

Menu Selection

Create your own unique menu by mixing and matching to suit your style.

Begin your meal with two Hors D'Oeuvres served during cocktail hour.

*Choose either soup or salad; select two delicious entrees, then
choose a vegetable and a starch to complete your menu
(bread & butter are included).*

Hors D'Oeuvres (choose two)

*Imported & Domestic Cheese platter served with Fruit and Crackers
Vegetable Crudités served with assorted dips
Smoked Salmon and Cream Cheese Canapé
Smoked Chicken, Sun-dried Tomato and Monterey Jack Quesadilla
Spinach and Feta triangles
Marinated Asparagus wrapped in Prosciutto
Bacon wrapped Scallops
Stuffed Mushroom Caps
Crab Cakes topped with a Southwestern Aioli
Peel & Eat Shrimp Cocktail*

Soup or Salad (choose either a fresh salad or request a special soup)

*Tomato Basil Soup
Wild Mushroom Parmesan Soup
Lobster Bisque with Saffron cream
Southwestern Corn Chowder
Mixed Greens with Carrot, Cucumber, Tomato and choice of Dressing
Classic Caesar Salad with Parmesan Crisps, Sun-dried Tomatoes & Homemade
Croutons
Mediterranean Pasta Salad with Kalamata Olives, Sun-dried Tomatoes, Garlic,
Feta Cheese, Fresh Basil & Olive Oil
Asian Spinach Salad with Almonds, Mandarin Oranges, and Crunchy Noodles all
tossed in a Ginger Soy Vinaigrette*

Entrees (choose at least two)

*Slow roasted Prime Rib with Pomeray Horseradish sauce
Smoked Beef Brisket with Apple BBQ sauce
Slow roasted Sirloin drizzled with Béarnaise sauce
Beef Roulade with Capers*

Barbequed Grilled Chicken
Chicken Baklava with Mango Poblano Buer Blanc
Chicken Picatta (white wine lemon cream sauce) with Capers

Roasted Pork Loin with Lignonberry Port Wine sauce
Smoked Pork Loin stuffed with Goat Cheese, Sun-dried Tomato, & Spinach

Chipotle rubbed Salmon with sweet Cucumber Salad
Sesame seared Salmon with Orange Ginger Soy sauce
Grilled Salmon with Strawberry Compote
Caribbean encrusted Tilapia with Mango Salsa
Ruby Red Trout Almandine

Vegetable (choose one)

Grilled Asparagus with Hollandaise sauce (in season)
Classic Dinner Vegetable: carrots, yellow squash, zucchini and broccoli sautéed in butter and lightly steamed in white wine.
Asian Vegetable: carrots, squash, napa cabbage, red peppers, & snow peas in a ginger soy sauce.
Broccoli Cheddar Mornay
Spaghetti Squash nest filled with creamed spinach

Starch (choose one)

Baked Potato with Butter, Sour Cream, Chives & Bacon
Twice Baked Potato
Mashed Potatoes with roasted Garlic
Rosemary roasted Potatoes with caramelized Onions
Potatoes Au Gratin
Wild Mushroom Risotto
Saffron Rice Pilaf
Seasoned Wild Rice Pilaf

Dessert (extra charge)

Tiramisu
Berry or Apple Pie
Cheesecake with either Fruit sauce or Chocolate sauce
Chocolate Ecstasy Cake with Raspberry Coolie
Apple Cobbler Ala Mode