



**SHANTY CREEK RESORTS**  
**SUMMIT · SCHUSS · CEDAR RIVER**

## Banquet Menu 2009

# Ala Carte Break/Snack Items

## Beverages

Freshly brewed regular and decaffeinated coffee	
Herbal tea	\$26.00 per gallon
Orange, tomato, cranberry or apple juice	\$ 2.50 per bottle
Individual half-pints of whole or 2%	\$1.50 each
Assorted canned soft drinks	\$2.00 per can
Dasani water	\$2.50 per bottle
Cinnamon spice cider "Seasonal"	\$26.00 per gallon
Poweraid	\$3.00 per bottle
Fruit punch, lemonade, and iced tea	\$30.00 per gallon
Energy drinks	\$4.00 per can
Hot chocolate with marshmallows and whipped cream	\$26.00 per gallon

## Breakfast

Dry cereals and milk	\$2.25 each
Individual yogurts	\$2.00 each
Assorted whole seasonal fruit	\$1.25 each
Assorted Danish and muffin	\$26.00 per dozen
Assorted bagels with flavored cream cheese	\$27.00 per dozen
Snack bars including: granola and nutri grain bars	\$2.00 each
Hard boiled eggs	\$20.00 per dozen

# Ala Carte Break/Snack Items

## Afternoon/Evening

Assorted cookies	\$20.00 per dozen
Brownies	\$24.00 per dozen
Assorted miniature French pastries	\$38.00 per dozen
Warm giant pretzels with cheese and mustard dip	\$36.00 per dozen
Mixed nuts	\$28.00 per pound \$3.75 per person
Chex mix	\$22.00 per pound \$2.50 per person
Assorted Ice cream bars	\$29.00 per dozen
Tortilla chips and salsa	\$2.25 per person
Individual bags of popcorn, pretzels or potato chips	\$1.50 per bag
Mountain creek cookies	\$2.50 each
Assorted candy bars	\$2.00 each
Assorted tea sandwiches	\$17.50 per dozen
Trail mix	\$22.00 per pound \$2.50 per person
Bar nuts	\$15.00 per pound \$2.00 per person
Potato chips	\$ 9.50 per pound
Onion dip	\$12.00 per quart
Tortilla chips	\$ 9.50 per pound
Salsa	\$12.00 per quart
Pretzels	\$ 9.50 per pound

# Continental Breakfasts

## **Standard Continental**

Chilled orange, apple and cranberry juice  
Assorted muffin and Danish  
Fresh roasted coffee, decaffeinated coffee, herbal tea  
\$7.95 per person

## **Traditional Continental**

Chilled orange, apple and cranberry juice  
Assorted muffin and Danish  
Mixed berry yogurt and granola  
Fresh roasted coffee, decaffeinated coffee, herbal tea  
\$8.95 per person

## **Available as an enhancement to your continental buffet**

Assorted cold cereal and milk  
\$1.95 per person

Fresh sliced fruit  
\$3.50 per person

Pop tart and nutri grain bar  
\$1.95 per person

Yogurt with granola  
\$1.95 per person

Crusty bagel with flavored cream cheese  
\$2.25 per person

Assorted glazed and filled donuts  
\$2.25 per person

Oatmeal with brown sugar and raisins  
\$2.25 per person

## **Breakfast Sandwiches**

Sausage and egg biscuit with cheese

Bacon, egg and cheese English muffin

Bagel with sausage, egg and cheese

Egg burrito with pepper jack cheese and roasted peppers

Mix and match \$35.95 per dozen

# Breakfast Buffets

*All buffets require a minimum (25) guests  
Groups of less are encouraged to select from our served meal options*

## **The All American**

Chilled orange, apple and cranberry juices  
Fresh sliced seasonal fruits  
Country scrambled eggs  
Smoked bacon  
Breakfast potatoes  
Assorted breakfast pastries and biscuits with butter and jams  
Fresh roasted coffee, decaffeinated coffee, herbal tea, milk and 2% milk  
\$11.95 per person  
Add French toast or waffles for \$1.95 per person

## **Michigan Buffet**

Chilled orange, apple and cranberry juices  
Fresh sliced seasonal fruits  
Selection of dry cereals  
Country scrambled eggs  
Smoked bacon and sausage  
Cinnamon French toast with maple syrup  
Breakfast potatoes  
Assorted breakfast pastries and biscuits with butter and jams  
Fresh roasted coffee, decaffeinated coffee, herbal tea, milk and 2% milk  
\$13.95 per person

## **Southern Buffet**

Chilled orange, apple and cranberry juices  
Fresh sliced seasonal fruits  
Country scrambled eggs  
Ham steaks with sweet onion marmalade  
Buttermilk biscuits with sausage gravy  
Fried potatoes with caramelized onions  
Assorted breakfast pastries, with butter and jams  
Fresh roasted coffee, decaffeinated coffee, herbal tea, milk and 2% milk  
\$14.95 per person

Available as an Enhancement to Your Breakfast Buffet at an Additional Charge

## **Omelet Station**

Create fluffy omelets with your choice of fillings:  
Mushrooms, tomatoes, onions, bell peppers,  
Cheese, salsa, bacon and ham  
\$5.50 per person

*Also available as an addition to a continental for groups of 30 or less*

# Served Breakfasts

## **Classic Plate**

Scrambled eggs with bacon and sausage and breakfast potatoes.  
With basket of assorted breakfast pastries, biscuits, butter and jams.  
Fresh roasted coffee, decaffeinated coffee, herbal tea and, orange juice  
\$11.95 per person

## **Quiche Lorraine**

Bacon, onion and Swiss quiche with broiled tomato and breakfast potatoes.  
With basket of assorted breakfast pastries with biscuits, butter and jams.  
Fresh roasted coffee, decaffeinated coffee, herbal tea and, orange juice  
11.95 per person

## **Cinnamon Glazed French Toast**

French toast with bacon and sausage with warm syrup.  
With basket of assorted breakfast pastries, with biscuits, butter and jams.  
Fresh roasted coffee, decaffeinated coffee, herbal tea and, orange juice  
\$12.95 per person

## **Cheese Omelet**

Cheese filled omelet with ham steak and breakfast potatoes.  
With basket of assorted breakfast pastries with biscuits, butter and jams.  
Fresh roasted coffee, decaffeinated coffee, herbal tea and, orange juice  
\$12.95 per person

## **Frittata**

Eggs layered with spinach, feta and tomato and breakfast potato  
With basket of assorted breakfast pastries with biscuits, butter and jams.  
Fresh roasted coffee, decaffeinated coffee, herbal tea and, orange juice  
\$12.95 per person

# All Day Meeting Package

*Each Session of the Break Concludes After (1) Hour of Service.*

## **Continental Breakfast**

Assorted specialty breakfast pastries  
Fresh roasted coffee, decaffeinated coffee, herbal tea,  
Chilled orange, apple and cranberry juices

## **Mid-Morning Refresh**

Fresh roasted coffee, decaffeinated coffee, herbal tea, and assorted canned  
soda, chilled orange, apple and cranberry juice

## **Deli Lunch Buffet**

Garden greens with tomatoes, carrots, onion and cucumbers with house dressing  
Pasta salad  
Chef selection of assorted deli wraps with potato chips  
Fresh roasted coffee, decaffeinated coffee, tea, juice,  
and lemonade

**Or**

## **South of the Border Buffet**

Chicken and beef fajita with peppers and onions  
Beef enchiladas  
Refried beans  
Spanish rice  
Chips and con queso  
Flour tortilla  
Lettuce, tomato, sour cream, green onion, jalapeño, shredded cheese, and salsa  
Fresh roasted coffee, decaffeinated coffee, herbal tea  
iced tea, and lemonade

## **Afternoon Break**

Assorted cookies and chex mix  
Fresh roasted coffee, decaffeinated coffee, tea, and assorted canned soda

\$32.95 per person

# Corporate All Day Break

## Morning

Chilled orange, apple and cranberry juices  
Fresh roasted coffee, decaffeinated coffee, herbal tea  
Fresh seasonal sliced fruit and breakfast pastries

## Mid Morning

Fresh roasted coffee, decaffeinated coffee, herbal tea, assorted canned soda,  
Bottled water and granola bars

## Mid Afternoon

Fresh roasted coffee, decaffeinated coffee, herbal tea, assorted canned soda,  
Bottled water, cookies, brownies, and assorted potato chips

\$18.95 per person

# Afternoon Break

*Break Concludes After (1) Hour of Service.*

## **Chocoholics**

Double fudge brownie, chocolate chunk cookies,  
Chocolate striped pretzel and chocolate rice krispy treats  
Fresh roasted coffee, decaffeinated coffee, herbal tea, assorted canned soda  
\$8.95 per person

## **Scooped**

Vanilla bean ice cream, cherries, chocolate sauce,  
Butterscotch, cookie chunks, chocolate chips, bananas  
Chopped nuts, strawberry sauce, hot fudge and whipped cream  
Fresh roasted coffee, decaffeinated coffee, herbal tea, assorted canned soda  
\$9.95 per person

## **Twisted Break**

Baked, salt crusted, soft pretzel with cheese sauce and mustard dip  
Fresh roasted coffee, decaffeinated coffee, herbal tea, assorted canned soda  
\$7.95 per person

## **Health Nut**

Sliced fruit, granola bars, mixed nuts, terra chips, and fruit smoothie  
Fresh roasted coffee, decaffeinated coffee, herbal tea, assorted canned soda  
\$10.95 per person

## **Autumn Harvest (seasonal)**

Cinnamon infused hot or chilled cider & assorted cake donuts  
\$5.95 Per Person

## **Kids at Heart**

Popcorn, peanuts, pretzels, cup cakes  
Hot chocolate with marshmallows, assorted canned soda, and root beer floats  
\$8.95 per person

# Cold Lunch Buffets

## **Tortilla Wrapped Lunch Buffet**

Garden greens with tomatoes, carrots, onion and cucumbers with house dressing  
Chef choice composed salad, and potato chips  
Fresh roasted coffee, decaffeinated coffee, herbal tea  
iced tea, and lemonade

### Caesar Wrap

With grilled chicken, romaine, shredded parmesan cheese, and Caesar dressing

### Pesto Chicken Wrap

Grilled chicken with spinach, pesto mayonnaise, parmesan cheese, sun-dried tomatoes, and olives

### Smoked Turkey Wrap

Turkey with tender greens, tomatoes, cheddar and southwest mayonnaise

### Southwestern Wrap

Blackened steak, greens, rice and pepper jack cheese, bell peppers, and cumin dressing

### Vegetable Wrap

Zucchini, cucumber, tomato, squash, bell peppers boursin cheese and spinach

Choice of (2) Wraps

\$15.95 per person

Choice of (3) Wraps

\$19.95 per person

## Cold Lunch Buffets Continued

### **Classic Deli Buffet**

*Deli buffets require a minimum (15) guests*

*Groups of less are encouraged to select from our served meal options*

Chef choice composed salad  
Roast beef, roasted turkey and baked glazed ham  
Served assorted sandwich breads  
Traditional mayonnaise and mustard  
Leaf lettuce, sliced tomatoes, and onions,  
Assorted sliced cheese tray  
Kosher dill pickles  
Potato chips  
Fresh roasted coffee, decaffeinated coffee, herbal tea  
iced tea, and lemonade

\$14.95 per person

# Hot Lunch Buffet

*All buffets require a minimum (25) guests  
Groups of less are encouraged to select from our served meal options*

## **Focaccia Sandwich Board Buffet**

Chef's choice of pasta salad  
Garden greens with tomatoes, carrots, onion, cheese, croutons, and cucumbers  
with house dressing  
Tortilla chips and salsa  
Fresh roasted coffee, decaffeinated coffee, herbal tea  
iced tea, and lemonade

## **Focaccia Sandwiches**

Roasted pork with balsamic roasted onions and Monterey jack cheese

Herb grilled chicken with pesto, tomato and fresh mozzarella

Muffuletta sub with ham, salami, provolone, and olive salad

Roasted turkey with cheddar and bacon

Corn beef with Swiss and sauerkraut

Herb roasted vegetables with hummus olive spread

Choice of (2) \$15.95 per person

Choice of (3) \$18.95 per person

# Hot Lunch Buffet Continued

*All buffets require a minimum (25) guests  
Groups of less are encouraged to select from our served meal options*

## **Main Street Buffet**

Marinated asparagus with oven roasted tomatoes and broken feta

Orzo salad with parmesan cheese and confetti vegetables

Traditional Caesar salad with sourdough croutons and parmesan cheese

## **Entrées**

White wine splashed salmon with spicy tomato and sweet corn

Olive and herb marinated cod with a lemon caper sauce

Tuscan chicken breast with olive and tomato ragout

Roasted pork loin with mustard demi glaze and crispy farmers bacon

Grilled flank steaks with Arizona spice rub and charred tomatoes

Roasted chicken breast with a Texas barbecue glaze

Bowtie pasta with a Maine lobster cream sauce

Lunch buffet includes chef selection of seasonal vegetable accompaniment,  
Fresh roasted coffee, decaffeinated coffee, herbal tea  
Iced tea, and lemonade

Choice of (2) \$18.95 per person

Choice of (3) \$21.95 per person

# Hot Lunch Buffet Continued

*All buffets require a minimum (25) guests*

*Groups of less are encouraged to select from our served meal options*

## **Bellaire Lunch Buffet**

Garden green, tomato, cucumber, red onion, cheese, croutons  
Carrots and dressings

Honey and mint marinated fruit salad

Broccoli salad with matchstick carrots and smoked gouda dressing

## **Entrées**

Chicken roulade with olive & tomato drizzled in a lemon basil sauce

Stuffed shells, cheese filled pasta, covered in a tomato basil sauce

Grilled rib eye with woodland mushrooms & burgundy wine sauce

Chicken pot pie

Grilled flank steak with tarragon shallot red wine jus

Seafood paella with shrimp, clams, scallops, and mussels

Herb roasted chicken breast with cherry jus lie

Blackened mahi mahi with tropical salsa

Grilled swordfish and pommery mustard sauce

Lunch buffet includes chef selection of seasonal vegetable accompaniment,

Fresh roasted coffee, decaffeinated coffee, herbal tea

Iced tea, and lemonade

Choice of (2) \$18.95 per person

Choice of (3) \$21.95 per person

# Hot Lunch Buffet Continued

*All buffets require a minimum (25) guests*

*Groups of less are encouraged to select from our served meal options*

## **South of the Border Buffet**

Chicken and beef fajita with peppers and onions

Beef enchiladas

Refried beans

Spanish rice

Chips and con queso

Flour tortilla

Lettuce, tomato, sour cream, green onion, jalapeño, shredded cheese, and salsa

Fresh roasted coffee, decaffeinated coffee, herbal tea

iced tea, and lemonade

\$14.95 per person

## **Pizza Parlor**

Traditional Caesar salad with sourdough croutons and parmesan cheese threads

Pasta salad

Pizza with assorted toppings

Fresh roasted coffee, decaffeinated coffee, herbal tea

iced tea, and lemonade

\$13.95 per person

# Hot Lunch Buffet Continued

*All buffets require a minimum (25) guests  
Groups of less are encouraged to select from our served meal options*

## **Surf and Turf Caesar**

Soup Du Jour

Traditional Caesar salad of chilled romaine tossed with sourdough

Croutons and parmesan cheese threads

Penne pasta with chef's choice sauce

Garlic and herb grilled flank steak

Olive oil roasted shrimp

Fresh roasted coffee, decaffeinated coffee, herbal tea

Iced tea, and lemonade

\$17.95 per person

## **Picnic Lunch Buffet**

Southern potato salad

Garden greens with tomato, carrot, onion, cheese, croutons and cucumbers with house dressing

Corn on the cob and baked beans

Grilled hamburgers and bratwurst

Sliced cheese, lettuce, tomato, onion, mayonnaise, mustard, and ketchup

Fresh roasted coffee, decaffeinated coffee, herbal tea

Iced tea, and lemonade

\$16.95 per person

## **Additional Choices for your Picnic**

\$3.75 per person per item

Buttermilk fried chicken

\*Barbecue pork ribs with BBQ sauce

\*Memphis barbecued chicken

\*Cajun grilled flank steaks smothered with onion bbq sauce

Southern pulled barbecue pork

*(Available as an Enhancement to Your Lunch Buffet at an Additional Charge)*

\*Chef & Grill

\$150.00 per chef & grill (1) per buffet line

# Served Lunch

Hot entrée is served with seasonal vegetable and accompaniment  
Fresh roasted coffee, decaffeinated coffee, herbal tea  
Iced tea, and lemonade

## Salads

Garden greens with tomatoes, carrots, onion and cucumbers with house dressing  
Or  
Wedge of iceberg with tomato, onion, bacon, and blue cheese

## Lunch Entrées Options

Stuffed shells, cheese filled pasta, covered in a tomato basil sauce

Marinated filet of salmon seared with a spinach cream sauce

Seasoned shrimp served with a alfredo sauce sprinkled with parmesan threads

Asian seared chicken breast marinated and roasted with a hoisin orange glaze

Champagne chicken dusted in parsley and paprika with champagne sauce

Roasted pork loin with mustard demi glaze and crispy farmers bacon

Tuscan chicken supreme, garlic and herb marinated  
with olive and tomato ragout

Grilled chicken with Texas barbecue glaze

Grilled flank steak with smothering onion sauce  
\$16.95 per person

## Plated Executive Lunch

### **Tortilla Wrap**

Smoked turkey wrap with greens, tomatoes, cheddar cheese

Served with potato salad and pickle

Fresh roasted coffee, decaffeinated coffee, herbal tea

Assorted canned soda

\$12.95 per person

### **Croissant**

Creamy tuna salad with tomato, lettuce and cheddar cheese

Served with potato salad and pickle

Fresh roasted coffee, decaffeinated coffee, herbal tea

Assorted canned soda

\$12.95 per person

### **Chicken Caesar Salad**

Traditional Caesar salad topped with a marinated grilled chicken breast with

Sour dough croutons topped with parmesan threads

Fresh roasted coffee, decaffeinated coffee, herbal tea

Assorted canned soda

\$12.95 per person

## Tee Box Lunch

All boxed lunches are served with mayonnaise, mustard, on kaiser rolls, whole fruit, cookie, potato chips, and bottled water

### **The Par**

Smoked turkey with Swiss

\$11.95 per person

### **The Birdie**

Honey ham with cheddar

\$11.95 per person

### **The Eagle**

Roast beef with Monterey jack

\$11.95 per person

# Hors d'oeuvres & Stations

## *Suggested Hors d'oeuvre Amounts*

<u>Party Type</u>	<u>Length of Event</u>	<u>Suggested Amount Per Person</u>
Pre-dinner	1-2 hours	4-8 Pieces
Cocktail reception	2-4 hours	7-10 Pieces
In lieu of dinner	4-6 hours	10-15 Pieces

### **\*Warm / Chilled**

\*Buffalo Wing with blue cheese dressing

\*Dill cheese puff

\*Mini pizzas

Tortilla pinwheel with turkey, and roasted red pepper spread

\*BBQ meatballs

\$34.95 per 25 pieces

### **\*Warm / Chilled**

Asparagus wrapped in smoked salmon

\*Pork pot stickers with soy ginger sauce

\*Chicken quesadilla

\*Chicken sate with peanut sauce

\*Crab Rangoon teriyaki dipping sauce

\*Hibachi chicken with Asian glaze

\*Asparagus & asiago cheese filo

\*Chicken strips bourbon BBQ sauce

\$54.95 per 25 Pieces

### **\*Warm / Chilled**

\*Coconut shrimp with orange ginger glaze

Chilled spiced gulf shrimp with zesty cocktail sauce

\*Raspberry and brie crisps

\*Miniature beef wellington

\*Scallops wrapped in bacon, Vermont maple glaze

\*Chicken cashew spring roll with soy chili dip

\$75.00 Per 25 Pieces

### **\*Warm / Chilled**

Canapé of shrimp dill with crème fraiche

Sliced sirloin in a pinwheel with artichokes and Parmesan cheese

Herbed boursin crostini

Virginia ham crêpe with tarragon mustard

Crab Louis on cucumber coins

\$54.95 per 25 Pieces

## Hors d'oeuvres Continued

### **Assortment of crispy vegetables**

Served with appropriate dips  
\$3.00 per person

### **Selection of domestic and imported cheeses**

Served with assorted crackers garnished with fresh fruit and berries  
\$4.50 per person

### **Sliced fresh fruit display with berries and grapes**

\$3.50 per person

### **Baked brie en croute**

Served with raspberry coulis, almonds and crusty baguettes  
Serves 50  
\$115.00 per platter

### **Warm Chesapeake crab artichoke dip**

Served with sliced baguette,  
Serves 50  
\$125.00 per platter

### **Chilled feta and black olive tart with sun dried tomato**

Served with toasted pita chips  
Serves 50  
\$115.00 per platter

### **Smokehouse salmon**

Capers, onions, crusty baguettes and spicy remoulade  
Serves 50  
\$145.00 per platter

### **Middle eastern**

Hummus, baba ghanoush served with scallions  
tomato olive tapanade and pita bread  
\$5.50 per person

### **Drunken melon**

Carved watermelon filled with fresh diced fruit  
and splashed with Grand Marnier  
\$6.00 per person

### **Chocolate Fountain (Indoor Station Only)**

Flowing chocolate with brownie, rice krispy treats, cake, fruit, marshmallow, and  
pretzel  
\$6.50 per person (Minimum 50 Guest)

# Package Reception

## Standard

Assortment of crispy vegetables served with appropriate dips

Selection of domestic and imported cheeses garnished with fresh fruit and berries served with assorted crackers

### *Choice of (3) Items*

Egg rolls with soy ginger sauce  
Buffalo wing with blue cheese dressing  
Cheese stick with marinara sauce  
Chicken tenders bourbon BBQ sauce  
Mini pizzas  
BBQ meatballs  
Pigs in a blanket

\$16.95 per person with banquet dinner  
\$26.95 per person in lieu of dinner

## Deluxe

Assortment of crispy vegetables  
Served with appropriate dips

Selection of domestic and imported cheeses Garnished with fresh fruit and berries served with assorted crackers

Creamy spinach and artichoke dip  
Served with tortilla chips

### *Choice of (3) Items*

Pork pot stickers with soy ginger sauce  
Chicken quesadilla  
Coconut shrimp with orange ginger glaze  
Asparagus & asiago cheese filo  
Hibachi chicken with Asian glaze  
Miniature beef wellington  
Scallops wrapped in bacon, maple syrup  
Chicken cashew spring roll with soy chili dip  
Almond and brie raspberry filo crisps

\$18.95 per person with banquet dinner  
\$28.95 per person in lieu of dinner

# Salads and Desserts

## Dinner Salad

Garden greens with tomatoes, carrots, onion and cucumbers with house dressing

Or

Spinach with Gouda, tomatoes, toasted almonds and, scallion bacon dressing

Or

Wedge of iceberg with tomato, onion, bacon, and blue cheese

## Gourmet Dinner Salads

The following salads additional \$1.95 per person

Grilled marinated asparagus on mesclun with balsamic and garlic vinaigrette

Mixed baby lettuces with gorgonzola, candied walnuts  
onions and raspberry vinaigrette

Field greens with blue cheese, dried cherry, toasted pecans  
and cherry vinaigrette dressing

Traditional Caesar salad with sourdough croutons and grated parmesan threads

## Dessert Options

Chocolate cake

Bread pudding

Cherry crisp

Chocolate mousse

Carrot cake

Cheesecake with strawberry topping

Carmel apple cobbler

Assorted fruit pies

## Gourmet Desserts

The following desserts additional \$2.95 per person

Pear and almond tart

Turtle cheese cake

Lemon berry cake

Raspberry chocolate mousse torte

Strawberry short cake

Crème caramel

## Served Dinners

Includes chef's seasonal accompaniments, choice of salad, rolls with butter and dessert. Fresh roasted coffee, decaffeinated coffee  
Herbal tea, iced tea, and lemonade

Forest mushroom chicken roulade with brandy mushroom sauce  
\$21.95 per person

Chicken roulade with asparagus and chardonnay tarragon wine sauce  
\$22.95 per person

Grilled supreme of chicken with sun dried tomato and basil sauce  
\$21.95 per person

Roasted chicken pesto with parmesan sauce  
\$21.95 per person

"Pepper loin" beef medallion with blue cheese sauce  
\$27.95 per person

Macadamia and honey crusted mahi mahi with tropical salsa  
\$22.95 per person

Maryland lump crab cakes with old bay cream sauce  
\$24.95 per person

Roasted New York strip with caramelized onion and bacon sauce  
\$37.95

## Served Dinners Continued

Breaded eggplant topped with a marinara sauce, Parmesan cheese threads  
\$18.95 per person

Roasted grouper with tarragon cream sauce  
\$23.95 per person

Herb seared salmon with pommery mustard sauce  
\$22.95 per person

Grilled filet of beef with bordelaise sauce  
\$39.95 per person

Boston baked cod with lemon chive sauce  
\$21.95 per person

Broiled walleye with white wine sauce  
\$22.95 per person

Roasted garlic marinated sirloin with onion jus  
\$27.95 per person

Vegetables and rice filled bell peppers with melted cheese over tomato sauce  
\$18.95 per person

Seared center cut sirloin with chicken breast and mushroom chardonnay sauce  
\$35.95 per person

Maryland lump crab cake with remoulade paired with filet mignon with dried  
cherry demi-glace  
\$45.95 per person

Seared pesto crusted chicken breast paired with baked sea bass with  
champagne beurre blanc  
\$42.95 per person

Thyme and garlic marinated filet of beef with cabernet sauce paired with  
wine and herb roasted shrimp  
\$45.95 per person

# Buffet Dinners

*All buffets require a minimum (25) guests  
Groups of less are encouraged to select from our served meal options*

## **The Lakeview Buffet**

Each buffet includes chef's seasonal accompaniments, rolls with butter and dessert. Fresh roasted coffee, decaffeinated coffee  
Herbal tea, iced tea, and lemonade

Garden green, tomato, cucumber, red onion, cheese, croutons

Carrots and dressings

Pesto and balsamic marinated vegetable display

Penne pasta salad with shrimp and creamy dressing

### **Entree Selections**

Forest mushroom chicken roulade with sherry mushroom sauce

Stuffed chicken with spinach and feta with roasted onion tomato sauce

Chicken roulade with asparagus and chardonnay tarragon wine sauce

Grilled supreme of chicken with sun dried tomato and basil sauce

Roasted chicken with pesto and parmesan sauce

Macadamia and honey crusted mahi mahi with tropical sauce

Roasted grouper with tarragon cream sauce

Herb seared salmon with pommery mustard sauce

Three cheese tortellini with pesto cream sauce

Grilled sirloin with sauce bordelaise

Pan roasted pork loin with oven dried fruit medley

Boston baked scrod with lemon chive sauce

Broiled walleye with white wine sauce

Roasted garlic marinated flank steak with onion jus

Mushroom wellington wrapped in butter dough over chunky tomato sauce

2 entrée \$28.95 per person

3 entrée \$30.95 per person

# Buffet Dinners Continued

*All buffets require a minimum (25) guests  
Groups of less are encouraged to select from our served meal options*

## **Tuscany Dinner Buffet**

Each buffet includes chef's seasonal accompaniments, rolls with butter and dessert. Fresh roasted coffee, decaffeinated coffee  
Herbal tea, iced tea, and lemonade

Traditional Caesar salad, with sourdough croutons and  
Freshly grated parmesan cheese threads

Tomato brushettas

### *Antipasto Display*

Salami, mozzarella, artichokes, mushroom, olives,  
Pepperoni, marinated vegetables, and pesto vinaigrette

## **Entree Selections**

Lemon and rosemary roasted chicken breast

Roasted grouper smothered in tomatoes, olives, and artichokes

Rib eye steak with black olives, basil, caper, and mushrooms ragout

Pork scaloppini with Marsala wine sauce

Chicken piccata with lemon caper butter sauce and artichoke garnish

Penne with Italian sausage and sweet peppers

Baked cavatappi casserole with parmesan and roasted tomatoes

Three cheese tortellini with pesto cream sauce

Eggplant parmesan

Meat lasagna

2 entrée \$28.95 per person

3 entrée \$30.95 per person

# Buffet Dinners Continued

*All buffets require a minimum (25) guests*

*Groups of less are encouraged to select from our served meal options*

## **Southwestern Dinner Buffet**

Each buffet includes chef's seasonal accompaniments, cornbread with honey butter and dessert. Fresh roasted coffee, decaffeinated coffee  
Herbal tea, iced tea, and lemonade

Southwestern Caesar salad  
Fresh fruit kabobs  
Roasted corn and black bean salad with shrimp

## **Entree Selections**

Southwestern spice rubbed pork loin with smoked jalapeno sauce

Grilled supreme of chicken with black bean and tomato salsa

Cilantro and garlic roasted chicken with fire roasted pepper sauce

Cumin marinated chicken breast with onion-green chile sauté

Grilled ribeye steak with merlot wine sauce

Southwest roasted grouper with charred tomato salsa

Chipotle grilled flank steak with roasted sweet onion jus

Vegetable tamale with charred cumin tomatoes

2 entrée \$28.95 per person

3 entrée \$30.95 per person

# Buffet Dinners Continued

*All buffets require a minimum (25) guests*

*Groups of less are encouraged to select from our served meal options*

## Antrim Buffet

Each buffet includes chef's seasonal accompaniments, rolls with butter and dessert. Fresh roasted coffee, decaffeinated coffee  
Herbal tea, iced tea, and lemonade

Garden green, tomato, cucumber, red onion, cheese, croutons  
Carrots and dressings

Warm shanty crab dip with crackers

Penne pasta salad with roasted vegetables and creamy tarragon dressing

Broiled white fish with lemon and lime sauce

Roasted chicken with cherry jus

Chef carved prime rib

\$37.95 per person

Add: Steamed crab legs with drawn butter for \$9.00 per person

## Buffet Dinners Continued

*All buffets require a minimum (25) guests*

*Groups of less are encouraged to select from our served meal options*

### **Chuck Wagon Buffet**

Each buffet includes chef's seasonal accompaniments and dessert.

With fresh roasted coffee, decaffeinated coffee

Herbal tea, iced tea, lemonade

Corn bread with honey butter

Garden green, tomato, cucumber, red onion, cheese, croutons, carrots, and dressings

Chilled water melon & BBQ potato salad

### **Entree Selections**

Slow roasted beef brisket with sweet cumin sauce

Tennessee spiced pork loin with bourbon sauce

\*Traditional BBQ chicken

\*Cedar roasted salmon with herb infused olive oil

\*Fork tender pork ribs with sweet glaze

Fried chicken

\*Camp fire vegetable sticks

2 entrée \$28.95 per person

3 entrée \$30.95 per person

\*Chef & Grill Options

\$150.00 per chef & grill (1) per buffet line

## Dinner Reception

*Minimum of (50) guests and three stations required, (2) Hour limit*

### **Pasta Station**

Cheese tortellini in pesto cream sauce, Penne pasta with crushed tomato and calamata olive sauce. Served with your favorite toppings: Aged Parmesan, chili flakes, toasted pine nuts, extra virgin olive oil, freshly ground black pepper and garlic bread stick.

\$12.50 per person

### **Salad Station**

Traditional Caesar salad with shaved Parmesan cheese and garlic croutons  
Spinach salad with vine-ripened tomatoes, mozzarella and nicoise vinaigrette  
Fresh garden greens with homemade dressing's.

Bakery fresh rolls, bread and, sweet butter.

\$9.25 per person

### **Asian station**

Crispy spring rolls and vegetable pot stickers with ginger soy dipping sauce.

Beef and vegetable lo mein, Chinese chicken wings in black bean sauce vegetable fried rice.

\$12.00 per person

### **Mexican Fijita Station**

Marinated flank steak and grilled chicken

Fire roasted onions and bell peppers, soft flour tortillas, sour cream, green onion, jalapeño, cheese, guacamole, tortilla chips with con queso and salsa.

\$9.00 per person

### **Raw Bar**

Oysters on the half shell, clams on the half shell,

Old Bay infused jumbo chilled shrimp, lemons, capers and cocktail sauce

Market price per person

### **Maki Sushi Station**

Fresh Tuna, salmon, vegetable, and California rolls with wasabi soy sauce, and pickled ginger.

\$12.00 per person

### **24 Carat Yukon Gold Station**

Creamy Yukon mashed potatoes served in martini glasses with Scallions, Roquefort, sour cream, cheddar cheese, mushroom ragout,

\$8.00 per person

### **Ice Cream Parlor**

Chocolate and vanilla ice cream Strawberry topping, chocolate sauce, hot fudge, butterscotch, whipped cream, cherries, nuts and cookie crumbs

\$9.00 per person

### **Sampling of Sweets**

Pastry chef's selection of freshly made pies, tortes and petite desserts

\$6.00 per person

## **Attended Sliver Dollar Roll Carving Stations**

Feature a chef at your reception or dinner event to complete your buffet

### **Whole Roasted Turkey Breast**

Pommery mustard, mayonnaise and cranberry sauce

**Serves 50**

\$225.00

### **Herb and Peppercorn Crusted Beef Tenderloin**

Pommery mustard, mayonnaise and creamed horseradish

**Serves 50**

\$525.00

### **Blackened Pork Loin**

Creole mustard and mayonnaise

**Serves 50**

\$205.00

### **Garlic Pierced NY Strip loin**

Pommery mustard, mayonnaise and creamed horseradish

**Serves 50**

\$300.00

### **Vermont Maple Glazed Ham**

Honey mustard, Dijon mustard and mayonnaise

**Serves 50**

\$250.00

*Add to a dinner buffet of 50 or more for \$ 5.00 per person*

### **Roasted Round of Beef**

Dijon mustard, mayonnaise and horseradish cream

**Serves 50**

\$ 350.00

*Add to a dinner buffet of 50 or more for \$ 7.00 per person*

### **Prime rib of beef**

Dijon mustard, mayonnaise and horseradish cream

**Serves 50**

\$475.00

*Add to a dinner buffet of 50 or more for \$ 9.50 per person*

# Served Special Dietary Menu

## **Diabetic Desserts**

\$4.95 per Person

Bread pudding with maple flavored syrup

Ice cream

Cherry Pie

## **Chilled Vegan Meals**

\$15.95 per person

Lettuce pockets

Asian lettuce wrap with marinated tofu and chilled noodle salad

Hummus wrap

Whipped hummus filled tortilla with vegetables and kettle chips

Thai burrito

Sesame marinated vegetables wrapped in rice paper with spicy peanut sauce served with marinated soy beans and fresh fruit

## **Hot Vegan Meals**

\$18.95 per person

Fried tofu

Pan fried tofu with fried rice and chili spiced beans

Casserole

White beans with olives, tomato, and herbs slow cooked and topped with confetti vegetables

Lasagna

Eggplant and tomato layered lasagna with roasted garlic toast

# Served Special Dietary Menu Continued

## **Gluten Free Entrée Salads**

\$14.95 per person

### Seared Chicken Salad

Seared chicken over field greens, strawberries, red onion, and pine nuts, with a strawberry poppy seed vinaigrette and broken gorgonzola

### Chef Salad

Garden greens with turkey, ham, Swiss cheese, cheddar, cucumber, tomato, onion and egg

### Chicken Caesar

Romaine lettuce tossed with creamy Caesar dressing, and topped with parmesan cheese and grilled chicken

## **Gluten Free Entrées**

### Grouper

Herb broiled grouper with lemon butter sauce

\$22.95 per person

### Chicken

Pan seared chicken breast with tomato, caper, and fresh basil ragout

\$22.95 per person

### Salmon

Horseradish crusted salmon with roasted vegetables

\$22.95 per person

### Sirloin

Char grilled sirloin topped with a blue cheese cream sauce

\$25.95 per person

## **Kosher**

### *J&S foods*

\$15.95 per person

Cheese tortellini

Pasta with vegetables

Vegetarian stew

Lasagna Florentine

Sponsored or Cash Bar  
Consumption Basis

A fully stocked bar featuring house, call or premium brands with the charge reflecting the actual number of drinks consumed on an individual 1¼ ounce

**Premium Brands**

\$5.50

Absolute Vodka, Beefeater Gin, Captain Morgan Rum, Jack Daniels Bourbon,  
Crown Royal Blended Whiskey, Dewars White Label Scotch

**Call Brands**

\$5.00

Smirnoff Vodka, Seagrams Gin, Bacardi Silver Rum, Jim Beam Bourbon,  
Seagrams 7 Blended Whiskey, Teachers Scotch

**House Brands**

\$4.25

Popov Vodka, Gordons Gin, Castillo Rum, Ten High Bourbon,  
Canadian Ltd Blended Whiskey, Lauders Scotch

**Premium Beer**

\$4.25

Heineken, Corona, Michelob Ultra

**Import Beer**

\$3.50

Labatt, Labatt Light

**Domestic Beer**

\$3.50

Budweiser, Bud Light, Miller Lite

**Premium Wine**

\$8.00/glass \$28.00/bottle

Mark West Chardonnay, Hob Nob Pinot Noir, Red Rock Merlot,  
Korta Barrel Select Cabernet Sauvignon

**House Wines**

\$5.50/glass \$21.00/bottle