Banquet Menu - Entrees From Our Dinner Menu Are Also Available

Slow Roasted Prime Rib
7oz Cut of slow roasted prime rib of beef, smothered in our house recipe au-jus.

Tenderloin Tips Diane
Sautéed with fresh mushrooms and scallions, deglazed with brandy and finished with bordelaise sauce. Tossed with linguini.

Homemade Pot Roast
Served with mashed potatoes. Topped with celery, onions and carrots in a natural gravy.

Hungarian Style Stroganoff
Sautéed sirloin tips with onions and mushrooms. In a blended sour cream and sherry demi-glace.

Chicken Marsala
Sautéed with onions and fresh mushrooms. Deglazed with Marsala wine and finished with demi glaze and sweet butter.

Chicken Vesuvio
Sautéed boneless breast of chicken with fresh chopped garlic and roasted potatoes. Finished with Chablis wine and natural chicken stock.

Chicken Piccata
Sautéed and deglazed with white wine and lemon juice.

Sautéed Tilapia Carciofi
Artichoke hearts, spinach, tomatoes, mushrooms, capers in a light lemon wine sauce.

Fried Shrimp
Eight lightly breaded deep fried shrimp, served with our homemade cocktail sauce on the side.

Fresh Atlantic Salmon
Sautéed in a lemon butter white wine sauce.

Combo Choices
Four Fried Shrimp & Half Rack BBQ Ribs
Four Fried Shrimp & BBQ Chicken Breast
Half Rack BBQ Ribs & BBQ Chicken Breast
(All Combos Made With Our Homemade BBQ Sauce)

Limit One Combo Per Event

Choose two or three entrees from above. Depending on the size of your event.

Gluten Free & Vegetarian Dishes Available.

No Room Rental Fee! No Expensive Drink Package!
Entrees served with sauteed vegetables (except pasta dishes) and choice of rice pilaf or garlic mashed potatoes. Fresh garden salad and warm bread.

Ice Cream for dessert add $1.75. Unlimited, soda, ice tea & coffee refills add $2.89
Please advise us of your alcohol preference. Tax and tip are additional.

LUNCH PORTION $18.95
Prime Rib Add $5.00
Choose one to three items, depending on how many are in your party. We’ll type a special menu with the theme of your choice for your event. A few theme choices are shown here. Ask about additional options.

DINNER PORTION $21.95
Prime Rib Add $5.00
### Cold Appetizers (50 pieces Per Tray)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mini Pretzel Roll Sandwiches</td>
<td>$99.00</td>
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<tr>
<td>2. Deviled Eggs</td>
<td>$45.00</td>
</tr>
<tr>
<td>3. Bruschetta- Croutons With Diced Tomatoes &amp; Basil</td>
<td>$58.00</td>
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<tr>
<td>4. Assorted Fresh Vegetables- With Dip</td>
<td>$65.00</td>
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<tr>
<td>5. Gulf Jumbo Shrimp- With Cocktail Sauce And Lemons</td>
<td>$99.00</td>
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<tr>
<td>6. Fresh Fruit Platter</td>
<td>$75.00</td>
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<tr>
<td>7. Assorted Cheese And Crackers</td>
<td>$85.00</td>
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</tbody>
</table>

### Hot Appetizers (50 pieces Per Tray)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Mini Pretzel Roll Sliders No Mix &amp; Match Please</td>
<td>$99.00</td>
</tr>
<tr>
<td>8. Pork Sliders</td>
<td>$99.00</td>
</tr>
<tr>
<td>9. Pot Roast Sliders</td>
<td>$99.00</td>
</tr>
<tr>
<td>10. Mini Burger Sliders With American Cheese</td>
<td>$99.00</td>
</tr>
<tr>
<td>11. Chicken Tenders Served Served With Ranch Dressing</td>
<td>$69.00</td>
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<tr>
<td>12. Spicy Buffalo Chicken Wings</td>
<td>$69.00</td>
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<tr>
<td>13. BBQ Chicken Wings</td>
<td>$69.00</td>
</tr>
<tr>
<td>14. Quiche Lorraine Assorted Flavors</td>
<td>$69.00</td>
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<tr>
<td>15. Stuffed Mushrooms Italian Style</td>
<td>$65.00</td>
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<tr>
<td>16. Beef or Chicken Mini Kabobs</td>
<td>$94.00</td>
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<tr>
<td>17. Dates Wrapped In Bacon- Over A Sweet Red Pepper Sauce</td>
<td>$69.00</td>
</tr>
<tr>
<td>18. Tri-Colored Tortellini- With Lemon Ranch Dip</td>
<td>$52.00</td>
</tr>
<tr>
<td>19. Veggie Egg Rolls- With Sweet Chili Sauce</td>
<td>$58.00</td>
</tr>
<tr>
<td>20. Water Chestnuts Wrapped With Bacon</td>
<td>$52.00</td>
</tr>
<tr>
<td>21. Mini BBQ Pork Ribs</td>
<td>$79.00</td>
</tr>
<tr>
<td>22. Cheese Stuffed Jalapeno Poppers</td>
<td>$60.00</td>
</tr>
<tr>
<td>23. Franks Wrapped With Pastry</td>
<td>$59.00</td>
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<tr>
<td>24. Fried Calamari</td>
<td>$85.00</td>
</tr>
<tr>
<td>25. Steamed Red Potatoes- Topped With Mixed Cheeses</td>
<td>$52.00</td>
</tr>
<tr>
<td>26. Swedish Style Meatballs In Our Heavy Cream Sauce</td>
<td>$74.00</td>
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<tr>
<td>27. Italian Style Meatballs In Our Homemade Marinara Sauce</td>
<td>$74.00</td>
</tr>
<tr>
<td>28. Bang Bang Shrimp Hand Battered Shrimp Tossed In A Sweet Spicy Chili Sauce</td>
<td>$99.00</td>
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<tr>
<td>29. Shrimp Scampi- Shrimp Sauteed In Our Lemon Garlic Butter. Served Over Toasted Croutons</td>
<td>$99.00</td>
</tr>
<tr>
<td>30. Italian Sausage- Mild Italian Sausage, Roasted Red &amp; Green Peppers. With White Wine, Garlic &amp; Oregano Sauce</td>
<td>$62.00</td>
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</tbody>
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### Fresh Salad Bowls Serves Aprox. 50

- **Chicken Caesar Salad** $69.00
  - Romaine Hearts, seasoned croutons and parmesan cheese.
  - Served with a side of Caesar dressing.

- **Chicken Harvest Salad** $69.00
  - Grilled chicken breast, mixed greens tossed with mandarin oranges, walnuts, dried cherries and bleu cheese crumbles.
  - Served with a side of balsamic dressing.

- **Moroccan Spiced Chicken Salad** $69.00
  - Mixed greens, avocado, toasted almonds, beets, red peppers, sun dried cranberries, chopped egg and carrots.
  - Served with a side of Italian dressing.

- **House Salad** $44.00
  - Mixed greens, tomatoes, cucumbers & carrots.
  - Served with a side off our homemade ranch dressing.

### We Suggest:

- **Before Dinner**
  - 4 pieces per person.
- **Midday or Late Evening**
  - 8 pieces per person.
- **Lunch or Dinner**
  - 12-14 pieces per person.

Prices do not include applicable sales tax & gratuity of 20%