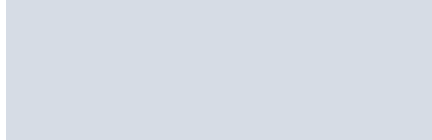


CULINARY MENU

BRIGGS WOODS CONFERENCE CENTER



EVENTS PERFECTED



2501 BRIGGS WOODS TRAIL - WEBSTER CITY, IOWA 50595

PHONE: 515 832 9572

www.briggswoodsconferencecenter.com

PLATED BREAKFAST ENTREES

All entrees include juice, coffee, decaffeinated coffee and herbal teas

- Heartland \$10.00 per person**
Fluffy scrambled eggs, Applewood smoked bacon, farmer’s style red bliss potatoes and mini-croissants.
- Farmers Market \$9.00 per person**
Fresh fruit cup, scrambled eggs & ham, sausage links, hash browns and a biscuit.
- Carolina \$7.00 per person**
Flaky croissant topped with scrambled eggs, ham and American cheese. Served with a fresh fruit cup.

BREAKFAST BUFFETS

All Breakfast buffets include juice, coffee, decaffeinated coffee and herbal teas

- Healthy Start \$8.50 per person**
Sliced fruit & berry tray, assorted yogurts with granola, assorted bagels with cream cheese, preserves and muffins.
- Sunrise Buffet \$9.00 per person**
Scrambled eggs, biscuits & gravy, bacon and fresh fruit.
- Continental..... \$7.00 per person**
Assorted breakfast pastries, seasonal fresh fruit, assorted yogurts.
- All American \$10.00 per person**
Scrambled eggs, crispy bacon, sausage links, country fried potatoes and fresh fruit.

BREAKFAST STATIONS

All Breakfast stations include juice, coffee, decaffeinated coffee and herbal teas

- Waffle Station \$7.00 per person**
Freshly made station style waffles with an enormous selection of mouthwatering toppings including; Maple syrup, whipped butter, dark chocolate sauce, caramelized apple pieces, raspberry sauce, strawberry sauce, blueberry sauce, bananas, whip cream, honey, powdered sugar, lemon curd, sweet almond sauce, candied almonds and pecans, cinnamon sugar and drizzle frosting. \$25.00 per culinary professional required.
- Omelet Station \$8.00 per person**
Freshly made omelets prepared station style to your guests’ request. Have your omelet prepared with your choice of the following ingredients; Eggs, sausage, bacon, ham, pepperoni, cheddar, Colby jack, mozzarella, provolone, pepper jack, onions, peppers, mushrooms, tomatoes and assorted herbs. Sauce your omelet with salsa, Hollandaise Sauce or French cream sauce. Station is accompanied with country style potatoes. \$25.00 per culinary professional required.
- Breakfast Burrito Station \$7.00 per person**
Warm flour tortillas prepared station style to your guest liking. Fill your burrito with your choice of the following ingredients; Eggs, bacon, sausage, ham, assorted cheeses, tomatoes, peppers, onions, spinach, herbs and salsa. \$25.00 per culinary professional required.

BREAKFAST ENHANCEMENTS

Order enhancements individually or add to your plate or buffet

Berry, Granola & Yogurt Parfait	\$4.00 per person
Ham & Egg Strata.....	\$2.50 per person
Flaky Breakfast Croissant Sandwich	\$3.50 per person
Sausage, Egg & Cheese Biscuit.....	\$3.00 per person
Breakfast Burrito.....	\$4.00 per person
Bagel with smoked salmon & cream cheese	\$3.25 per person

A LA CARTE BREAKFAST

Order items individually or add to your plate or buffet

Whole Fruit.....	\$2.00	Bagel/cream cheese	\$16.00/dozen
Yogurt	\$1.25	Danishes.....	\$16.00/dozen
Muffins	\$12.00/dozen	Oversized Muffins	\$22.00/dozen
Cinnamon Rolls.....	\$18.00/dozen	Sticky Rolls	\$18.00/dozen

BRUNCH BUFFET

All Brunch buffets include juice, coffee, decaffeinated coffee, lemonade and herbal teas

Traditional Brunch.....\$15.95 per person

The Traditional Brunch includes a Culinary Professional attended omelet station featuring a selection of fresh seasonal gourmet vegetables, cheeses and meats made to order in addition to pancakes and waffles served with mouthwatering toppings. Accompanying the Traditional Brunch is Applewood smoked bacon, sausage links, breakfast potatoes and seasonal fresh fruit.

Elegant Brunch.....\$18.95 per person

The Elegant Brunch features a Culinary Professional attended carving station serving roasted pork loin with apple chutney, classic Eggs Benedict, a selection of soft, semi-soft, hard and washed rind cheeses. Rounding out the Elegant Buffet is grilled asparagus, herbed potatoes and Caprese salad.

Exquisite Brunch.....\$24.95 per person

The Exquisite Brunch begins with seasonal fruits and berries, breads and pastries, followed by mixed greens salad and spinach strawberry salad in addition to an Artisan cheese plate. This brunch features a Culinary Professional attended carving station serving Slow Roasted Beef with Au Jus and Horseradish Mousseline. Additional items include Amaretto French toast, dill seasoned potatoes, smoked salmon, eggs strata and Applewood smoked bacon.

SPECIALTY MEETING BREAKS

Ball Park\$4.50 per person

Freshly Popped Popcorn, nachos with cheese, variety pack peanuts, Chex mix bags and soft pretzels.

Fiesta\$3.50 per person

Tortilla chips with Queso, Salsa and Guacamole dip.

Healthy Choice\$5.00 per person

Trail mix, assorted power bars and assorted yogurt.

Sweet Tooth\$3.50 per person

Assorted fresh baked cookies, brownies and chocolate dipped pretzel sticks.

Coffee Lovers\$6.50 per person

Coffee station, including Regular Coffee, Decaf Coffee, Assorted Flavors of Syrups, Shaved Chocolate, Lemon and Orange Zest, Cinnamon Sticks and Whipped Cream. This coffee bar is accompanied by donut hole skewers and biscotti.

A LA CARTE BREAK ITEMS

Assorted Donuts	\$18.00/dozen
Fresh Baked Cookies.....	\$12.00/dozen
Brownies and Bars	\$16.00/dozen
Bagels with cream cheese.....	\$16.00/dozen
Cinnamon Rolls.....	\$18.00/dozen
Sticky Rolls	\$18.00/dozen
Muffins	\$22.00/dozen
Assorted Whole Fruit	\$2.00 per person
Rice Krispy Treats	\$12.00/dozen
Assorted Granola Bars	\$2.00 per person
Trail Mix.....	\$1.50 per person
Breakfast Breads.....	\$1.50 per person

A LA CARTE BEVERAGE ITEMS

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea	\$15.00 per gallon
Iced Tea.....	\$10.00 per gallon
Lemonade	\$10.00 per gallon
Canned Soda.....	\$1.50 each
Individual 5.5 oz. Juices.....	\$1.25 each
Bottled Water	\$2.00 each
Coffee Service Half Day.....	\$3.00 per person
Coffee Service Full Day.....	\$5.00 per person

PLATED LUNCH-ENTRÉE SALADS

All luncheons include water, lemonade & iced tea

Grilled Chicken Caesar Salad \$8.00 per person

Crisp Romaine lettuce tossed with grilled chicken, parmesan cheese, tomato wedges, toasted croutons and creamy parmesan dressing. Served with an Italian breadstick.

Cobb Salad \$9.00 per person

Marinated and grilled chicken breast over romaine and iceberg lettuce with cucumber, smoked bacon, diced tomatoes, crumbled blue cheese, red onions, hard boiled eggs and chives. Served with a red wine vinaigrette dressing and dinner roll.

Poached Pear & Spinach Strawberry Salad..... \$9.00 per person

Spinach tossed with an abundance of strawberries, poached pears and candied pecans topped with a sweet strawberry vinaigrette dressing and served with a dinner roll.

Chef Salad\$9.50 per person

Crisp iceberg lettuce topped with ham, turkey, boiled eggs, tomato wedges, cucumber medallions, Colby jack cheese, seasoned croutons and your choice of dressing. Served with garlic bread sticks.

Fall Harvest Salad..... \$10.50 per person

Garden greens tossed with fresh strawberries, blueberries, raspberries, crisp apple slices, candied almonds and cinnamon sugar croutons. Served with a raspberry vinaigrette or poppy seed vinaigrette dressing. Served with a dinner roll.



PLATED LUNCH-SANDWICHES

All luncheons include water, lemonade & iced tea. Sandwiches served with your choice of garden salad, pasta salad or cup of soup and potato chips.

Ribeye Sandwich.....\$12.50 per person

Mouthwatering grilled ribeye sandwich, topped with grilled mushrooms & onions served on a hoagie.

Turkey Club Croissant\$9.50 per person

Thinly sliced turkey breast served on leaf lettuce with sliced tomatoes, bacon, provolone cheese and cranberry mayo on a flakey croissant.

Grilled Chicken Sandwich \$8.00 per person

Marinated grilled chicken topped with lettuce and tomato and served with chipotle mayo on a sourdough roll.

Roast Beef Sandwich\$10.25 per person

Roast Beef with French onion spread, lettuce, tomato and cheddar cheese, served on a sour dough hoagie.

Chicken Salad Croissant.....\$8.50 per person

Our signature chicken salad, served on a flakey croissant.

French Dip \$10.50 per person

Tender slow roasted beef topped with sautéed onions and swiss cheese on a hoagie bun with a side of savory Au Jous.

Beef Brisket Sandwich\$9.50 per person

Mouthwatering, thinly sliced beef brisket a top a Crusty Kaiser roll.

PLATED LUNCH-ENTRÉE

All luncheons include water, lemonade & iced tea

Chicken Piccata\$12.95 per person

Boneless scaloppini chicken breast, with a lemon-caper sauce served over pasta with garden salad, green beans almandine and bread sticks.

Chicken Madeira\$13.95 per person

Sautéed chicken breast in a madeira cream sauce with mushrooms. Served with garden salad, asparagus spears, whipped chive potatoes and a roll.

Pork Chop \$10.50 per person

Pork chop drizzled with balsamic BBQ syrup and served with garden salad, buttered corn, baked potato and a roll.

Beef Bourguignon.....\$12.95 per person

Red wine sauce braised beef with baby carrots, pearl onion and mushrooms, with chive whipped potatoes and a roll.

BUFFET LUNCH

All luncheons include water, lemonade & iced tea

Italian Pasta Bar\$9.50 per person

Hearty lasagna served with pasta chicken alfredo, Caesar salad and garlic bread.

Little Italy \$16.95 per person

Caprese salad, Umbrian bread salad, broiled garden vegetables with parmesan crust, classic chicken cacciatore, Peposo braised beef and pepper sauce, Cavatappi pasta with spinach and mascarpone sauce, porcini ravioli and Italian bread sticks.

Taco Bar \$8.00 per person

Delicious hard and soft-shell tacos served with taco meat, cheese, lettuce, tomato, refried beans, black olives, onions, salsa and taco sauce. Served with Spanish rice and garden salad.

Fiesta Buffet.....\$12.95 per person

Tortilla soup, served with tortilla chips, salsa and sour cream. Chicken fajitas with roasted red onions and peppers with warm soft tortillas, chicken mole, refried beans, Mexican red tomato rice, and a spicy blend of Mexican veges.

The Delicatessen \$8.75 per person

Assorted deli meats, cheeses, breads, lettuce, tomato and condiments to build your own sandwich. Served with garden salad, coleslaw and potato chips.

Barbeque Buffet.....\$7.00 per person

Fresh roasted pulled pork sandwiches served with baked beans and potato salad.

Backyard Grill.....\$9.95 per person

Grilled Angus burgers and brats served with baked beans, potato salad and chips.

Old Country Buffet\$9.95 per person

Pan fried chicken served with mashed potatoes and chicken gravy, green bean casserole, coleslaw and buttermilk biscuits.

LUNCH ENHANCEMENTS

Add lunch enhancements to your plate or buffet.

- Cup of Soup.....\$2.50 per person**
- Bowl of Soup \$4.00 per person**
 Soup choices include: Roasted Vegetable Soup, Minestrone, Vegetable Beef Soup, Beef & Noodle, Chicken Noodle, Chicken and wild rice, Wisconsin Cheese, Hearty Tomato Basil, Baked Potato Soup, Tortilla Soup, French Onion Soup, Chili, Broccoli Cheese Soup, Ham & Bean Soup, Seafood Bisque, Strawberry Soup, Chicken & Dumpling Soup, French Market Soup.
- Garden Salad\$3.00 per person**
 Classic iceberg lettuce tossed with shredded carrots, tomatoes and cucumbers. Your choice of dressing.
- Mixed Green Leaf Salad.....\$3.00 per person**
 Mixed greens tossed with tomatoes, cucumbers, shredded parmesan, herb croutons and your choice of dressing.
- Caesar Salad.....\$3.00 per person**
 Crisp Romaine tossed with tomatoes, garlic croutons, shredded parmesan cheese and topped with a creamy parmesan dressing.
- Fresh Fruit Cup.....\$3.50 per person**
 Seasonal fresh fruit
- Salad Bar\$5.00 per person**
 An assortment of lettuces and greens available to begin your salad plate. Toppings include: tomatoes, cucumbers, eggs, ham bits, bacon bits, croutons, sunflower seeds, shredded cheeses, cottage cheese, mushrooms, olives and assorted dressings. (replaces the assigned salad)
- Rice Pilaf.....\$2.50 per person**
- Wild Rice \$2.00 per person**



A LA CARTE BEVERAGE ITEMS

- Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea\$15.00/gallon
- Iced Tea..... \$10.00/gallon
- Lemonade \$10.00/gallon
- Canned Soda.....\$1.50 each
- Individual 5.5 oz. Juices.....\$1.25 each
- Bottled Water..... \$2.00 each

- Coffee Service Half Day \$3.00 per person
- Coffee Service Full Day.....\$5.00 per person

BOXED LUNCHES

Planning a quick lunch and don't want any service interruptions. Choose one of our quick and easy boxed lunches. All boxed lunches include the following: Bag of potato chips, chocolate chip cookie, bottled water

- Turkey and Pepper Jack Sandwich** **\$9.00 per person**
Roasted turkey with pepper jack cheese, leaf lettuce and tomato on a Kaiser Roll.
- Ham and Swiss Sandwich** **\$8.00 per person**
Honey baked ham with aged swiss, leaf lettuce and tomato on Sourdough bread.
- Roast Beef and Cheddar Sandwich**..... **\$8.00 per person**
Herbed roast beef with mild cheddar, leaf lettuce and tomato on a Kaiser Roll.
- Chicken Salad Croissant**..... **\$8.00 per person**
Our signature chicken salad sandwich on a flaky croissant.
- Turkey with Pesto Mayonnaise Wrap** **\$7.50 per person**
Roasted turkey breast with provolone cheese, leaf lettuce and tomato in a tomato basil tortilla.
- Southwest Roast Beef Wrap** **\$7.50 per person**
Peppered roast beef with sharp cheddar, leaf lettuce and tomato in a sundried tomato wrap with chipotle mayonnaise.

CLUBHOUSE MENU

On your own for lunch? Stop over at the Briggs Woods Clubhouse for a country café style menu cooked to order.

Sandwiches

All sandwiches served with fries, chips or a side salad.

Substitute cheeseballs for \$2.00, Substitute Onion rings for \$1.00, Add bacon for \$1.50

- | | |
|---|--------------------------------------|
| Cheeseburger.....\$7.00 | Patty Melt.....\$8.00 |
| Reuben \$8.00 | Grilled Chicken Sandwich\$7.00 |
| Big BLT \$8.00 | Tenderloin Sandwich\$7.00 |
| Club Croissant \$8.00 | Cold Ham & Cheese\$5.00 |
| Grilled Ham, Turkey, Bacon \$8.00 | |

Baskets

All baskets are served with fries

- | | |
|----------------------------------|---------------------------|
| Chicken Strip Basket\$7.00 | Shrimp Basket.....\$8.00 |
| Fish Strip Basket\$7.00 | Hot Dog Basket.....\$5.00 |

Singles

- | | |
|---------------------|--------------------|
| Hot dog\$2.75 | Polish\$3.50 |
|---------------------|--------------------|

Appetizers & Side Dishes

- | | |
|--------------------------------------|--------------------------------------|
| Small Order Cheese Balls\$3.50 | Large Order Cheese Balls\$7.00 |
| French Fries\$3.00 | Onion Rings\$5.00 |

COLD HORS D'OEUVRES

Hors d'oeuvres priced to serve 25 guests

Smoked Salmon & Cheese Roulade	\$79.95
Smoked salmon rolled with cream cheese, sesame seeds and parsley	
Brie En Croute	\$59.95
Flaky puff pastry filled and baked with brie, sweet apples, dried cherries, walnuts and brown sugar. Served with crackers.	
Sliced Melon & Prosciutto	\$69.95
Sweet cantaloupe wrapped with prosciutto ham.	
Stuffed Cherry Tomatoes with Herbed Chevre	\$49.95
Shrimp Cocktail	\$69.95
Delicious jumbo shrimp served with a traditional cocktail sauce	
Assorted Mixed Nuts	\$24.95
Prosciutto Wrapped Asparagus	\$79.95
A trio of crisp asparagus tips wrapped in prosciutto ham	
Bacon Wrapped Asparagus with Bourbon-Mustard Drizzle	\$59.95
Asparagus tips wrapped in bacon and drizzled with a bourbon-mustard.	
Tomato Caprese Skewer	\$59.95
Cherry tomatoes, fresh mozzarella and fresh basil brushed with a balsamic reduction	
Tomato Bruschetta Crostini with shaved Parmesan	\$49.95
Smoked Salmon Crostini on rye with Horseradish Dill Crema	\$79.95
Assorted Silver Dollar Sandwiches	\$69.95
Choose (3) of the following choices: Ham, turkey, roast beef, Italian, cucumber, chicken salad, tuna salad, creamy pesto chicken, peppered roast beef with horseradish sauce	
Crudités	\$49.95
Individual servings of assorted fresh cut seasonal vegetables served in a shooter glass with dill dip.	
Strawberry Soup	\$59.95
The perfect chilled strawberry soup served in a shooter glass	
Roasted Red Pepper Hummus & Pita Chips	\$49.95
Chocolate Covered Strawberries	\$25.00/dozen
Filled Strawberries	\$22.00/dozen
Strawberries placed upside down and filled with a sweetened mascarpone filling	
Deviled Eggs	\$39.95
Guacamole & Salsa with Tortilla Chips	\$39.95

HOT HORS D'OEUVRES

Hors d'oeuvres priced to serve 25 guests

Crab Rangoon	\$49.95
Crisp fried won tons stuffed with a creamy crab filling	
Bacon Wrapped Scallops	\$99.95
Sea Scallops wrapped in bacon, seasoned and broiled	
Stuffed Mushroom Caps	\$79.95
Choice of spinach, crab or sausage filling	
Mini Chicken Wellington	\$79.95
A delicate marriage of tender chicken breast and mushroom duxelle wrapped in a French-style pastry	
Mini Meatballs	\$49.95
Choice of honey barbeque, bourbon glaze, Swedish, Thai style or sweet & sour	
Lobster Tempura	\$85.99
Lobster tail bites battered in tempura batter, fried and served with a dipping sauce	
Crab Meat Beignets	\$59.95
Crunchy on the outside with luxuriously crab meat-filled inside. Served with a creamy White Remoulade Sauce	
Italian Stromboli	\$69.95
Turnover filled with various cheeses and cold cuts and vegetables	
Cocktail Franks	\$49.95
Chicken Wings	\$59.95
Bacon Wrapped New Baby Potatoes	\$49.95
Soft new baby potatoes, wrapped in bacon and broiled with an Italian butter drizzle	
Skewers	\$69.95
Your choice of Juicy Cajun marinated chicken skewers served with lime or Sweet chili glazed pork skewers	
Petite Crab Cakes	\$99.95
Classic petite crab cakes served with a tangy roasted pepper coulis	
Tomato, Pesto, Mozzarella Bruschetta	\$49.95
Smoked Salmon Cucumber Bites	\$79.95
Cucumber coins topped with herb chevre and thinly sliced smoked salmon	
Spinach/Artichoke Dip with Rye Bread & Crackers	\$49.95
Dried Beef Dip with Sourdough Bread & Crackers	\$59.95
Petit Beef & Brie Sandwiches	\$79.95
Mouthwatering beef sliders topped with melted brie, spinach, herbs and caramelized onions	
Tomato Soup Shooter	\$49.95
Hearty tomato basil soup shooter garnished with a mini grilled cheese dipper	

HORS D'OEUVRES STATIONS & DISPLAYS

Hors d'oeuvres priced to serve 25 guests. Some stations require Culinary Professional Attendant.

- Antipasto \$89.95**
Marinated mushrooms, olives, artichokes, tomatoes and grilled vegetables, Italian sliced meats, cheeses, and an olive tapenade. Served with lavosh
- Quesadilla Station \$99.95**
Quesadillas made to your guests liking. Ingredient choices include: chicken, assorted cheeses, assorted sautéed vegetables, herbs, pesto, sour cream & salsa. Culinary Professional Required \$25.00
- Slider Station \$69.95**
Choice of pulled pork, beef brisket, or grilled chicken, served with appropriate toppings and condiments. Ask for pricing on more than one selection.
- Seasonal Fruit & Berry Station \$125.00**
Seasonal fresh fruits and berries displayed in an eye appealing design and served with a sweet mascarpone dip
- Crudité Display \$59.95**
Assorted vegetable crudités display served with a fresh dill dip.
- Imported & Domestic Cheese Station \$139.95**
An array of domestic and imported cheeses, garnished with grapes and strawberries and served with dried fruit chutney, assorted sliced breads and crackers
- Smoked Salmon Platter \$79.95**
Cold smoked salmon, mustard-dill sauce and horseradish cream cheese paired with capers, red onions and assorted crackers
- Shrimp Station \$149.95**
Shrimp scampi sautéed with garlic, white wine, herbs and lemon butter, shrimp cocktail served with traditional cocktail sauce and Shrimp mascarpone fondue dip served with breads and crackers
- Fiesta Station \$89.95**
Assorted tortilla chips served with salsa, guacamole, queso dip and bean dip
- Assorted Dips Station \$139.95**
Assorted crackers and breads served with the following dips: Dried Beef Dip, Spinach Artichoke Dip, Roasted Red Pepper Dip, Hot Crab Dip, and Creamy Bacon Cheddar Dip



A LA CARTE BEVERAGE ITEMS

- Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea\$15.00/gallon
- Iced Tea..... \$10.00/gallon
- Lemonade \$10.00/gallon
- Canned Soda.....\$1.50 each
- Individual 5.5 oz. Juices.....\$1.25 each
- Bottled Water \$2.00 each

PLATED DINNER OPTIONS

Plated Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls, lemonade & iced tea

BEEF

- Slow Roasted Beef**\$14.95 per person
Slow roasted with a cabernet demi glaze
- Prime Rib au jus** \$22.95 per person
Slow Roasted to a perfect medium-medium rare
- Steak De Burgo** \$24.95 per person
Seared Beef Tenderloin with creamy garlic and oregano sauce
- Ribeye Steak**\$21.95 per person
Seasoned and grilled to perfection
- Rolled Flank Steak**.....\$15.95 per person
Stuffed with aromatic vegetables, cheeses and served with Argentinian Chimichuri Sauce

CHICKEN

- Stuffed Chicken Breast**\$12.95 per person
Chicken Breast stuffed with breads, herbs, cheeses and served with a white wine crème sauce
- Chicken Piccata**\$12.95 per person
With lemon caper sauce
- Chicken Marsala**\$13.95 per person
Sautéed boneless chicken breast with onions and mushrooms in a creamy Marsala Sauce
- Chicken Florentine En Croute**.....\$14.95 per person
Boneless chicken breast stuffed with spinach & feta cheese, wrapped in a puff pastry shell and served with a Dijon cream sauce
- Champagne Chicken**\$12.95 per person
Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy Champagne Beurre Blanc
- Chicken Maderia**\$12.95 per person
Lightly breaded airline chicken breast, sautéed mushrooms, crispy prosciutto and Maderia Wine Sauce

PORK

- Herb Crusted Pork Loin** \$11.95 per person
Herb crusted pork loin with an herb and butter cream sauce
- Bourbon Glazed Pork Loin**.....\$14.95 per person
Roasted carved pork loin with brandied apples, crushed pecans and bourbon cider reduction
- Grilled Pork Chop**..... \$11.95 per person
Seasoned and grilled to perfection
- Montreal Pork Chop**.....\$12.95 per person
Bacon Wrapped boneless pork chop with Montreal Seasoning and Mushroom White Wine Sauce
- Roasted Pork Medallions**\$14.95 per person
Slow roasted pork tenderloin sliced into medallions then drizzled with an apple cider bourbon sauce
- Maple Glazed Ham** \$10.95 per person
- Spinach Rolled Pork Loin**.....\$12.95 per person

PLATED DINNER OPTIONS

Plated Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls

SEAFOOD

- Seafood Pasta.....\$15.95 per person**
Shrimp, salmon, and scallops in a creamy Parmesan cheese sauce atop a bed of angel hair pasta
- Bourbon Glazed Salmon.....\$14.95 per person**
Fresh cut salmon steak marinated and grilled, served with a bourbon glaze
- Hazelnut Crusted Salmon\$15.95 per person**
Center cut filet encrusted with a hazelnut breading and served with a pan reduction

VEGETARIAN

- Tortellini Alfredo \$10.95 per person**
Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce
- Filled Portobello Mushrooms\$12.95 per person**
Stuffed with spinach and fresh mozzarella cheese
- Broccoli Tofu Stir Fry.....\$12.95 per person**
Crispy tofu stir fried with broccoli
- Spinach & Cheddar Strata.....\$9.95 per person**
Succulent spinach, cheddar and egg strata
- Penne & Grape Tomato Pasta..... \$10.95 per person**
Penne pasta tossed with grape tomatoes, spinach, basil and a balsamic reduction

CHILDRENS MENU

- Chicken Strips with mashed potatoes and fruit cup..... \$6.00 per person**
- Personnel Cheese Pizza..... \$6.00 per person**
- Hot Dog with Potato Chips\$5.00 per person**
- Macaroni & Cheese\$5.00 per person**
- Grilled Cheese Sandwich with Potato Chips.....\$5.00 per person**

DUO COURSES

- Sirloin & Chicken..... \$22.00 per person**
Seared 5-ounce Beef Sirloin Medallion with Sauce Diane paired with a Balsamic Glazed Chicken Breast
- Roast Beef & Chicken \$18.00 per person**
5-ounce slow roasted beef paired with Prosciutto sage chicken
- Pork & Chicken..... \$17.00 per person**
Roasted Pork Medallions paired with a seasoned grilled chicken breast
- Fillet & Shrimp \$21.00 per person**
Grilled 5-ounce beef tenderloin paired with a garlic butter shrimp skewer
- Salmon & Crab Cakes..... \$17.00 per person**
Bourbon glazed salmon paired with two petit crab cakes
- Chicken & Shrimp Rockefeller \$19.00 per person**
Tasty chicken and shrimp sautéed and prepared in traditional Rockefeller style

PLATED DINNER ENHANCEMENTS OPTIONS

Plated Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls

SALAD OPTIONS

House Salad

Iceberg lettuce tossed with tomato wedges, shredded carrots, herb croutons and choice of dressing

Mixed Green Leaf Salad

Mixed greens, tossed with tomato wedges, cucumber coins, garlic croutons and choice of dressing

Caesar Salad

Romaine lettuce tossed with shredded parmesan, garlic croutons and a tomato wedge

Spinach Salad

Fresh Spinach garnished with shaved red onion, chopped egg and grape tomatoes with a hot bacon dressing

Greek Salad

Romaine lettuce with olives, pepperoncini, and feta cheese with a lemon-oregano dressing

SPECIALTY SALAD OPTIONS (Add \$2.00 per plate)

Caprese Salad

Spinach topped with fresh tomatoes, fresh mozzarella, basil and a balsamic vinaigrette dressing

Poached Pear & Strawberry Salad

Fresh Spinach topped with sugar poached pears, fresh strawberries and candied almonds. Served with a strawberry vinaigrette dressing

Fall Harvest Salad

Mixed Greens tossed with thinly sliced apples, strawberries, blueberries, raspberries, cinnamon-sugar croutons and a raspberry vinaigrette dressing.

STARCH OPTIONS

Roasted Red Pepper Mashed Potatoes

Garlic Butter Mashed Potatoes

Baked Potato

Rosemary Bliss Potatoes

Twice Baked Potatoes

Parsley Buttered Roasted Reds

Cheesy Hash browns

Sautéed fingerling potatoes with sundried tomato basil

VEGETABLE OPTIONS

Buttered Corn

Candied Bourbon Carrots

Green Beans Almandine

Buttered Broccoli Florets

Green Bean Casserole

Asparagus Spears with Garlic & Pine Nuts

BUFFET DINNER OPTIONS

Buffet Dinner Entrees served with House Salad or Mixed Green Leaf Salad, one starch, one vegetable, breads & rolls, lemonade or iced tea

BEEF

- Slow Roasted Beef**\$12.95 per person
Slow roasted with a cabernet demi glaze
- Beef Bourguignon**..... \$10.95 per person
Tender beef mingling with carrots, onions and mushrooms in a rich, savory stock.
- Rolled Flank Steak**.....\$13.95 per person
Stuffed with aromatic vegetables, cheeses and served with Argentinian Chimichuri Sauce

CHICKEN

- Stuffed Chicken Breast** \$10.95 per person
Chicken Breast stuffed with
- Chicken Piccata** \$10.95 per person
With lemon caper sauce
- Chicken Marsala** \$11.95 per person
Sautéed boneless chicken breast with onions and mushrooms in a creamy Marsala Sauce
- Champagne Chicken** \$10.95 per person
Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy Champagne Beurre Blanc
- Chicken Maderia** 12.95 per person
Lightly breaded chicken breast, sautéed mushrooms, crispy prosciutto and Maderia Wine Sauce
- Chicken Milano**11.95 per person
Lightly breaded chicken breast, served in a sundried tomato and fresh basil sauce

PORK

- Herb Crusted Pork Loin**\$9.95 per person
Herb crusted pork loin with an herb and butter cream sauce
- Bourbon Glazed Pork Loin**.....\$12.95 per person
Roasted carved pork loin with brandied apples, crushed pecans and bourbon cider reduction
- Grilled Pork Chop**.....\$9.95 per person
Seasoned and grilled to perfection
- Smoked Pork Chop**..... \$10.95 per person
- Maple Glazed Ham**\$9.95 per person

STARCH OPTIONS

- Roasted Red Pepper Mashed Potatoes**
- Garlic Butter Mashed Potatoes**
- Baked Potato with Butter & Sour Cream**
- Rosemary Bliss Potatoes**
- Twice Baked Potatoes**
- Parsley Buttered Roasted Reds**
- Cheesy Hash browns**

VEGETABLE OPTIONS

- Buttered Corn**
- Candied Bourbon Carrots**
- Green Beans Almandine**
- Buttered Broccoli Florets**
- Green Bean Casserole**
- Vegetable Medley**
- Baked Beans**

THEME DINNER BUFFET OPTIONS

Theme Buffets include lemonade or iced tea

Italian Pasta Buffet..... \$10.95 per person

Lasagna accompanied by a deconstructed pasta bar including Penne & Fettuccini noodles, Marinara and Alfredo Sauce, meatballs and grilled chicken. Also includes Caesar Salad and Garlic Bread.

Italian Dinner Buffet.....\$15.95 per person

Italian Wedding Soup, Roma Tomatoes, Fresh Mozzarella and Basil with Balsamic Drizzle, Chicken Bruschetta, Tuscan Sausage with Peppers and Onions tossed in a Robust Bolognese, Fettuccine Alfredo, Sicilian Vegetable Blend, and assorted Artisan Rolls with Olive Oil

The Godfather \$16.95 per person

Chicken Piccata paired with Linguini with Clam Sauce and fried Ravioli, served with Antipasto Salad, Caesar Salad, and Garlic Bread

South of the Border Buffet \$11.95 per person

Pan Style Burritos, Chicken Enchiladas, Hard shell tacos, Spanish Rice, and Refried beans

Southern Buffet\$14.95 per person

Country Style Ribs paired with oven roasted chicken, jambalaya rice, fried potatoes, fresh greens, rolls and butter.

Backyard BBQ Buffet..... \$10.95 per person

Pulled Pork Sandwiches, fried chicken, potato salad, coleslaw, cowboy beans, and fresh fruit

Brisket Buffet \$10.95 per person

Tender Beef Brisket Sandwiches served with cheesy hash browns, buttered corn and pasta salad.

CULINARY ATTENDED ACTION STATION

Add an action station to compliment your meal or build a buffet around an action station

Herb Crusted Tenderloin of Beef Carving Station.....\$10.00 per person

Au jous, Horseradish cream, Dijon mustard sauce, and herb mayonnaise, served with silver brioche rolls

Top Round of Beef Carving Station..... \$6.00 per person

Au jous, Horseradish cream, Dijon mustard sauce, and herb mayonnaise, served with fresh baked rolls

Herb Butter Turkey Roast Carving Station\$5.00 per person

Basil mayonnaise and orange cranberry compote served with fresh baked rolls

Glazed Ham Carving Station \$6.00 per person

Grain mustards and mayonnaise served with fresh baked rolls

CEREMONY DRESSING ROOM PACKAGE - \$8.00 per person

Ladies

- Party Sandwiches
- Fresh Fruit & Cheese Tray
- Chocolate Covered Strawberries
- Coffee, Lemonade & Water

*Add a round of mimosas - \$4.00 per person

Men

- Party Sandwiches
- Fresh Fruit & Cheese Tray
- Cookies & Chex Mix
- Coffee, Lemonade & Water

*Add a round of Beers - \$3.50 per person

INTERMEZZON

Served after the salad course; add \$2.50 per person
Choice of Mango, Raspberry, Orange or Lemon Sorbet

PLATED DESSERT SELECTIONS

New York Style Cheesecake	\$4.00 per person
Traditional cheesecake served with a Dulce de Leche Sauce, garnished with Strawberries	
Angel Food Cake	\$3.00 per person
Served with Almond custard	
Crème Brulee	\$5.00 per person
Topped with Chantilly Crème and Fresh Berries	
Crème Caramel Custard	\$3.50 per person
creamy, rich and sweet, and topped with oozing caramel sauce	
Fruit Cobbler	\$2.50 per person
Choose between apple, peach, blueberry and cherry, served with vanilla bean ice cream	
Old Fashioned Bread Pudding	\$2.50 per person
Served with a sugar sauce	
Flourless Chocolate Cake	\$4.00 per person
Chocolate Cake dressed with Dark Chocolate Ganache, garnished with Seasonal Berries	
Apple Tart	\$3.50 per person
Baked apple tart with Hazelnuts served with caramel sauce and a scoop of Cinnamon ice Cream	
Pumpkin Cheesecake Dessert	\$3.00 per person
Layers of graham crackers, cheesecake, spice pumpkin puree and whipping crème.	
Chocolate Tuxedo Cake	\$3.00 per person
Vanilla chiffon cake layered with rich chocolate mousse	
Apple Pavlovas	\$3.25 per person
crisp meringue base with baked apples and the caramel sauce	
Berry Mascarpone Tart	\$4.00 per person
Creamy mascarpone tart topped with seasonal berries	
Tiramisu	\$4.00 per person
coffee-flavored Italian custard dessert.	

DESSERT STATIONS

Mini Assorted Cheesecake Station	\$3.00 per person
Build Your Own Sundae Station	\$5.00 per person
Premium Vanilla Bean Ice Cream with assorted toppings and assorted sweet sauces	
Chocolate Lovers	\$3.00 per person
Chocolate dipped Oreos, pretzels, strawberries and nuts accompanied by double fudge brownies and chocolate chip cookies	
Assorted Pie Station	\$3.00 per person
Your choice of 4 flavors: Apple, Cherry, Pumpkin, Pecan, Blueberry, Strawberry, Raspberry, Banana Crème, Coconut Crème, Custard, Lemon Meringue, Butterscotch, Strawberry Rhubarb.	
Mini Indulgences Station	\$5.00 per person
Choose any 5 desserts and allow us to minimize the serving size.	

NON-ALCOHOLIC BEVERAGE ITEMS

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea	\$15.00/gallon
Iced Tea.....	\$10.00/gallon
Lemonade	\$10.00/gallon
Canned Soda.....	\$1.50 each
Individual 5.5 oz. Juices.....	\$1.25 each
Bottled Water.....	\$2.00 each
Coffee Service Half Day	\$3.00 per person
Coffee Service Full Day.....	\$5.00 per person

BEER

American Premium Beer - \$3.00

Budweiser	Bud Light	Busch Light	Busch NA
Coors Light	Michelob Golden	Michelob Ultra	Miller Light

Imported & Craft Beer - \$4.00

Amberbock	Angry Orchard	Blue Moon	Corona
Heineken	IPA	Leinenkugel	Stella Artois
Samuel Adams Boston Lager			

Kegs - \$300.00

½ Barrel Domestic Beer (16 gallon)

1/6 Barrel Imported & Craft Beer (quoted based on request)

SPIRITS

House Brands	\$2.75
Call Brands.....	\$3.50
Premium Brands	\$4.25-\$6.00

SPECIALTY

Bloody Mary Bar.....	\$8.00 per person
Mimosa Bar.....	\$6.00 per person
Margarita Bar.....	\$7.00 per person

WINE LIST – BY THE GLASS

Red

Drumheller Cabernet	\$5.00
Sterling Vintners Collection Merlot.....	\$6.00
Trivento Reserve Malbec.....	\$4.00
Hahn Pinot Noir.....	\$6.00

House Red

Bota Box Cabernet Sauvignon	\$3.00
Bota Box Merlot	\$3.00

White

Belle Ambiance Chardonnay	\$4.50
Chateau St Jean Sauvignon Blanc.....	\$5.00
Gabbiano Promessa Pinot Grigio	\$3.50
Chateau Ste Michelle Riesling	\$4.50
Jacob’s Creek Moscato	\$3.50

House White

Bota Box Chardonnay	\$3.00
Bota Box Moscato	\$3.00

WINE LIST – BY THE BOTTLE

Red

Freakshow Cabernet	\$24.00
St Francis Merlot.....	\$26.00
7 Deadly Red Blend.....	\$21.00

White

Kendall Jackson Vintners Reserve Chardonnay.....	\$21.00
Umberto Fiore Moscato d’Asti	\$18.00

Toasting

Priced as a 2 ounce pour per person

Champagne.....	\$2.00
Verdi Spumante	\$2.00
House	\$2.00
Umberto Fiore Moscato d’Asti	\$2.00