

DINNER

PLATED DINNER SELECTIONS

Dinner Selections include choice of Salad or Soup, Entrée and Dessert, Fresh Baked Rolls and Butter
Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas, Iced Tea and Water

Minimum 15 guests

SALADS & SOUPS

Choice of 1

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| Field Greens with Garden Vegetables,
Choice of Dressing | Corn Chowder |
| Traditional Wedge Salad with Bacon, Pickled
Onions, Tomatoes, Bleu Cheese,
Choice of Dressing | Crab Bisque |
| Caesar Salad with Herbed Croutons,
Traditional Dressing | Italian Wedding Soup |
| Cibare Salad with Salami, Tomatoes,
Pepperoncini, Olives, Chickpeas, Red Wine,
Provolone Cheese, Vinaigrette | Beer Cheese with Rye Croutons |
| Baby Kale, Dried Cherries, Roasted Pine Nuts and
Shaved Parmesan with Citrus Vinaigrette | Roasted red pepper and Gouda |
| Baby Spinach with Bacon, Candied Walnuts,
Aged Cheddar, Warm Bacon Vinaigrette | Cauliflower Veloute |
| | Toscana |

Prices subject to service charge and applicable tax

DINNER

DINNER ENTRÉES

Choice of 1

Chicken Entrees:

Chicken Parmesan
\$35 per guest

Chicken Picatta
\$35 per guest

Chicken Marsala
\$35 per guest

Roasted Airline Chicken Breast with Natural Jus
\$36 per guest

Pork Entrees:

Pork Tenderloin with Cherry Demi
\$38 per guest

Beef Entrees:

Roasted Prime Rib of Beef, Au Jus, Horseradish Cream
\$46 per guest

Roasted NY Strip Loin with Natural Jus
\$46 per guest

Braised Beef Short Rib with Natural Reduction
\$54 per guest

8 oz. Center Cut Filet with Barolo Demi
\$56 per guest

Seafood Entrees:

Pan-Seared Salmon with Beurre Blanc
\$37 per guest

Sea Bass with Saffron Brodo
\$42 per guest

Pan-Seared Scallops with Citrus Beurre Fondue
\$42 per guest

Vegetarian Entrees:

Roasted Cauliflower Steak with Rainbow Swiss Chard, Roasted Mushrooms, Romesco Sauce
\$33 per guest

Gnocchi, Mushroom, Sage served with Brown Butter Sauce
\$33 per guest

DINNER

DINNER DUO ENTRÉES

New York Strip Steak and Grilled Salmon, Herb Butter
\$48 per guest

Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter
\$50 per guest

Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Buerre Blanc
\$54 per guest

Braised Short Rib with Braising Jus and Lobster Tortelli with Buerre Fondue
\$58 per guest

Filet of Beef with Natural Jus and Pan Seared Halibut with Buerre Fondue
\$62 per guest

ACCOMPANIMENTS

(choice of 2)

Parmesan Risotto
Creamy Orzo, Spinach, Sun Dried Tomatoes
Roasted Red Skin Potatoes
Garlic Whipped Potatoes
Boursin Whipped Potatoes
Fingerling Potatoes
Au Gratin Potatoes
Rice Pilaf

Roasted Root Vegetables
Asparagus
Baby Vegetables
Heircots Verts
Garlic Roasted Brocollini
Spiced Cauliflower

DESSERTS

Choice of 1

Strawberry Short Cake

Tiramisu

St. Louis Cheese Cake

Pineapple Upside Down Cake

Chocolate Caramel Cake

White Chocolate Cherry Cake

Key Lime Pie

Flourless Chocolate Torte

DESSERT FLIGHT ADDITION

Choice of 3

Raspberry Macaroon	Raspberry Fudge Cake
Cheesecake	Apple Crostata
Vanilla Cream Puff	Banana Cream Pie
Pecan Tart	Chocolate Mousse Trifle
Flourless Chocolate Cake	Brownie Shooter
Chocolate Covered Strawberry	Chocolate Mousse with Fudge

\$4 per guest

Prices subject to service charge and applicable tax

DINNER

DINNER BUFFETS

HOLLYWOOD BUFFET

Minimum 25 guests

SOUP AND SALAD SELECTIONS

Salad with Salami, Tomatoes, Pepperoncini, Olives, Chickpeas, Provolone, Red Wine Vinaigrette

Tomato Mozzarella Salad

HOT SELECTIONS

Whole Roasted Beef Tenderloin, Wild Mushrooms, Pearl Onions, English Peas

Roasted Chicken with Herbed Chicken Jus

Pan Seared Salmon with Fennel and Tomato Confit

Garlic Whipped Potatoes

Green Beans

DESSERTS

Goosey Butter Cake

Bonzo Cake

Chocolate Caramel Cake

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Water and Iced Tea

\$46 per guest

Prices subject to service charge and applicable tax

DINNER

ITALIAN BUFFET

Minimum 25 guests

SOUP AND SALAD SELECTIONS

Cibare Salad

Fresh Mozzarella and Tomato Salad

HOT SELECTIONS

Chicken Marsala with Wild Mushrooms

Slow Roasted Strip Loin with Tomato Confit and Cippolini Onions

Striped Bass, Braised Tomato, Fennel, Grilled Lemon

Roasted Zucchini

Baked Ziti

Herb Roasted Potatoes

DESSERTS

Tiramisu

Cannoli

Chocolate Mouse Trifle

Assortment of Italian Style Breads
Served with Olive Oil and Balsamic Vinegar

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Water and Iced Tea

\$46 per guest

Prices subject to service charge and applicable tax

DINNER

DOWN SOUTH BUFFET

Minimum 25 guests

SOUP AND SALAD SELECTIONS

Brussel Sprout Salad with Maple Vinaigrette

Mustard Potato Salad

HOT SELECTIONS

Buttermilk Fried Chicken

Carolina BBQ Pork

Brown Butter Green Beans

Whipped Sweet Potatoes

DESSERTS

Traditional Beignet

Peach Cobbler

Pecan Pie

Freshly Baked Rolls and Corn Bread with Sweet Butter

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Water and Iced Tea

\$42 per guest

Prices subject to service charge and applicable tax

DINNER

BUILD-YOUR-OWN DINNER BUFFET

Minimum 25 Guests

SOUP AND SALAD SELECTIONS

Choice of 2

Tomato and Mozzarella Salad with Balsamic Vinegar

Italian Wedding Soup

Corn Chowder

Minestrone

Chili

Fresh Fruit Salad

Traditional Caesar Salad

Spinach Salad with Apples, Pecans and Feta Cheese
Choice of Dressing

Brussel Sprout Salad, Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Italian Salad with Salami, Tomatoes, Pepperoncini's,
Provolone, Olives, Chickpeas, Red Wine Vinaigrette

HOT SELECTIONS

(Choice of 2, 3 or 4)

Whole Roasted Beef Tenderloin with Wild
Mushrooms, Peas and Pearl Onions

Braised Lemon Thyme Chicken Breast

Pan Seared Salmon with Fennel and Tomato Confit

Roasted Chicken with Pan Jus

Slow Roasted Strip Loin with Cippolini Onions

Top Sirloin with Grilled Onions

Roasted Pork Porterhouse with Apple Demi Glaze

Chicken Marsala, Wild Mushroom Sauce

Chicken Parmesan

Chicken Picatta

Chipotle Rubbed Pork Loin

Shrimp Scampi

Barramundi, Braised Tomato, Fennel, Grilled
Lemon

Prices subject to service charge and applicable tax

DINNER

ACCOMPANIMENTS

Choice of 3

Barbecued Baked Beans	Whipped Sweet Potatoes
Herb Roasted Red Skin Potatoes	Steamed Broccoli
Garlic Whipped Potatoes	Spiced Cauliflower
Au Gratin Potatoes	Roasted Asparagus
Blended Wild Rice	Glazed Baby Carrots
Sweet Corn Soufflé	Couscous with Nuts and Dried Fruit
Rice Pilaf	Roasted Root Vegetables
Macaroni and Cheese	Quinoa Pilaf
Brown Butter Green Beans	Creamy Orzo with Roasted Tomato and Spinach

DESSERTS

Buffet or Family Style

Choice of 3

Goey Butter Cake	Apple Crostata
Chocolate Raspberry Tart	Black Forest Cup
Vanilla Panna Cotta	Chocolate Covered Strawberry
Brownie Shooter	Cheesecake
Éclair	Crème Brulee

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Water and Iced Tea

Choice of (2) Entrees: \$44 per person

Choice of (3) Entrees: \$48 per person

Choice of (4) Entrees: \$56 per person

Prices subject to service charge and applicable tax

DINNER

CARVING STATIONS

\$100 chef's labor fee per 50 guests

BEEF STRIP LOIN

Approximately 25 servings

Served with Creamy Horseradish and Freshly Baked Rolls
\$300 each

CARVED PRIME RIB

Approximately 25 servings

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls
\$300 each

BOURBON GLAZED HAM

Approximately 25 servings

Served with Assorted Mustards, Mayonnaise and Freshly Baked Rolls
\$200 each

ROASTED TURKEY BREAST

Approximately 15 servings

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Rolls
\$125 each

BEEF TENDERLOIN

Approximately 15 servings

Served with Creamy Horseradish, Mustard, Mayonnaise and Freshly Baked Rolls
\$325 each

ROASTED PORK LOIN

Approximately 25 servings

Served with Apricot Jus
\$250 each

Prices subject to service charge and applicable tax