

Breakfast and Coffee Bar

All Prices Per Person
Ten Person Minimum

A la Carte

Coffee \$2.50	Danish Pastries \$2.50
Assorted Hot Tea \$2.50	Muffins \$2.50
Fruit Juice \$2.50	Assorted Doughnuts \$2.50
Soda \$1.50	Fresh Fruit Tray \$4
Lemonade \$2	Yogurt (Plain or with Fruit) \$2.50
Iced Tea \$2	Assorted Cookies \$2.50

Buffets

Continental

Fresh Fruit Display
Assorted Pastries and Muffins
Fruit Preserves and Butter
Freshly Brewed Coffee, Assorted Teas
Orange and Cranberry Juice
\$9

Breakfast Buffet

Assorted Pastries and Muffins
Fresh Fruit Display
Freshly Brewed Coffee and Assorted Teas
Orange and Cranberry Juice
Yogurt and Granola with Dried Fruit
Scrambled Eggs with Scallion and Cheddar Cheese
Bacon and Sausage
Home Fried Potatoes
\$15

Banquet Appetizers

Cold

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| ❑ Salami Coronets with Roasted Red Peppers and Green Olives | \$3.00 |
| ❑ Steamed Shrimp on Cucumber with Caviar and Cream Cheese | \$4.00 |
| ❑ Smoked Salmon Bouchee (stuffed miniature puff pastry) | \$3.50 |
| ❑ Vegetable Crudités with Fresh Herb Dip | \$3.00 |
| ❑ Tortilla Chips with Fresh Salsa, Bean Dip and Guacamole | \$3.50 |
| ❑ Traditional Shrimp Cocktail | \$7.00 |
| ❑ Fresh Seasonal Fruit Platter | \$4.00 |
| ❑ Cheese Display with Assorted Crackers | \$5.25 |
| ❑ Gourmet Cheese Display with Assorted Crackers | \$7.25 |
| ❑ Smoked Salmon and Cream Cheese Roulade | \$4.00 |
| ❑ Bruschetta with Garlic, Virgin Olive Oil, Asiago Cheese, Mushrooms, Herbs, Tomato and Basil | \$3.00 |

Hot

- | | |
|---|--------|
| ❑ Spanakopita- Spinach and Feta wrapped in Filo | \$3.00 |
| ❑ Miniature Crab Cakes served with a Lemon Caper Dill Aioli | \$5.00 |
| ❑ Sesame Seared Ahi served with Wasabi Aioli | \$5.00 |
| ❑ Mushrooms stuffed with Spinach and Crab | \$4.00 |
| ❑ Chicken and Goat Cheese Quesadilla | \$3.50 |
| ❑ Shrimp and Cream Cheese Won Tons with Hot and Sour Sauce | \$4.50 |
| ❑ Chicken Satays with Spicy Peanut Sauce | \$4.75 |
| ❑ Black Bean Cakes with a Cilantro Cream Sauce | \$3.50 |
| ❑ Italian Sausage stuffed Mushrooms | \$3.50 |

Entrees

Dinner

- ❑ Hand Carved Prime Rib served with au jus and Horseradish Sauce \$20.00
- ❑ Herb Roasted Turkey Breast with Shallot Gravy \$12.00
- ❑ Grilled Wild Coho Salmon served with Herb Beurre Blanc \$17.00
- ❑ Baked Walleye served herbed butter compound \$17.00
- ❑ Roasted Pork Loin served with Mango Chutney \$14.00
- ❑ Steamed Mussels or Clams \$14.00
- ❑ Spanish Style marinated Shrimp Skewers \$13.00
- ❑ Chicken Enchiladas \$10.00
- ❑ Monterey Chicken, Chicken Cacciatore or Chicken Capri \$12.00
- ❑ Seasonal Steak grilled and served with wild mushroom-port demi-glaze \$24.00
- ❑ Seasonal Steak cowboy rubbed, grilled and served with au jus \$19.50
- ❑ Pasta Primavera with seasonal vegetables in a light asiago cream sauce \$10.00
- ❑ Stuffed Portabella with spinach, mozzarella and seasonal vegetables \$11.00
- ❑ Cajun chicken pasta \$13.00
- ❑ Steak or Chicken Fajita with warmed tortillas \$11.00

Barbecue

- ❑ Grilled New York Strip with Red Chili Compound Butter \$14.00
- ❑ Grilled King Salmon served with Herb Beurre Blanc \$16.00
- ❑ Old Fashioned Barbecued Chicken \$8.00
- ❑ BBQ Ribs or Pulled Pork \$12.00
- ❑ Grilled Hamburgers, All Beef Hot Dogs and/or Bratwursts \$7.00

Soup and Sandwich Buffet

Sandwich Buffet Includes: White and Wheat Bread with Croissant or Ciabatta Roll; Ham, Turkey, Roast Beef with Chicken or Tuna Salad; Swiss, Cheddar and Pepper Jack Cheese; and Lettuce, Tomato and Onion and choice of house-made soup.

- ❑ Sandwich Buffet with one house-made soup, choice: \$14.00
- ❑ Sandwich Buffet with two house made soups, choice: \$16.00

Italian Buffet

Two types of pasta with house made marinara and alfredo sauce, grilled chicken or Italian sausage, Caesar salad, Garlic bread and tiramisu. \$18.00

Fajita Buffet

Seasoned steak and chicken, fire roasted vegetables, rice, black beans, tomato, olives, jalapeños, cheese, salsa, sour cream and guacamole with tortilla chips \$18.00

Vegetables

- ❑ Roasted Summer Squash, Onion, Peppers, Mushroom and Tomato \$2.00
- ❑ Fresh or Stir Fried Seasonal Vegetables \$2.00
- ❑ Italian or Fire Roasted Vegetable Medley \$2.00
- ❑ Green Beans Almondine \$2.00
- ❑ Corn on the Cob \$1.50

Salads

- ❑ Heart of Romaine tossed with Blue Cheese and Walnuts \$2.00
- ❑ Broccoli Salad tossed with Bacon and Currants \$3.50
- ❑ Roasted Corn Pasta Salad \$2.00
- ❑ Spinach tossed in Warm Bacon Dressing \$2.00
- ❑ New Potato Salad with Lemon and Fresh Herbs \$2.00
- ❑ Tuscan Style Tomato and Pancetta Salad \$3.00
- ❑ Chili Lime Fruit Salad \$2.50
- ❑ Tropical Fruit Salad \$2.50
- ❑ Baby Green Salad with your choice of Dressing \$2.00
- ❑ Caesar Salad tossed with Herbed Croutons and Parmesan Cheese \$2.50
- ❑ Caesar Salad topped with Chicken, Sirloin or Shrimp \$5.00
- ❑ Cole Slaw \$2.00

Starches

- ❑ Roasted New Potatoes with Garlic Butter \$1.50
- ❑ Potato and Chili Gratin \$2.00
- ❑ Wild Rice Pilaf with toasted Pecans and Scallions \$1.75
- ❑ Baked Potatoes with Sour Cream and Scallions \$1.75
- ❑ Roasted Garlic Mashed Potatoes \$1.75
- ❑ Au Gratin Potatoes \$2.00
- ❑ Jasmine, Fried or Spanish Rice \$1.50
- ❑ Black Beans, Ranch Style or Baked Beans \$1.50
- ❑ Herbed Couscous \$1.50

Desserts

Double Chocolate Fudge Brownies

\$3.50

New York Style Cheesecake

with seasonal fruit compote

\$5.50

Caramel Crunch Cake

\$5.50

Berry Cobbler

\$5.50

Carrot Cake

\$5.00

Custom Cakes and Desserts are available at your request.

If you do not see what you prefer,
Please ask about creating your own menu.

We will happily do custom banquets!

A la Carte Charges

Banquet Room Reservation with White Linens, Tables and Chairs \$1000

(Groups over 75 people may be subject to additional rental fees)

Banquet Room Reset \$200

Cake and Coffee Service \$6.00/person

Tiki Deck Reservation (closed to public) \$1000

Cabana Reservation \$100

Private Bar Set-Up with Bartender \$400

Attendant \$50

Plated Dinner (per person) \$10

DJ or Live Music/Band \$200-800

AV Rental Deposit \$50

All events require a \$1000 non-refundable deposit at the time of booking with a 50% deposit due four weeks prior to your event.

Final guest count is required ten days prior to you event.

