



The Field Club

Banquet and Private Party Handbook



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Banquet and Private Party Handbook

It is the goal of The Field Club and the culinary team to make your private party special. You can expect delicious food, personalized service, and impeccable presentation every time. Whether its breakfast, lunch or dinner, or a casual, elegant or themed event, we're dedicated to making every event memorable. The menus provided herein are suggestions for your private party; however, we are always ready to discuss other options with you. If there is a specific dish that you would like to have our chefs can prepare them. If you have a certain theme in mind we would be happy to create a custom tailored menu to suit your needs. If you wish to schedule an appointment to discuss your ideas, please contact our Food and Beverage Director. We hope that whatever you choose, you have a wonderful catering experience with us.

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* Prices subject to seasonal changes.

Lunch

Passed Canapes / Hors D'Oeuvres / Party Platters

Cold:

Please note: The price indication per a dozen is for each individual item in the category.

\$35 Per Dozen

Seared (or raw) Ahi Tuna
on Sesame Crackers
with Wasabi Cream

Roasted Beef Roulade
with Asparagus Tips

\$35 Per Dozen

Duck Breast
with Melon on Crostini

Shrimp Cocktail

Crab Salad on Cheddar Corn Cake
with Micro Greens

Shrimp and Cucumber

Crab and Avocado Profiteroles

Cavier topped Deviled Eggs

Chicken and Cashew Thai Spring Roll

Smoked Salmon Roulade
with Dill Cream Cheese and Caviar

\$35 Per Dozen

Roquefort Tartelettes
with Green Apples

Smoked Salmon Mousse
with Dill in Phyllo Cups

Duck
with Lingonberry on Crostini

Salami Cornets
with Cornichon Cream Cheese

Prosciutto-Red Pepper Roller
with Allouette

Platters

served in increments
of 25 person servings

Anitpasto \$60

Baked Brie \$55

Crudités \$50

Swiss Cheese Fondue \$60

Cheese and Fruit \$75

Smoked Salmon with Condiments \$150

Caviar with Blinis and Condiments \$150

Shrimp Cocktail \$130

Whole Decorated Salmon \$350

Additional Sides \$90

Hot:

\$50 Per Dozen

Rosemary Skewered Beef
with Button Mushrooms

Giant Scallops Rumaki

Oyster Rockefeller

\$40 Per Dozen

Crab Toast

Mini Crab Cakes

Coconut Shrimp

Deep Fried Wonton
with Curried Chicken

Pot Stickers
(Shrimp or Pork)

Stuffed Mushrooms
(Crab or Spinach)

\$35 Per Dozen

Chicken Pineapple Brochette
with Peanut Dip

Bibber Bacon

Bruschetta with or without Avocado

Pineapple Ruamki

Spanikopita

Mini Vegetable Egg Rolls

Chicken Sesame

Mini Quiche

Action Food Stations

Minimum of 40 people attending if less a chef attendant can be added for \$150.

General Tsao's Chicken Station: \$12 Per Person

white rice, chicken breast, peanuts, broccoli florets and sweet ginger soy sauce served in Chinese food containers

Hamburger and Chicken Breast Slider Station: \$12 Per Person

hamburger and chicken breast, lettuce, tomato, shaved onion and pickles with all appropriate condiments

Peking Duck Station: \$14 Per Person

Peking duck, scallions, hoisin sauce, plum sauce and peking doilies

Jambalaya Station: \$12 Per Person

crayfish, shrimp, chicken and sausage with white rice, red and green peppers, okra, onions, creole sauce and Cajun tomato stock

Mashed Potato Station: \$9 Per Person

golden mashed potato and mashed sweet potato with chopped green onion, bacon, shredded cheddar cheese and sour cream

Lunch Set Menus

\$25.95

Assorted Salad Greens with Cucumbers, Tomatoes and House Dressing

Penne A La Vodka

with steamed broccoli, julienne carrots and mushrooms

Chocolate Tuxedo Cake in Martini Glass

\$27.50

Caesar Salad with Garlic Croutons and Homemade Caesar Dressing

Chicken Piccata

with buttered pasta noodles and Italian vegetables

Tira Mi Su with Chocolate Sauce

\$30.95

Crisp Iceberg Wedge

with tomato and purple relish
accompanied by ranch dressing

Romanian Skirt Steak with Mushroom Demi

roasted red potatoes and steamed broccoli

Carrot Cake with Anglaise Sauce

A La Carte Luncheon Choices

Salad Starters \$8

Caesar Salad Classical Preparation

Garden Salad Greens

topped with garden vegetables
choice of dressing

1956 House Heart of Romaine

artichoke, palm, tomato and avocado

Martha's Vineyard

dried cranberries, walnuts, apples
and blue cheese

Caprese Salad

tomato, fresh mozzarella, and basil
drizzled with olive oil and balsamic

(add chicken to any salad \$4)

(add six large shrimp to any salad \$6)

Salad Entrée \$19

Cobb Salad

poached chicken or shrimp
on a bed of shredded lettuce
with eggs, bacon, olives, blue cheese,
avocado and tomatoes

Southern Fried Salad

fried chicken breast
with eggs, bacon, vine ripe tomatoes,
scallions and cheddar cheese
on a bed of greens served with ranch

Caesar Feast

topped with your choice of grilled
chicken, salmon or poached shrimp

Chicken Caprese Salad

grilled chicken, mixed greens,
tomato, fresh mozzarella and basil
drizzled with olive oil and balsamic

Shrimp Louis

poached shrimp, shredded iceberg
lettuce, tomato, asparagus, egg
and avocado

Salad Entrée \$22

Lobster Tail Salad

on baby greens
with mango avocado crotons
and a citrus vinaigrette

Bird of Paradise

half a pineapple
with shrimp or chicken salad
garnished with fresh fruit

Salad Trio

shrimp, chicken and tuna salads
with marinated vegetables, fruit
and banana bread

Crab-Avocado Salad

jumbo lump crab salad
served in an avocado half
with shredded iceberg lettuce, tomato,
toasted pine nuts and dill dressing

Imperial Chicken Breast

with mixed greens
and orange vinaigrette

Teriyaki Lacquered Salmon

on field greens
with a ginger-mint vinaigrette

Salmon Platter

mixed greens with tomatoes, eggs,
asparagus and creamy dill dressing

Lunch Entrees

(Add House Salad or Cup of Soup Du Jour for \$2)

\$16.75

Quiche:

choose your ingredients from – Bacon, Ham, Swiss, Cheddar, Spinach, Onions, Mushrooms and Baby Shrimp

Crepes: Chicken or Seafood

(Served with choice of Fresh Fruit or Broccoli and Spiced Peach)

\$18.95

Meatloaf

with buttermilk-chive mashed potatoes,
gravy and vegetables

Pasta Primavera

penne pasta, fresh vegetables and parmesan cheese

Beef Stroganoff over Fettuccini

sesame chicken on jasmine rice
with stir fried vegetables

Salisbury Steak with Mushroom Gravy

texas country fried steak
with pan fried potatoes and collard greens

\$15.95

Chicken, Turkey, Ham, or Roast Beef Club

with bacon, lettuce, tomato, swiss and mayo

Southwestern Chicken Sandwich

roasted chicken breast, with pepperjack cheese,
red onions, roasted red pepper, avocado
and chipotle mayonnaise on a kaiser roll

Mediterranean Veggie Wrap

hummus, feta cheese, kalamata olives,
sun dried tomatoes, fresh basil, lettuce and tomato
in a flour tortilla

(Sandwiches Served with Choice of chips,
fresh fruit or french fries)

\$22.50

Chicken Picatta (or Marsala)

Fried Shrimp (six pieces)

Grilled or Poached Salmon finished with Beurre Blanc

Crab Cakes with Beurre Blanc

Grilled Flank Steak with Mushroom Gravy

(Entrees served with choice of rice and vegetables or
French fries and coleslaw)

Desserts

\$5.95

Ice Cream or Sherbert Scoop
Three Chocolate Chip Cookies

\$6.95

Assorted Mini Pastry
Chocolate, Coconut, Carrot Cake or German Chocolate Layer Cake

\$7.95

Mrs. Fields
Key Lime Pie
New York Style Cheesecake
Turtle Cheesecake with Strawberry Garnish
Strawberry Shortcake with Cream Chantilly

\$7.95

Berry Tower
Tulip Glace Romanoff
Assorted Chocolate Profiteroles Tray (Individual Also)
Chocolate Mousse with Fruit and Nut Biscotti
Chilled Strawberry Soup with Orange Pound Cake Croutons

\$8.95

Swan with Ice Cream, Strawberries and Hot Fudge Sauce
Ultimate Chocolate Cake

Dinner

Passed Canapes / Hors D'Oeuvres / Party Platters

Cold:

Please note: The price indication per a dozen is for each individual item in the category.

\$35 Per Dozen

Seared (or raw) Ahi Tuna
on Sesame Crackers
with Wasabi Cream

Roasted Beef Roulade
with Asparagus Tips

\$35 Per Dozen

Duck Breast
with Melon on Crostini

Shrimp Cocktail

Crab Salad on Cheddar Corn Cake
with Micro Greens

Shrimp and Cucumber

Crab and Avocado Profiteroles

Cavier topped Deviled Eggs

Chicken and Cashew Thai Spring Roll

Smoked Salmon Roulade
with Dill Cream Cheese and Caviar

\$35 Per Dozen

Roquefort Tartelettes
with Green Apples

Smoked Salmon Mousse
with Dill in Phyllo Cups

Duck
with Lingonberry on Crostini

Salami Cornets
with Cornichon Cream Cheese

Proscuitto-Red Pepper Roller
with Allouette

Hot:

\$50 Per Dozen

Rosemary Skewered Beef
with Button Mushrooms

Giant Scallops Rumaki

Oyster Rockefeller

\$40 Per Dozen

Crab Toast

Mini Crab Cakes

Coconut Shrimp

Deep Fried Wonton
with Curried Chicken

Pot Stickers
(Shrimp or Pork)

Stuffed Mushrooms
(Crab or Spinach)

\$35 Per Dozen

Chicken Pineapple Brochette
with Peanut Dip

Bibber Bacon

Bruschetta with or without Avocado

Pineapple Ruamki

Spanikopita

Mini Vegetable Egg Rolls

Chicken Sesame

Mini Quiche

Platters

served in increments
of 25 person servings

Anitpasta \$60

Baked Brie \$55

Crudités \$50

Swiss Cheese Fondue \$60

Cheese and Fruit \$75

Smoked Salmon with Condiments \$150

Caviar with Blinis and Condiments \$150

Shrimp Cocktail \$130

Whole Decorated Salmon \$350

Additional Sides \$90

Action Food Stations

Minimum of 40 people attending if less a chef attendant can be added for \$150.

General Tsao's Chicken Station: \$12 Per Person

white rice, chicken breast, peanuts, broccoli florets and sweet ginger soy sauce served in Chinese food containers

Hamburger and Chicken Breast Slider Station: \$12 Per Person

hamburger and chicken breast, lettuce, tomato, shaved onion and pickles with all appropriate condiments

Peking Duck Station: \$14 Per Person

Peking duck, scallions, hoisin sauce, plum sauce and peking doilies

Jambalaya Station: \$12 Per Person

crayfish, shrimp, chicken and sausage with white rice, red and green peppers, okra, onions, creole sauce and Cajun tomato stock

Mashed Potato Station: \$9 Per Person

golden mashed potato and mashed sweet potato with chopped green onion, bacon, shredded cheddar cheese and sour cream

Dinner Set Menus

\$35

Baby Field Greens with Braised Leek and Tomato Compote

accompanied by a buttermilk ranch dressing

Wild mushroom Stuffed Imperial Chicken Breast with a Borsini Cream Sauce

served with saffron basmati rice and a summer garden vegetable medley

Wild Strawberry Shortcake with Buttermilk Vanilla Sauce

\$59

Wood Grilled Romaine with Dilled Cucumbers and Tomatoes

accompanied by a chive dressing

Crab and Shrimp Stuffed Beef Tenderloin with a Bone Marrow Demi

served with white cheddar scalloped potatoes, buttered asparagus and candied baby carrots

Belgium Chocolate Flourless Torte with Vanilla Bean Anglaise

\$75

Boston Butter Lettuce with Root Vegetable Confetti and a Lemon Vinaigrette

Wood Grilled Filet of Beef with a Wild mushroom Demi

and a Lobster Tail with Lemon Drawn Butter

served with thyme french green beans and au gratin potatoes

Mango Soufflé Glace

A La Carte Dinner Choices

Salad Starters \$8

Caesar Salad Classical Preparation

Garden Salad Greens

topped with garden vegetables
choice of dressing

1956 House Heart of Romaine

artichoke, palm, tomato and avocado

Martha's Vineyard

dried cranberries, walnuts, apples
and blue cheese

Caprese Salad

tomato, fresh mozzarella, and basil
drizzled with olive oil and balsamic

(add chicken to any salad \$4)

(add six large shrimp to any salad \$6)

Appetizers

\$15 Per Person

Pan Seared Scallop

with golden raisin-caper sauce
on a cauliflower puree

Duck Pate

with banguette and lingonberry
preserve

Traditional Scallops Coquille St. Jacques

with a gratin crust

Oyster Rockefeller (Three Pieces)

\$17 Per Person

Lobster A La Escargot

served in a crock
with bourguignon butter

Blue Crab Lump Crabcakes

with beurre blanc

Rabbit Rilette

with tarragon-grapefruit reduction

Lobster and Crabmeat Ravioli

with sherry cream sauce

\$19 Per Person

Jumbo Lump Crab Meat Cocktail

with Rainbow Micro Greens
and Mango Vinaigrette

Batter Fried Florida Lobster Tail

with Papaya Cocktail Sauce

Fish- Served with rice pilaf and vegetable medley

\$30

Seared Salmon with Beurre Blanc

Herb Crusted Salmon with Leek Cream

Salmon Tiffany poached in court bouillon finished with buerre blanc
and cavier

\$32

Grilled Shrimp over Asparagus Risotto

Maryland Style Crab Cakes with jumbo lump crabmeat

Red Snapper Almondine with Citrus Beurre Blanc

\$34

Snapper served Skin On with sauteed shrimp and mango glaze

Potato-Horseradish Crusted Red Snapper with dijon cream sauce

\$38

Batter Fried Lobster Tails with mango-papaya salsa and honey mustard

Macadamia Nut Encrusted Grouper with pineapple anglaise

Grouper Oscar sauteed grouper with crab meat, asparagus
and hollandaise sauce

\$MKT

Lobster Thermidor Maine lobster meat with dijon, tarragon and brandy
cream baked in the shell with light gratin crust

Beef- Served with herb roasted red potatoes and vegetable medley

\$37

Tournedos of Beef Tenderloin Forestiere

Escallop of Beef Tenderloin with Stilton and Port wine sauce

Sliced Roasted Tenderloin with mushroom demi glaze

5oz. \$39 7oz. \$43

Black Pepper and Roasted Garlic Glazed Tenderloin Filet

"Carpet Bag" New York Strip stuffed with oysters, herbs, and diced
vegetables

Pan Roasted Filet with stilton and caramelized walnuts with veal jus

Tenderloin Wrapped in Bacon topped with asparagus, crabmeat
and hollandaise

Filet Napoleon – marinated portobello and potato rosti

\$43

Filet Rossini – medallion of beef on a foie gras topped crustini
finished with demi garnished with shaved black truffles

A La Carte Dinner Choices

continued

Surf & Turf

\$42

Petite Filet with Three Crab Stuffed Shrimp – on Lemon Buerre Blanc Sauce

\$43

Veal or Chicken Oscar – with Sauteed Asparagus and Lump Crab Meat topped with Bearnaise Sauce

\$45

Filet Mignon Oscar – Grilled Filet and Crab Cake, Crab Stuffed Filet with a Horseradish Crust

\$47

Lobster Stuffed Tenderloin – Filet Mignon and Broiled Petite Lobster Tail with a Sherry Demi Glaze

(Served with herb roasted red potatoes or rice pilaf and vegetable medley)

Fowl

\$30

Chicken Cordon Bleu – Marinated stuffed chicken breast made in traditional manner

Chicken Kiev

Grilled Honey-Almond Chicken – Almond Encrusted Cutlet

Chicken Baton Rouge – Marinated in Creole Mustard with Chopped Pecans and Spicy Tomatoes

Pan Seared Duck Breast – Over Wild Mushroom Risotto with Ligonberry – Thyme Glaze

\$30

Black Forest Chicken – Stuffed with ham, blue cheese and walnuts

Cornish Hen – Stuffed with Wild Rice, finished with a Shiitake-madeira Glaze

Roasted Maple Leaf Duckling – Served over Parmesan Risotto with Honey Orange Lacquer

(Fowl Entrees Served with Rice Pilaf and Vegetable Medley)

Lamb & Veal

\$35

Veal Madagascar – Veal Medallions Served with Creamy Green Peppercorn Sauce

Veal San Remo – Veal Scaloppini, Proscuitto, Asparagus, Gruyere Cheese and Marsala Sauce

Veal Parmigiana – Traditional Parmigiana

Veal Marsala – Veal Cutlet with Marsala Wine and Mushroom

\$49

Grilled Veal Chop – Served over White Cheddar Mashed Potatoes with Port Wine Demi

Rack of New Zealand Lamb – with Mint Demi Glaze

Desserts

\$5.95

Ice Cream or Sherbert Scoop
Three Chocolate Chip Cookies

\$6.95

Assorted Mini Pastry
Chocolate, Coconut, Carrot Cake or German Chocolate Layer Cake

\$7.95

Mrs. Fields
Key Lime Pie
New York Style Cheesecake
Turtle Cheesecake with Strawberry Garnish
Strawberry Shortcake with Cream Chantilly

\$7.95

Berry Tower
Tulip Glace Romanoff
Assorted Chocolate Profiteroles Tray (Individual Also)
Chocolate Mousse with Fruit and Nut Biscotti
Chilled Strawberry Soup with Orange Pound Cake Croutons

\$8.95

Swan with Ice Cream, Strawberries and Hot Fudge Sauce
Ultimate Chocolate Cake

Buffets

Passed Canapes / Hors D'Oeuvres / Party Platters

Cold:

Please note: The price indication per a dozen is for each individual item in the category.

\$35 Per Dozen

Seared (or raw) Ahi Tuna
on Sesame Crackers
with Wasabi Cream

Roasted Beef Roulade
with Asparagus Tips

\$35 Per Dozen

Duck Breast
with Melon on Crostini

Shrimp Cocktail

Crab Salad on Cheddar Corn Cake
with Micro Greens

Shrimp and Cucumber

Crab and Avocado Profiteroles

Cavier topped Deviled Eggs

Chicken and Cashew Thai Spring Roll

Smoked Salmon Roulade
with Dill Cream Cheese and Caviar

\$35 Per Dozen

Roquefort Tartelettes
with Green Apples

Smoked Salmon Mousse
with Dill in Phyllo Cups

Duck
with Lingonberry on Crostini

Salami Cornets
with Cornichon Cream Cheese

Prosciutto-Red Pepper Roller
with Allouette

Platters

served in increments
of 25 person servings

Anitpasto \$60

Baked Brie \$55

Crudités \$50

Swiss Cheese Fondue \$60

Cheese and Fruit \$75

Smoked Salmon with Condiments \$150

Caviar with Blinis and Condiments \$150

Shrimp Cocktail \$130

Whole Decorated Salmon \$350

Additional Sides \$90

Hot:

\$50 Per Dozen

Rosemary Skewered Beef
with Button Mushrooms

Giant Scallops Rumaki

Oyster Rockefeller

\$40 Per Dozen

Crab Toast

Mini Crab Cakes

Coconut Shrimp

Deep Fried Wonton
with Curried Chicken

Pot Stickers
(Shrimp or Pork)

Stuffed Mushrooms
(Crab or Spinach)

\$35 Per Dozen

Chicken Pineapple Brochette
with Peanut Dip

Bibber Bacon

Bruschetta with or without Avocado

Pineapple Ruamki

Spanikopita

Mini Vegetable Egg Rolls

Chicken Sesame

Mini Quiche

Action Food Stations

Minimum of 40 people attending if less a chef attendant can be added for \$150.

General Tsao's Chicken Station: \$12 Per Person

white rice, chicken breast, peanuts, broccoli florets and sweet ginger soy sauce served in Chinese food containers

Hamburger and Chicken Breast Slider Station: \$12 Per Person

hamburger and chicken breast, lettuce, tomato, shaved onion and pickles with all appropriate condiments

Peking Duck Station: \$14 Per Person

Peking duck, scallions, hoisin sauce, plum sauce and peking doilies

Jambalaya Station: \$12 Per Person

crayfish, shrimp, chicken and sausage with white rice, red and green peppers, okra, onions, creole sauce and Cajun tomato stock

Mashed Potato Station: \$9 Per Person

golden mashed potato and mashed sweet potato with chopped green onion, bacon, shredded cheddar cheese and sour cream

Buffet Concepts

Breakfast & Lunch

Breakfast Buffets

Classical Continental

\$14.50 Per Person

Assorted Mini Muffins
Assorted Danish
Fresh Fruit
Coffee and Tea

Continental Plus

\$15.95 Per Person

Assorted Mini Muffins
Assorted Danish
Fresh Fruit
Bagels and Cream Cheese
Cinnamon Rolls (Sticky Buns)
Coffee and Tea

Hearty Start

\$16.95 Per Person

Assorted Mini Muffins
Assorted Danish
Fresh Fruit
Bagels and Cream Cheese
Cinnamon Rolls (Sticky Buns)
Quiche
Bacon and Sausage
Coffee and Tea

Grand Brunch Buffet

\$45 Per Person

(Minimum 50 People)

Cold Food:

Poached Salmon
Caesar
Assorted Salads

Hot Food:

Grits
Eggs Benedict
Bacon and Sausage
Apples Compote
Corned Beef Hash
Blintzes
Chicken with Rice
Hash Brown Potatoes
Vegetables
Seafood Newberg
Fish with Sauce

Action Station:

Omlette
Pancake Station
Waffle Station
Prime Rib-Carved
(Also Available Ham or Corned Beef)

Other:

Bread
Juice
Condiments
Assorted Mini Muffins
Assorted Danish
Fresh Fruit
Bagels and Cream Cheese
Cinnamon Rolls (Sticky Buns)

Lunch Buffets

continued

Grand Slam Deli:

\$25.95 Per Person

(Minimum 50 People)

Ham, Turkey, Roast Beef, Bacon
Swiss, Cheddar, American, Havarti
Lettuce, Tomato, Onion, Sliced Olives
Mayo, Mustard, Oil and Vinegar
Assorted Breads
Pickles
Chips
Crudité's with Dip
Caesar Salad
Tossed Salad with Assorted Dressings
Potato Salad
Pasta Salad
Citrus Coleslaw
Fresh Fruit
Assorted Cookie Tray
Assorted Mini Pastry

Luncheon Supreme:

\$28.95 Per Person

(Minimum 50 People)

Ham, Turkey, Roast Beef, Bacon
Swiss, Cheddar, American, Havarti
Lettuce, Tomato, Onion, Sliced Olives
Mayo, Mustard, Oil and Vinegar
Assorted Breads
Meatballs
Grilled Chicken
Pasta with Two Sauces
Pickles
Chips
Crudité's with Dip
Caesar Salad
Tossed Salad with Assorted Dressings
Potato Salad
Pasta Salad
Citrus Coleslaw
Fresh Fruit
Assorted Cookie Tray
Assorted Mini Pastry

Lunch Buffets

Classic Deli:

\$18.25 Per Person

(Minimum 25 People)

Ham, Turkey, Roast Beef,
Swiss, Cheddar, American,
Lettuce, Tomato, Onion
Mayo, Mustard, Oil and Vinegar
Assorted Breads
Pickles and Chips

Choice of Two:

Potato Salad
Pasta Salad
Citrus Coleslaw

Gourmet Deli:

\$19.95 Per Person

(Minimum 25 People)

Ham, Turkey, Roast Beef, Bacon
Swiss, Cheddar, American, Havarti
Lettuce, Tomato, Onion, Sliced Olives
Mayo, Mustard, Oil and Vinegar
Assorted Breads
Pickles and Chips

Choice of Three:

Potato Salad
Pasta Salad
Citrus Coleslaw
Assorted Cookie Tray

*Consider custom
designing your
buffet!*

Buffet Concepts

Dinner Buffets

Bistro Buffet: **\$27 Per Person**

Assorted Salads
Caesar Salad
Chicken Pot Pie or Beef Stroganoff
Swedish Meatballs
Bowtie or Fettuccini
Vegetable Medley
Rolls and Butter

All American BBQ: **\$32 Per Person**

Potato Salad
Pasta Salad
Citrus Coleslaw
Caesar Salad
Grilled Flank Steak
Grilled Chicken
BBQ Ribs
Corn on the Cob
Burgers
Hot Dogs
Appropriate Condiments
Rolls and Butter
Assorted Cookies

Grill Buffet **\$39 Per Person**

Mixed Greens Salad
w/ Assorted Dressing
Tomato Basil Salad
Marinated Beet Salad
Mustard Potato Salad
Traditional Macaroni Salad

From the Grill:

Beef, Shrimp and Vegetable Brochettes
Marinated New York Strip Steaks
Honey and Garlic Barbeque Chicken
Chicken Breast with Pineapple Glaze

Brown Sugar Baked Beans
Corn on the Cobb
Sautéed Mushroom and Onions

Upside Down Pineapple Cake
Fresh Watermelon and Strawberries
Pecan Tartlets

Mexican Buffet **\$34 Per Person**

Salads:

Pico De Gallo Salad
Nopalitos Salad
Marinated Lime and Tomato Salad
Guacamole with Chips

Charro Pinto Beans
Mexican Style Rice
Indian Squash and Corn
Chicken with Red Mole Sauce
Veracruz Style Tilapia
Roasted Pork Michoacan
Fresh Flour Tortillas
Assorted Salsas

Dessert:

Arroz con Leche
Tres Leches Cake
Flan
Assorted Cookies

Italian Pasta Buffet **\$32 Per Person**

Caesar Salad
Pepperoni and Cheese Pizzas
Spinach and Sausage Calzone

Pasta Action Station **Pasta Made to Order:**

Pastas – Bowtie, Fettuccine,
Angel Hair & Whole Wheat Penne
Sauces – Alfredo and Marinara

Ingredients –
Artichokes, Broccoli, Mushrooms,
Roasted Red Pepper, Green Onions,
Capers, Grilled Chicken,
Baby Scallops, Baby Shrimp,
Italian Sausage, Meatballs,
Black Olives, Diced Tomatoes,
Crushed Red Pepper

Dessert:

Sticky Bun Bread Pudding
with Bourbon Crème Anglaise
Assorted Cakes and Pastries
Assorted Cookies

Hearty Home-style Buffet: **\$30.95 Per Person**

Assorted Salads
Caesar Salad
Herb Roasted Chicken
Swedish Meatballs
Classic Meatloaf
Garlic Mashed Potatoes
Fettuccini Alfredo
Vegetable Medley
Rolls and Butter
Garlic Bread

Cocktail Reception **Buffet: \$32 Per Person**

Choice of Five Passed Hor D'Oeuvres:

Crudités
Cheese Mirror
Inside Top Round or
Roasted Pork Loin Carving Station
Appropriate Condiments
Assorted Rolls
Fresh Fruit Display
Chocolate Fondue

Dinner Buffet: **\$41.95 Per Person** **(Minimum 50 People)**

Choice of Five Passed Hor D'Oeuvres:

Crudités
Imported and Domestic Cheese
Display

Buffet:

Full Salad Bar with Assorted Dressings
Caesar Salad

Inside Top Round
or Roasted Pork Loin Carving Station
Vegetable Medley

Garlic Mashed or Roasted Red Bliss
Potatoes

Baked Italian Ziti with Italian Sausage

Fettuccine Alfredo with Grilled Chicken
Breast

Roll and Butter

Dessert:

Assorted Cookie Tray
Chocolate and Carrot Cake

Fresh Fruit Display with Chocolate
Fondue

Other Carved Meat Options:

Prime Rib Additional \$8 Per Person
Tenderloin Additional \$20 Per Person

*Consider custom designing
your buffet!*

Buffet Concepts

Dinner Buffets

continued

Grand Buffet: **\$55 Per Person**

(Minimum 50 People)

Choice of Seven (7) Passed Hor D'Oeuvres

Crudités Display

Imported and Domestic Cheese Display

Buffet:

Full Salad Bar with Assorted Dressings

Caesar Salad

Shrimp Cocktail Display

Inside Top Round or Roasted Pork Loin Carving Station

Appropriate Condiments

Chicken Picatta or Marsala

Salmon or Tilapia with Beurre Blanc

Vegetable Medley

Garlic Mashed or Roasted Red Blish Potatoes

Rice Pilaf

Fettuccine Alfredo with Grilled Chicken

Baked Italian Ziti with Italian Sausage

Rolls and Butter

Dessert:

Assorted Cookie Tray

Assorted Mini Pastry

Fresh Fruit Display and Chocolate Fondue

Ice Cream Bar with Toppings

Other Carved Meat Options:

Prime Rib Additional \$6 Per Person

Tenderloin Additional \$20 Per Person

Desserts

\$5.95

Ice Cream or Sherbert Scoop

Three Chocolate Chip Cookies

\$6.95

Assorted Mini Pastry

Chocolate, Coconut, Carrot Cake or German Chocolate Layer Cake

\$7.95

Mrs. Fields

Key Lime Pie

New York Style Cheesecake

Turtle Cheesecake with Strawberry Garnish

Strawberry Shortcake with Cream Chantilly

\$7.95

Berry Tower

Tulip Glace Romanoff

Assorted Chocolate Profiteroles Tray (Individual Also)

Chocolate Mousse with Fruit and Nut Biscotti

Chilled Strawberry Soup with Orange Pound Cake Croutons

\$8.95

Swan with Ice Cream, Strawberries and Hot Fudge Sauce

Ultimate Chocolate Cake