

Banquet Breakfast Menus

Continental Breakfast

\$12.99 per person Minimum Order 12 persons

Seasonal Fresh Fruit Platter Assorted Breakfast Pastries Fresh Fruit Juices Coffee and Tea Service

The Full Monty Breakfast Buffet

\$21.99 per person Minimum Order 12 persons

Assorted Breakfast Pastries
Fresh seasonal Fruit Salad
Breakfast Sausage
Apple Wood smoked Bacon
Fluffy Scrambled Eggs
Crispy Breakfast Potatoes
Toasted Bagel Bar with *a choice of 2*Cream Cheese Spreads:

Smoked Salmon
Pesto
Sun dried Tomato
Blueberry
Strawberry
Fresh Fruit Juices
Coffee and Tea Service



Breakfast a la Carte Enhancements

Crepe Bar \$8.99 per person Minimum Order 12 persons

Featuring 2 fillings: Sweetened Cream Cheese and Apple Pie. Served with fresh Strawberries, Whipped Cream, warm Chocolate Sauce, Blueberry Sauce, Toasted Almonds, Powdered Sugar

Omelet Station \$10.99 per person Minimum Order 12 persons (Requires Chef Staffing \$160.00)

Diced Ham, Bacon, Grape Tomatoes, Peppers, caramelized Onions, Cheddar Cheese, Mozzarella Cheese, Olives, Scallions, Mushrooms, Sour Cream, Salsa

Pancake Station \$8.99 per person Minimum Order 12 persons

Includes Buttermilk Pancakes, Blueberry Pancakes, Pecan Pancakes, Maple Syrup, Strawberry Lavender Syrup, Raspberry Whipped Cream, Whipped Butter



Cold Lunch Buffet Menu

Sandwich and Salad Combo \$18.99 per person

(Choose 2 Sandwiches and 2 Salads)
Minimum 12 persons

Sandwiches

Smoked Turkey with Cranberry Chutney, Lettuce, Tomato, caramelized Red Onion and roasted Garlic Aioli on White Bread

Roast Beef with Wasabi Aioli, Cheddar Cheese, Lettuce, Tomato and Red Onion on Rye Bread

Smoked Virginia Ham with Brie Cheese, Sweet Hot Mustard, Lettuce, Tomato and Red Onion on a crusty French Baguette

Fresh Mozzarella with Pesto Aioli,

Avocado, Lettuce, Tomato and Red Onion on a crusty French Baguette

Chicken Salad Wrap with tender Chicken White Meat, Raisins and Celery in a mild Curry Aioli on a Spinach Wrap with Lettuce

Italian Grinder with Salami, Smoked Mozzarella, Roasted Red Peppers, caramelized Red Onions, Pesto and Balsamic Vinegar on a Ciabatta Roll

Salads

Spinach Salad

With Blue Cheese, Pecans, Pears and a Shallot Thyme Vinaigrette

Caesar Salad

Romaine Lettuce, Croutons and Parmesan Cheese tossed in our house made Caesar Dressing

Big Ol' Green Salad

Mixed Greens, Grape Tomatoes, Cucumbers and shaved Red Onion with Balsamic Vinaigrette, Ranch Dressing and Blue Cheese Dressing

Greek Salad

Romaine Lettuce, Grape Tomatoes, Red Onion, Cucumbers, Kalamata Olives and Feta Cheese tossed in a Sherry Vinaigrette

German Potato Salad

with Baby Red Potatoes, Smoked Ham, Grape Tomatoes, Red Onion, Egg and Celery in a Dijon Aioli

Classic Coleslaw

with shredded Carrot and Red Cabbage, fresh Herbs and Raisins in Creamy Vinaigrette



Build your own Deli Sandwich \$16.99 per person 12 person minimum

Fresh Baked Croissants

Sliced Forest Ham

Sliced Roast Beef

Sliced Turkey

Sliced Cheddar Cheese

Sliced Swiss Cheese

Egg Salad

Lettuce, Tomato, Red Onion, Dijon Mustard, Mayo

And

Choose from 1 Salad from Salads listed above



Hot Lunch Buffet Menu

Thai Coconut Mushroom Curry

\$13.99 per person 12 person minimum

Shiitake Mushrooms and Vegetables in a mild Coconut Curry Broth. Served with Sticky White Rice

South-of-the Border Enchilada "Lasagna"

\$15.99 per person 12 person minimum

Two Enchilada Lasagnas, Chicken and Vegetable and Vegetarian. Served with Mole Black Bean Stew, Dirty Rice, Chipotle Sour Cream and Tomato Salsa Fresca

Classic Meatloaf

\$17.99 per person 12 person minimum

100% Beef Meatloaf with Mashed Potatoes, Gravy, glazed Carrots and a Big 'ol Green Salad with Ranch Dressing

Thai Coconut Chicken Curry

\$15.99 per person 12 person minimum

Tender Chicken and Vegetables in a mild Coconut Curry Broth. Served with Sticky White Rice

Chef Jay's Hearty 5-Cheese Mac 'n Cheese

\$16.99 per person 12 person minimum

Served with a Platter of Roasted seasonal Vegetables and a Big 'ol Green Salad with Cilantro Lime Vinaigrette

Classic Layered Lasagna

\$16.99 per person 12 person minimum

Italian Sausage Lasagna and Vegetarian Portobello vegetarian Lasagna served with our Killer Garlic Bread and Caesar Salad



Boxed Lunch Menu

\$16.99 per person Minimum 12 Orders

All box lunches include a Soda, seasonal Fruit, chef's choice Cookie or Brownie and a bag of Tim's Cascade Chips

Sandwiches

Smoked Turkey with Cranberry Chutney, Lettuce, Tomato, caramelized Red Onion and roasted Garlic Aioli on White Bread

Roast Beef with Wasabi Aioli, Cheddar Cheese, Lettuce, Tomato and Red Onion on Rye Bread

Smoked Virginia Ham with Brie Cheese, Sweet Hot Mustard, Lettuce, Tomato and Red Onion on a crusty French Baguette

Fresh Mozzarella with Pesto Aioli,

Avocado, Lettuce, Tomato and Red Onion on a crusty French Baguette

Chicken Salad Wrap with tender Chicken White Meat, Raisins and Celery in a mild Curry Aioli on a Spinach Wrap with Lettuce

Italian Grinder with Salami, Smoked Mozzarella, Roasted Red Peppers, caramelized Red Onions, Pesto and Balsamic Vinegar on a Ciabatta Roll

Salads

Spinach Salad

With Blue Cheese, Pecans, Pears and a Shallot Thyme Vinaigrette

Caesar Salad

Romaine Lettuce, Croutons and Parmesan Cheese tossed in our house made Caesar Dressing

Big Ol' Green Salad

Mixed Greens, Grape Tomatoes, Cucumbers and shaved Red Onion with Balsamic Vinaigrette

Greek Salad

Romaine Lettuce, Grape Tomatoes, Red Onion, Cucumbers, Kalamata Olives and Feta Cheese tossed in a Sherry Vinaigrette



Featured Dinner Menus

365 BBQ Menu \$24.99 per person 12 person minimum

Winter House Salad of Apples, Pears, Spiced Pecans and Goat Cheese served with Shallot Thyme Vinaigrette and Blue Cheese Dressing

German Potato Salad with Baby Red Potatoes, Smoked Ham, Grape Tomatoes, Red Onion, Egg and Celery in a Dijon Aioli

Grilled Corn on the Cob with Sweet Cream Butter Smoked Whole Chicken with our house Smoky BBQ Sauce Smoked St. Louis-style Pork Ribs brushed with our house BBQ Sauce Cornbread Muffins

The Contemporary Buffet Menu \$32.99 per person 12 person minimum

Spinach Salad with Blue Cheese, Pecans, Pears and a Shallot Thyme Vinaigrette Whole Roasted boneless Chicken, stuffed with Arugula, Local Mushrooms, Peppers, Onions and Smoked Mozzarella

Blue Corn Crusted Red Snapper with an Andouille, Corn and Tomato Sauce Saffron, White Wine and Mushroom Risotto Roasted Seasonal Vegetable Platter with a Balsamic Glaze and Saffron Aioli

Italian Feast Pasta Buffet \$19.99 per person 12 person minimum

Spaghetti and Penne Pasta
3 Cheese Alfredo and Marinara Sauces
Chardonnay and Herb sautéed Vegetables
Garlic Mushrooms
Grilled Chicken Breast and Italian Beef Meatballs
Killer Garlic Bread
Caesar Salad



Southern Comfort Buffet \$28.99 per person 12 person minimum

Watermelon, Arugula and Feta Salad with Serrano Vinaigrette Classic Fried Chicken Cornmeal Crusted smoked Catfish Filet Creamy Grits Collard Greens Jalapeno Cheddar Cornbread

Buffet La Française Classique \$32.99

12 person minimum

Frisee Salad with Roasted Figs, Prosciutto and Walnuts with Blue Cheese Crumbles in a Red Wine Vinaigrette
Leg of Lamb stuffed with Swiss Chard, Garlic and Mushrooms
Lemon Butter Poached Salmon
Zucchini and Leek Gratin
Creamy Haricot Vert Almondine
Pommes Duchess

The German Kitchen \$27.99 12 person minimum

Cucumber and Red Onion Salad with a Creamy Dill Dressing
Flank Steak Roulades stuffed with Mustard, Pickles and Bacon in a Brown Sauce
Smoked Trout Cakes with a Lemon Mustard Vin Blanc
Braised Red Cabbage
Herbed Spaetzle (German pasta)



Taste of Africa Buffet \$33.99 12 person minimum

Roasted Eggplant, Cucumber and Bell Pepper Salad with Mixed Greens and a Lemon and Confit Garlic Dressing

Cod Bobotie – Flaked Cod baked with Apricots, Almonds and Onions, topped with a Curried Custard

Farmer's Sausage Wellington – Classic South African Farmers Sausage and Mushroom Duxelle encased in Puff Pastry

Chicken Sosaties – Grilled Marinated Apricot and Chicken Skewers with Sweet Onion Braised Spinach, Sweet Potato, Peanuts and Onions with Cumin Fennel and Turmeric Basmati Rice with Oven Dried Red Grapes



Appetizer Menu

A La Carte Appetizer (3 pieces per person) 12 person minimum

Sweet Potato Crab Cakes topped with Chipotle Remoulade \$6.99

Herbed Grits Cakes topped with Roasted red Peppers and Blue Cheese \$4.99

Malaysian Chicken Skewers with Peanut Sambal Dipping Sauce \$4.99

Date and Bacon Skewers stuffed with Brie Cheese and Almonds \$5.99

Cinnamon Lamb Kebabs served with a Smoked Tomato Relish \$6.99

St. Louis smoked Pork Ribs with our House BBQ Sauce \$7.99

Portuguese Peri-Peri Chicken Wings with Ranch and Blue Cheese Dipping Sauces \$6.99

Caprese Skewers with fresh Mozzarella, Grape Tomatoes and Fresh Basil, with Balsamic Vinegar Reduction \$4.99

Apple, Caramelized Red Onion and Blue Cheese Tartlets with fresh Thyme \$3.99
Roasted Mushrooms stuffed with Basil Pesto, Brie Cheese and Roasted Red Peppers \$3.99
Cucumber Cups filled with Sweet Spicy Bay Shrimp \$5.99

Goat Cheese Bruschetta with Fig Jam \$3.99

Blue Cheese and Grape Truffles rolled in candied Pecans \$4.99

Salmon Tartare with Avocado Relish on a Hominy Cake \$5.99

Tuna Tartare with Avocado, Scallions and Sweet Soy Drizzle in a Bibb Lettuce Cup \$6.99

Lobster Empanadas with a Smoked Paprika Lime Dip \$12.99

Spanakopita with Spinach and Feta Wrapped in Phyllo Dough \$6.99

Pakora Fritters Traditional Indian Fritter with Onion, Potato, Spinach and Cauliflower \$6.99

Chicken Samosas Blend of dark meat and White meat with Cilantro and Spices \$7.99

Pekin Duck Roll of Shredded Duck, Scallions and Hoisin Sauce \$12.99

Beef Wellington Bites of Beef Tenderloin, Mushrooms, Caramelized Onions and a Red Wine Demiglaze wrapped in Puff Pastry \$11.99

Chilled Lobster Bisque Shots with Cognac Crema and Crisp Leeks \$9.99



Appetizer Platters (Each platter feeds 25 people)

Antipasto Platter with cured Meats, imported Cheeses, marinated Olive Salad, House made Pickled Vegetables and sliced French Baguette Basket - \$199.99

Seasonal Roasted Vegetable Platter with Saffron Aioli - \$129.00

Seasonal Sliced Melon and Berry Platter - \$129.00

Orange Poached Shrimp Platter with house made Chili Cocktail Sauce - \$169.00

Baked Brie en Croute stuffed with Cranberry Chutney and served with a French Baguette Basket - \$99.00

Warm Spinach Artichoke Dip served with a French Baguette Basket - \$99.00

Gravlax Platter with Cream Cheese, Capers, Red Onions, Lemon Wedges and a French Baguette Basket - \$159.00

Old-fashioned Vegetable Crudités Platter with Celery Sticks, Baby Carrots, Red Pepper Strips, blanched Broccoli, Curried Cauliflower, Grape Tomatoes and Herb Buttermilk Dipping Sauce - \$119.00

Build Your Own Roast Beef Sandwich Platter with chilled thinly sliced roasted Filet Mignon, Wasabi Aioli and caramelized Red Onion and Soft Potato Buns - \$225.00

Crostini Bar – Choose 3 of the following dips: \$150.00

Kalamata Olive Tapenade; Smoked Salmon Mousse; Garlic Goat Cheese Decadence; Pesto Cream Sun Dried Tomato Cream; Hummus; Baba Ghanoush; Greek Pomodoro – Tomato, Basil, Feta, Olives Served with a Crostini and Sliced French Baguette Basket



Breaks and Beverages

Munchie Break \$13.00 per person

Large sized soft pretzels with assorted mustards, Cracker Jacks, potato chips, and dip.

Sweet Tooth Break \$12.00 per person

An assortment of cookies, gourmet brownies and mini cheesecake.

Healthy Break \$15.00 per person

Fresh whole fruit, granola bars, and roasted red pepper hummus with pita chips.

Build your own Break

| Muffins Bagels Brownies Assorted Cookies Rice Crispy Treats | \$28.00 per dozen \$28.00 per dozen \$28.00 per dozen \$28.00 per dozen \$20.00 per dozen |
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| Tortilla Chips and Salsa | \$3.50 per person |
| Gourmet potato chips and French Onion dip | \$3.50 per person |
| Hot Chocolate Bar | \$3.00 per person |
| (Includes Whipped Cream, Mini Marshmallows, Chocolate Shavings a | nd Crushed Peppermint) |
| Assorted Fruit Juices Assorted Sodas Bottled Water Perrier Red Bull | \$3.30 each \$3.00 each \$3.00 each \$4.00 each \$5.00 each |
| Lemonade or Iced Tea | \$30.00 per gallon |
| Regular or Decaffeinated Coffee (includes Tea service) | \$50.00 per gallon |



Dessert Selections

Assorted Cookie Platter \$5.99 per person

Includes Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut Cookies

The Big 'ol Brownie Platter \$5.99 per person

Brownies, Brownies and Brownies...... And if that isn't enough more brownies

Chocolate Truffle Platter \$7.99 per person

Includes Raspberry, White Chocolate, Mocha, Bavarian Cream, Caramel and Dark Chocolate Truffles

Petit Fours Platter Selections

Petit Fours are the perfect ending to a Buffet Dinner as they provide a large variety of bite-sized desserts that cater to a variety of tastes. Choose from:

Mini Tarts Assortment \$8.99 per person

An assortment of mini tarts that include Raspberry Chocolate, Coconut, Lemon Meringue, Key Lime, Apple, Pistachio and Espresso Praline

Mini Classic Pastry Assortment \$9.99 per person

An assortment of traditional mini pastries including Cream Puffs, Eclairs, Viennese Lemon Bars, Raspberry Linzer Bars, Napoleons, Belle Fleur, Kirsch Puffs and Espresso Cubes

Chocolate Assortment 13.99 per person

Mini Chocolate inspired desserts to include Opera Cakes, Pistachio Tartlets, Coffee Eclairs Chocolate Eclairs, chocolate Duo Cake, Salted Caramel and Chocolate Tartlets and Dulce de Leche Squares