Coconut and Bread Crumbs
\$4.00++ per piece

Spanakopita

A Flaky Triangle Phyllo Pastry Filled with Spinach,
Zesty Feta Cheese and Tantalizing Spices
\$2.50++ per piece

Stuffed Mushrooms (Crab or Sausage)

A Large Whole Mushroom Cap Generously Filled with
A Delicious Crabmeat or Italian Sausage Stuffing
Crab \$3.00++ per piece
Sausage \$2.50++ per piece

Pot Stickers

A Blend of Pork, Scallion, Roasted Garlic, and
Ginger Wrapped in a Wonton Wrapper
\$2.50++ per piece

Chicken Satay
Chicken Tenderloin on a 6" Skewer,
Spicy Coconut Peanut Sauce
\$3.00++ per piece

Beef Kabob
Three Tender Cubes of Sirloin, Red and Green Peppers,
And Onions on 6" Skewer
\$3.50++ per piece

Tandoori Chicken
The Exotic Flavors of Roasted Garlic, Ginger, Cayenne
Pepper, Cumin and Real Lime Juice are Combined
For a Robust Rub for our Chicken Satay
\$2.50++ per piece

Assorted Miniature Quiche
Four Delicious Varieties: Three Cheese, Florentine,
Classic French and Mushroom
\$3.50++ per piece

Crab Cakes
A Rich Blend of Crabmeat, Peppers and Spices
Hand Formed and Lightly Breaded.
\$3.50++ per piece

Cozy Shrimp
A Delicious Shrimp Marinated in Soy Sauce,
Garlic and Ginger in a Crisp Springroll Wrapper
\$3.50++ per piece

Create Your Own Pasta
Penne Pasta Served with Smoked Chicken, Shrimp and Scallops and Accompanied by Asparagus, Shiitake Mushrooms, Sun-Dried
Tomatoes and Artichoke Hearts
with a Choice of Tomato Basil Sauce and Cajun Cream Sauce
\$11.95++ Per Person

Traditional Pasta
Choice of Penne, Bow Tie, Cheese Tortellini with
Alfredo, Creamy Pesto, Red Pepper Vodka or Marinara
\$9.95++ Per Person

Shrimp Scampi
Jumbo Shrimp (3 pieces per person) Sautéed in Garlic Butter
with Diced Tomatoes and Asparagus Tip
Served Over Angel Hair Pasta
\$12.95++ Per Person

Specialty Stations

Sushi Station

Assortment of the following Sushi Rolls:
California Rolls – Avocado, Asparagus, Surimi
Seattle Rolls – Asparagus, Salmon, Cream Cheese
Pacific Shrimp Rolls – Avocado, Shrimp
Smoked Sockeye Salmon Rolls – Pickled Turnip, Salmon
Served with Soy Sauce, Wasabi, Pickled Ginger
\$900.00++ (300 piece minimum)
\$150.00 Attendant Fee

Ceviche Station

Choice of Three:
Ocean Delicacies Marinated with Citrus and Herbs
Shrimp and Scallop with Orange Juice and Yellow Tomato
Shellfish Watermelon (Shrimp, Scallop, Lobster)
Mahi Mahi with Jalapenos & Coconut
Shrimp and Avocado
Served with Tortilla Chips
\$7.95++ per person

DINNER

Carving Stations

Roast Prime Rib Au Jus
Rubbed with Exotic Spices and Served with
Sourdough Rolls, Herb Mayonnaise,
Whole Grain Mustard and Horseradish Cream
\$10.00++ per person

Roast Strip Loin of Beef
Rubbed with Exotic Spices
with Cocktail Rolls, Pepper and Garlic Mayonnaise
Whole Grain Mustard and
Horseradish Cream
\$9.00++ per person

Roast Turkey Breast
Served with Cocktail Rolls,
Herb Mayonnaise, Whole Grain,
Mustard and Cranberry Relish
\$5.95++ per person

Apple Glazed Virginia Ham
Served with Cocktail Rolls,
Herb Mayonnaise, Whole Grain Mustard,
Spiced Apple Butter and Cranberry Relish
\$5.95++ per person

Herb Crusted Pork Loin
Served with Cocktail Rolls,
Herb Mayonnaise, Whole Grain Mustard
And Spiced Apple Butter
\$6.95++ per person

Roast Beef
Angus Beef Top Round Rubbed with
Spices and Slow Roasted, Served with
Pan Gravy and Rolls
Horseradish Cream
\$6.95++ per person

Beef Tenderloin
Rubbed with Exotic Spices
with Cocktail Rolls, Herb Mayonnaise,
Whole Grain Mustard and
Horseradish Cream
\$12.00++ per person

All Carving Stations Require a \$100.00 Attendant Fee