



Catering & Holiday Menus

2007

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Company Policies

All menu prices are based on 50 guests or more.

Delivery/Pick Up Service

All of our fine foods are available for delivery/pick up service. A ten person minimum is required for all deliveries. A delivery charge will apply to all orders and determined by location.

Staff

Service staff is available at a rate of \$15.00 per hour per staff member. A minimum of four hours per staff member, including set up and break down time. Additional staff charges may be applied for events on Holidays.

Securing Your Date

Please be advised that reservations are not considered definite until a \$500.00 advance deposit is received. Deposits are applied toward your balance and are non-refundable.

A 50% payment of the grand total is due three weeks prior to the event date.

Final payment is due five days prior to your event date. If any additional charges are incurred after the balance is paid, you will be re-billed. We will gladly discuss any additional charges.

Final Guarantee

The guaranteed number of guests attending your event and all final menu selections are due to our office eight days prior to the date of your event. Should your guest count increase after the final count deadline, we will do our best to accommodate your additional guests.

Minimums

A minimum of 50 guests is required on Fridays and Saturdays for all full service catered events. All events below the 50 guest minimum may be subject to a 22% service charge.

Method of Payment

Winners Circle BBQ will gladly accept Visa and Master Card. Cash, personal, and company checks are also accepted.

Rise and Shine Breakfast Menu

Continental Breakfast

- ❖ *Oven Fresh Danish*
- ❖ *Giant Muffins*
- ❖ *Bagels with Cream Cheese and Preserves*
- ❖ *Flaky Croissants*
- ❖ *Fresh Sliced Fruit*
- ❖ *Juice*

7.25 Per Person

Egg Creations

- ❖ *Quiche, with an Assortment of all Your Favorite Ingredients 5.25*
- ❖ *Light and Fluffy Scrambled Eggs 3.50*
- ❖ *Breakfast Casserole with Fresh Sausage, Onions, Eggs, Bread, and Cheeses 4.50*
- ❖ *Omelet Station - Sautéed to Order with Your Choice of Fillings 7.50*

Breakfast Breads

- ❖ *French Toast 3.50*
- ❖ *Pancakes 3.50*
- ❖ *Belgian Waggles 3.50*
- ❖ *All Breakfast Breads are served Hot with Butter and Syrup*

Breakfast Meats

- ❖ *Sausage 2.50*
- ❖ *Bacon 2.50*
- ❖ *Canadian Bacon 2.50*
- ❖ *Freshly Carved Pit Ham Glazed with Brown Sugar and Cloves 2.50*
- ❖ *Sausage Gravy and Buttermilk Biscuits 5.50*

Potatoes

- ❖ *New Potato Home Fries with Minced Onion 2.00*
- ❖ *Crunchy Au Gratin Potatoes 2.25*
- ❖ *Scalloped Potatoes 2.00*
- ❖ *Hash Browns 2.00*

Juices

- ❖ *Orange*
- ❖ *Cranberry*
- ❖ *Grapefruit*
- ❖ *Apple*

1.50 Per Person

All Breakfast Items are Priced Per Person

Hors D'oeuvres

50 Piece Minimum Per Selection

Hot Assorted

- ❖ *Bruschetti Topped with Fresh Basil, Mozzarella, and Plum Tomatoes*
- ❖ *Bruschetti Topped With Artichoke, Spinach, and Mozzarella Cheese*
- ❖ *Date Almond Rumaki*
- ❖ *Water Chestnuts Rumaki*
- ❖ *Mushrooms Filled with Three Cheeses and Fresh Nutmeg*
- ❖ *Sesame Chicken Skewers with Fresh Scallions*
- ❖ *Mushrooms Filled with Sweet Italian Sausage*
- ❖ *Breaded Chicken Tenderloins with Honey Mustard*
- ❖ *Spinach and Feta Cheese in Crispy Phyllo Dough*
- ❖ *Oriental Potstickers with a Soy Plum Sauce*
- ❖ *Herb Chicken Tenderloins Wrapped with Basil and Proscuitto Ham*
- ❖ *Potato Pancakes with Sour Cream and Apples*
- ❖ *Miniature Cocktail Reubens*
- ❖ *Miniature Eggrolls with Duck Sauce*
- ❖ *Warm Gorgonzola Onion Tarts*
- ❖ *Artichoke Bottoms with Roasted Chicken, Sage, and Cheese (+.25)*
- ❖ *Crispy Black Bean Ravioli with a Cool Cilantro Relish (+.15)*
- ❖ *Meatballs, Swedish, or Honey Barbecued*
- ❖ *Sirloin or Beef Roulade with Horseradish, Boursin, and Cornichons*

Cold Assorted

- ❖ *Melon Wrapped with Proscuitto Ham*
- ❖ *Slow Roasted Roma Tomatoes with Boursin Cheese or Crostini*
- ❖ *Deviled Eggs*
- ❖ *Fresh Fruit Skewers with our Exotic Fruit Dip (+.25)*
- ❖ *New Potatoes Filled with Herbed Cream Cheese and Fresh Chives*
- ❖ *Curried Chicken Canapés in a Sweet Graham Phyllo Shell*
- ❖ *Bias Cucumber Rounds filled with Whipped Boursin and Fresh Chives*
- ❖ *Proscuitto and Basil Pinwheels on Toast Points*

All Hot & Cold Hors D'oeuvres are .85 Per Piece

Hot Seafood

- ❖ *Crab Fritters with Cocktail Sauce*
- ❖ *Katafi Fried Jumbo Shrimp Served with a Chipotle Ranch Sauce*
- ❖ *Coconut Shrimp with Orange Chill Sauce*
- ❖ *Crab Filled Mushrooms*
- ❖ *Scallops Wrapped in Bacon*
- ❖ *Grilled Shrimp in Sweet Garlic Sauce*
- ❖ *Sesame Caramelized Sea Scallops with Sweet Chili Glaze*

Seafood Hors D'oeuvres are 1.75 Per Piece

Hors D'oeuvres **(Continued)**

Chilled Seafood

- ❖ *Jumbo Shrimp Cocktail*
- ❖ *Smoked Salmon and Fresh Dill Pinwheels on Pumpernickel Rounds*
- ❖ *Puff Pastry Crescents Filled with Salmon Mousse and Capers*
- ❖ *Lobster Salad En Crouete with Pancetta Bacon*
- ❖ *Smoked Salmon and Cucumber with Fresh Dill*

Seafood Hors D'oeuvres are 1.75 Per Piece

Fresh Sushi

Nigiri

- ❖ *Uniga - Eel*
- ❖ *Maguro - Tuna*
- ❖ *Sake - Salmon*
- ❖ *Ebi - Shrimp*

All Nigiri Sushi is 3.00 Per Piece

California Rolls

*Crab Meat, Avocado, and Cucumber Rolled in Jasmine Rice and Nori Wraps
1.75 Per Piece*

All Sushi is garnished with Pickled Ginger, Wasabi, and Soy Sauce for dipping

For the Distinguished Palate

50 Piece Minimum Per Selection

- ❖ *Curried Muscovy Duck on Blint Cake with Mascarpone and Roasted Red Pepper*
- ❖ *Chilled Lobster Medallions on Toast Point with a Chive Crème Fraiche*
- ❖ *Frenched Lamb Chops with a Fresh Mint Demi-Glace*
- ❖ *Fresh Ahi Tuna Seared to Medium Rare with a Sun-Dried Tomato Aioli on Crostini*
- ❖ *Grilled Belgium Endive Leaf with Lobster Claw and Truffle Oil*
- ❖ *Chilled Crab Cakes with Fresh Mint and Lemon Zest with Sourdough Crescents*
- ❖ *Stilton Cheese Canapé with Walnuts and Pear on Pumpernickel Rounds*
- ❖ *Rock Shrimp Stuffed Cherry Tomatoes Garnished with Fresh Caviar*
- ❖ *Artichoke Hearts Stuffed with Crabmeat and Capers*

2.00 - 2.75 Per Piece

Decorative Displays

Crudités

An Array of Whole and Fresh Cut Market Vegetable Dramatically Displayed with Our Creamy Vegetable Dip

2.50 Per Person

Fresh Fruits

Seasonal Whole and Fresh Cut Fruits with Our Famous Exotic Fruit Dip Displayed in Dramatic Fashion with an Array of Color

2.75 Per Person

Imported & Domestic Cheeses

Cheeses Showcased From All Over the World, Including America, and Displayed on Colorful Marble with Assorted Crackers and Fresh Grapes

3.00 Per Person

Whole Baked Brie

A Whole Wheel of French Brie Cheese Wrapped in Puff Pastry, Decoratively Garnished, and Topped with a Pecan Praline Sauce (will feed 40-50 people)

75.00 Per Wheel

Antipasti Display

Imported and Domestic Cheeses, Salami, Pepperoni, Prosciutto, Capicola, and Sopresetta, Marinated Tomatoes with Feta Cheese, Artichoke Salad with Balsamic Vinaigrette, Grilled Portabella Mushrooms, Zucchini, Squash, Eggplant, And Honey Glazed Carrots, Fire Roasted Red Peppers, Assorted Olives, Hummus, Tabbouleh, Tuna Salad, Buffalo Mozzarella with Tomatoes and Fresh Basil, Whole Roasted Garlic, and an Assortment of Breads and Crackers. Decoratively Displayed and Garnished

Whole Atlantic Poached Salmon for Guest Counts of 100 or More

9.25 Per Person

Mashed Potato Martini Bar

Roasted Red Pepper, Roasted Garlic & Parmesan, and Pesto Whipped Mashed Potatoes Piped into a Martini Glass, Your Guests Select From the Following Toppings:

Sautéed Mushrooms in a Burgundy Wine Reductions, Gorgonzola Cheese, Cheddar Cheese, Caramelized Onions, Fire Roasted Red Peppers, Smoked Bacon, Sour Cream, Whipped Butter, and Fresh Chives

4.50 Per Person

Make Your Own Fajita & Taco Bar

Choice of Grilled Julienne Chicken or Seasoned Ground Beef, Sautéed Onions and Bell Peppers, Shredded Lettuce, Diced Tomatoes, Jalapenos, Black Olives, Shredded Cheddar Cheese, Sour Cream, Black Bean & Traditional Salsas

8.25 Per Person

Decorative Displays (Continued)

Breads & Spreads

Asiago Cheese Bread, Kalamata Olive, Sweet Onion Parmesan, Focaccia Bread, Lightly Toasted Italian Crostinis, Garlic & Herb Butter, Rosemary & Garlic Infused Oils, Kalamata Olive & Sun-Dried Tomato TAMPENADE, Artichoke Spread, Creamy Spinach Dip, and Whole Roasted Garlic. Decoratively Displayed and Garnished.

4.75 Per Person

Corn Tortilla Chips With...

❖ **Our Homemade Salsa**

Not Too Spicy made with all Fresh Ingredients

❖ **Tex-Mex Bean Dip**

Refried Beans, Cream Cheese, Cheddar Cheese, Scallions, and Fresh Avocado

❖ **Con-Queso Chili Sauce**

Hot Chili and Cheddar Cheese Sauce

❖ **Black Bean and Corn Salsa**

Black Beans, Corn, Bell Peppers, Fresh Cilantro, and Lime

1.50 - 2.50 Per Person

Homemade Chips

Spicy Russet and Sweet Potato Chips, served with a Zesty Sour Cream Dip

1.25 Per Person

Fresh Mozzarella Cheese

Imported and Decoratively Arranged with Roma Tomatoes, Fresh Basil, and Extra Virgin Olive Oil

2.50 Per Person

Whole Poached Atlantic Salmon

Whole Atlantic Salmon Poached and Chilled. Garnished with Minced Egg, Capers, Minced Onion, Cream Cheese, and Assorted Toasts.

One Whole Salmon...feeds 50...145.00

Fresh Homemade Soup

Ask a consultant about seasonal selections

1.50 Per Person

Hot Stations

All Hot Station Food is Prepared to Order

Pasta

- ❖ *Bowtie Pasta in an Italian Sausage, Plum Tomato Cream Sauce*
- ❖ *Three Cheese Ravioli with a Champagne Lobster Cream Sauce*
- ❖ *Penne and Julienne Vegetables Tossed in an Herbed Wine Sauce*
- ❖ *Penne Pasta with Grilled Chicken, Andouille Sausage and Shrimp in a Roasted Red Pepper Cream Sauce*
- ❖ *Penne with Smoked Chicken, Bell Peppers and Spinach in a Bleu Cheese Cream*
- ❖ *Linguini and Rock Shrimp, Roasted Garlic, Sun Dried Tomato, and Calamatta Olives Sautéed in White Wine*
- ❖ *Penne, Farfalle, or Linguini with Marinara or Bolognese Sauce*
- ❖ *Fettuccini with Shrimp, Scallops and Crab Meat Tossed with a Creamy Alfredo or Wasabi Cream Sauce*
- ❖ *Orchiette with Julienne Grilled Chicken, Artichokes, and Roasted Garlic Cream*
- ❖ *Bowtie Pasta with Grilled Chicken in a Garlic Butter Sauce with Shredded Asiago*
- ❖ *Sautéed Shrimp, Scallops, and Sweet Italian Sausage Tossed with Rotini Pasta In a Fennel and Sambuca Cream*

6.50 - 9.50 Per Person

Meat Carving

- ❖ *Tenderloin of Beef with a Creamy Horseradish and Burgundy Sauce 11.50*
- ❖ *Top Round of Beef with a Creamy Horseradish and Burgundy Sauce 6.50*
- ❖ *Roast Turkey Breast with Cranberry Chutney and Honey Mustard 6.50*
- ❖ *Roast Boneless Leg of Lamb with Mint Sauce and Fresh Pesto 8.50*
- ❖ *Rack of Lamb with Mint Sauce and Whole Grain Mustard 12.50*
- ❖ *Honey Baked Ham with Assorted Mustards 5.50*
- ❖ *Pork Loin Stuffed With Dried Fruits, Garlic, and Fresh Herbs Served with an Apple Onion Marmalade 6.25*
- ❖ *Pork Loin Pinwheel Style with Roasted Garlic, Pine Nuts, Asiago Cheese, and Spinach Served with Natural Jus 6.75*
- ❖ *Sesame Crusted Ahi Tuna with a Lemon Ginger Grass Sauce 10.50*

*All Hot Station Food is served with Fresh Rolls with Butter
Ask About our Combination Pricing*

Luncheon Entrees

All Luncheon Selections served with A Salad and Fresh Rolls with Butter

- ❖ **Chicken Brochettes**
Marinated Breast of Chicken Wrapped with Proscuitto Ham, Fresh Basil, and Herbs. Char-grilled to Perfection, and served over a Wild Rive Blend
- ❖ **Grilled Chicken and Scallion Cream Sauce**
A Whole Boneless Breast of Chicken, Grilled and Topped with a Champagne Cream Sauce and Fresh Chopped Scallions
- ❖ **Chicken or Beef Tenderloin Caesar Salad**
Crisp Romaine with Your Choice of Char-grilled Strips of Chicken Breast or Beef Tenderloin Tossed with Seasoned Croutons, Shredded Romano, and Our Homemade Caesar Dressing
- ❖ **Grilled Scallop Salad**
Mixed Greens and Large Grilled Sea Scallops with a Roasted Red Pepper Dressing and Julienne Bell Peppers
- ❖ **Oriental Chicken or Shrimp Salad**
Marinated Chicken or Shrimp on Mixed Greens with Spinach, Onions, Peppers, Sesame Seeds, Chow Mien, and Mandarin Oranges tossed in a Sweet Soy Vinaigrette
- ❖ **Sautéed Great Lakes Walleye**
Potato Crusted and Served on Warm Lemon-Pepper Greens (can be seasonal)
- ❖ **Turkey and Vegetable Strudel**
Roasted Turkey and Aromatic Vegetables in a Flaky Pastry Crust Served with an Herbed Valoute
- ❖ **Grilled Vegetable Lasagna**
Zucchini, Carrots, Bell Pepper, Eggplant, and Onions Char-grilled and Layered with Pasta. Served with Natural Tomato Juices
- ❖ **Lasagna Bolognese**
Pasta Layered with Mozzarella, Ricotta, Fresh Herbs, and a Bolognese Sauce
- ❖ **Penne Rigate Funghetti**
Penne Pasta Tossed with Fresh Mushrooms, Garlic, and a Nutmeg Cream Sauce Topped with Julienne Aromatic Vegetables and Toasted Pine Nuts

9.95 - 13.95 Per Person

Dinner Entrees

*All Dinner Entrees are served with A Salad, Your Choice of Vegetable, Starch
French Rolls with Butter, and Fresh Brewed Colombian Coffee*

Beef Entrees

- ❖ **Peppercorn Crusted Beef Tenderloin**
Served with a Rich Red Wine Reduction
- ❖ **Garlic Rosemary Rubbed Beef Tenderloin**
Served with an Herbed Demi-Glace
- ❖ **Beef Wellington**
*Tenderloin Wrapped in a Sweet Puff Pastry and Traditional Duxelle Filling
Served with a Dark Burgundy Sauce*
- ❖ **New York Strip Steak**
*Char-grilled and served over Strips of Portabella Mushrooms with a Roasted
Garlic Demi-Glace*
- ❖ **Prime Rib of Beef**
Carved Medium Rare and served with Au Jus and Horseradish Cream
- ❖ **Your Favorite Cut**
We will cut any Steak you request and prepare it to your liking

22.95 - 29.95 Per Person

Pork Entrees

- ❖ **Roast Pork Loin**
Sliced and served with an Apple Chutney
- ❖ **Spinach Stuffed Pork Loin**
*Sliced Pinwheel Pork Loin Stuffed with Spinach, Pine Nuts, and
Asiago Cheese. Served with Natural Juices and Roasted Garlic*
- ❖ **Dried Fruit Stuffed Pork Loin**
*Pork Loin Stuffed with Dried Fruits, Garlic and Fresh Herbs. Served
with an Apple Onion Marmalade*
- ❖ **Breaded Pork Chops**
Center Cut Frenched Pork Chops Breaded and Sautéed
- ❖ **Char-Grilled Pork Tenderloin**
Served with a Sweet and Sour Grilled Leek Sauce

15.95 - 19.95 Per Person

Dinner Entrees **(Continued)**

Seafood Entrees

- ❖ **Grilled Fillet of Salmon**
Char-grilled and Served with a Champagne Dill Cream Sauce
- ❖ **Grilled Swordfish**
Fresh Loin Steaks Marinated and Char-grilled, with Dijon-Basil Butter
- ❖ **Dover Sole**
Stuffed with Julienne Vegetable and Basted with Sherry Butter
- ❖ **Halibut Steak**
Fresh Halibut Lightly Seasoned and Sautéed with Butter and Lemon
- ❖ **Lobster a L'americaine**
An 8 oz. Lobster Tail Oven Roasted with Shallots, Thyme, Brandy, and Tarragon. Served with a Garlic Butter Sauce (M.P.)
- ❖ **Maryland Crab Cakes**
Prepared in Traditional Fashion with Old Bay Seasoning. Sautéed to Golden Brown and Nested in Spicy Greens with Remoulade Sauce
- ❖ **Pan Seared Ahi Tuna**
Seared Ahi Tuna with a Ginger Soy Zinfandel Sauce
- ❖ **Jack Daniels Salmon**
Filet of Salmon Grilled and Glazed with a Sweet Jack Daniels Sauce
- ❖ **Swordfish Wellington**
A Grilled Swordfish Steak Wrapped in Puff Pastry with a Wild Mushroom Duxelle Finished with a Ginger Lemongrass Buerre Blanc

21.95 - 28.95 Per Person

Dinner Entrees

(Continued)

Chicken Entrees

- ❖ **Chicken Pizzalolo with Artichokes**
*Grilled Chicken with Herbed Tomato Concasse and Artichoke Cream
Topped with Pine Nuts and Asiago Cheese*
- ❖ **Chicken Florentine**
*Stuffed with Spinach and Fontina Cheese, served with a White Wine
Cream Sauce*
- ❖ **Chicken Parmesan**
Breaded and Sautéed, Topped with Fresh Marinara and Italian Cheeses
- ❖ **Chicken Marsala**
Sautéed with Fresh Mushrooms and a Marsala Wine Sauce
- ❖ **Chicken Primavera**
Grilled and Nested on a Bed of Seasonal Vegetables with an Herbed Valoute
- ❖ **Blackened Chicken Pesto**
Rubbed with Cajun Spices and Blackened, Served with a Pistachio Pesto Cream
- ❖ **Chicken Petite-Duc**
*Sautéed until Brown, and served with a Madeiro wine Sauce and Wild
Mushrooms*
- ❖ **Brie Chicken**
Lightly Sautéed and Baked with a Flavorful Raspberry Brie and Walnut Sauce
- ❖ **Lemon Chicken**
Oven Roasted Quarter Chicken Drizzled with a Sweet Lemon Garlic Sauce
- ❖ **Chicken Cordon Bleu**
*With Proscuitto, Spinach, and Swiss served with a Roasted Red Pepper
Cream Sauce*
- ❖ **Crab Stuffed Chicken Breast**
*An Airline Chicken Breast Stuffed with a Rich Crab Stuffing and
Finished with a Spicy Cajun Cream*

15.95 - 28.95 Per Person

*All of our menu items can be combination priced. Prices may vary depending on
quantity of guests. Please contact our consultants*

Accompaniment Dishes

Salads

Assorted Greens with Julienne Carrots, Cucumbers, Tomatoes, and Toasted Almonds Tossed in an Aged Balsamic Vinaigrette
2.95 Per Person

Salad Upgrades

- ❖ *Classic Caesar Salad*
 - ❖ *Spinach Salad with Fresh Raspberries, Walnuts, Mushrooms, and a Raspberry Vinaigrette*
 - ❖ *Romaine, Roasted Mushrooms, Gorgonzola Cheese, and Crushed Pecans with an Herbed Buttermilk Dressing*
 - ❖ *Spinach Salad with Avocado, Bacon, Tomato, Mushrooms, Red Onion Hard Boiled Egg and Ranch Dressing*
 - ❖ *Mixed Greens with Fresh Mozzarella, Olives, Tomato, and Red Wine Vinaigrette*
 - ❖ *Greek Salad with Calamatta Olives, Red Onion, Cucumber, Feta Cheese and Fresh Oregano Dressing*
 - ❖ *Fresh Radicchio Cups with Mixed Field Greens, Toasted Figs, Roasted Roma Tomatoes, Toasted Pumpkin Seeds with a Raspberry Hazelnut Vinaigrette*
 - ❖ *Grilled Marinated Romaine Heart with Diced Tomato, Red Onion, Blue Cheese And Chopped Egg with a Caesar Dressing*
- 3.50 - 6.00 Per Person

Vegetables

- ❖ *Fresh Green Beans in a Vermouth or Lemon Butter*
 - ❖ *Julienne of Carrots, Zucchini, Yellow Squash, and Onion*
 - ❖ *Honey Glazed Baby Carrots*
 - ❖ *Medley of Broccoli, Cauliflower, and Carrots*
 - ❖ *Sugar Snap Peas with Compound Butter*
(Price subject to change based on season)
 - ❖ *Ratatouille*
 - ❖ *Baby Asparagus with Lemon Butter*
(Price subject to change based on season)
- 1.75 - 2.75 Per Person

Salad Upgrades

- ❖ *Roasted Redskin Potatoes*
 - ❖ *Scalloped Potatoes*
 - ❖ *Crunchy Au Gratin Potatoes*
 - ❖ *Baked Potato with Butter, Sour Cream, and Chives*
 - ❖ *Twice Bakes Potatoes*
 - ❖ *Roasted Garlic Mashed Redskin Potatoes*
 - ❖ *Poached Baby Redskin Potatoes with Chive Butter*
 - ❖ *Wild Rice Pilaf*
 - ❖ *Mushroom Shaped Roasted Redskins*
 - ❖ *Wild Mushroom Herbed Risotto*
- Ask About Assorted Flavors of Whipped Idaho Potatoes*
1.75 - 2.50 Per Person

Outdoor Gatherings

Our Outdoor Gatherings can be as Casual or as Formal as you like. Heavy Weight Disposable Plates, Utensils, Cups, and Napkins are Included. China and Silverware are Available Upon Request.

Clambake

- ❖ *One Dozen Steamed Middle Neck Clams*
- ❖ *Clam Broth*
- ❖ *New England Clam Chowder*
- ❖ *One Half Herb Marinated or Barbecued Chicken*
- ❖ *Fresh Corn on the Cob*
- ❖ *Sweet Potatoes or Candied Yams*

19.50 Per Person

Additional Clambake Favorites

- ❖ *Linguini with Clam Sauce 5.50 Per Person*
- ❖ *Additional Clams M.P.*
- ❖ *Whole Lobster or Tails M.P.*
- ❖ *Grilled Steaks M.P.*

Pig Roast

Apple and Cherry Roasted Pig Presented and Carved on a Garnished Table. (Size determined by number of guests) Her Marinated or Barbecued Chicken also served with Your Choice of Three Picnic Accompaniment Dishes. Ask about our Luau Decor

19.75 Per Person

The Executive Cookout

Center Cut New York Strip Steak Char-Grilled to Perfection. Served with Sautéed Mushrooms and Onions. Select Three Accompaniment Dishes

12 oz. - 24.50 Per Person

10 oz. - 21.75 Per Person

Outdoor Gatherings

(Continued)

Summer Day Picnic

- ❖ *Char-Grilled Fresh Hamburgers*
 - ❖ *All Beef Hot Dogs*
 - ❖ *Select Three Picnic Accompaniment Dishes*
- 10.75 Per Person

Country Barbecue

- ❖ *Barbecued Baby Back Ribs*
 - ❖ *Barbecued Chicken*
 - ❖ *Select Three Picnic Accompaniment Dishes*
- 17.95 Per Person

Add to Your Outdoor Gathering

- ❖ *Italian Sausage with Peppers and Onions - 2.50 Per Person*
- ❖ *Herb Marinated or Barbecued Chicken Quartered - Add 1.75 Per Person*
- ❖ *Herb Marinated or Barbecued Chicken Breast - 2.75 Per Person*
- ❖ *Beef Kabobs with Mushrooms, Onions, and Bell Peppers - 4.25 Per Person*
- ❖ *Chicken Kabobs with Mushrooms, Onions, and Bell Peppers - 3.75 Per Person*
- ❖ *Shrimp Kabobs with Mushrooms, Onions, and Bell Peppers - 4.75 Per Person*

Golf Outings

Please Contact our Consultants for All Your Special Needs. We can Provide Breakfast, Food and/or Snacks on the Turn, and a Full Course Dinner

Picnic Accompaniments

- | | |
|---------------------------------------|--|
| ❖ <i>Corn on the Cob</i> | <i>Homemade Cole Slaw</i> |
| ❖ <i>Pasta Salad</i> | <i>Refreshing Fruit Salad (+1.00)</i> |
| ❖ <i>Boston Baked Beans</i> | <i>Creamy Cucumber Tomato Salad</i> |
| ❖ <i>Deli Style Potato Salad</i> | <i>Tossed Garden Salad</i> |
| ❖ <i>Baked Potatoes with Toppings</i> | <i>Grilled Vegetables</i> |
| ❖ <i>Black Bean Corn Salad</i> | <i>Tomato Salad with Feta and Herbs</i> |
| ❖ <i>Seven Layer Baby Pea Salad</i> | <i>Marinated Artichoke Salad</i> |
| ❖ <i>Grilled Redskin Potato Salad</i> | <i>Three Cheese Tortellini Salad (+1.00)</i> |

Additional Picnic Accompaniment Dishes Can Be Added For 1.75 Per Selection

All Outdoor Gathering Menu Prices are Based on 50 or More Guests

Sweet Endings

Finger Pastries

- ❖ *Chocolate Mousse Cups*
 - ❖ *Lemon Tarts*
 - ❖ *Éclairs with Drizzled Chocolate*
 - ❖ *Butter Cookies with Chocolate*
 - ❖ *Killer Brownies*
 - ❖ *Assorted Cookies*
- Fresh Fruit Tarts*
Cream Puffs
Pecan Tarts
Cheesecake Bites
Carrot Cake
Chocolate Truffles (+.50)

Selection of Four at 3.50 Per Person

Tortes and Cheese Cakes

- ❖ *Carrot Cake*
 - ❖ *Apricot Genoise Torte*
 - ❖ *New York Cheesecake*
 - ❖ *Tiramisu Cake*
 - ❖ *Chocolate Hazelnut Cheesecake*
- Fresh Strawberry Cassata Cake*
Mocha Raspberry Cheesecake
White Chocolate Raspberry Cake
Lemon Chiffon Torte
German Chocolate Torte

3.95 Per Slice

Dessert Buffet

Includes Selection of 4 Tortes and 3 Finger Pastries
5.25 Per Person

Fresh Chocolate Dipped Strawberries

10.00 Per Dozen

Table Side Desserts

- ❖ *Bananas Foster - Warm Cinnamon Scratch Caramel Sauce with Rum, Peach Schnapps and Bananas over French Vanilla Ice Cream*
 - ❖ *Cherries Jubilee - Warm Sweet Dark Cherries in Kirshwasser Sauce over French Vanilla Ice Cream*
- 3.50 Per Person*
- ❖ *Crème Brulee - Fresh Vanilla Custard with Caramelized Sugar (ask about seasonal flavors)*

4.50 Per Person

Sundae Bar

Your Choice of French Vanilla or Chocolate Ice Cream with Hot Fudge, Strawberry Sauce, Sprinkles, M&M's, Chopped Nuts, Whipped Cream, and Maraschino Cherries

3.50 Per Person

(.50 for Additional Ice Cream Flavors)

Cordial Sundaes

French Vanilla Ice Cream with Fresh Seasonal Berries. Top it off with Your Choice of Chambourd, Gran Marnier, or Crème De Cacao.

4.95 Per Person

Beverage Service

Hot Beverage

Coffee

- ❖ Colombian
- ❖ Decaffinated

Coffee

- ❖ English Breakfast
- ❖ Raspberry Royal
- ❖ Orange Spice
- Earl Gray
- Lemon Lift

Hot Chocolate

*Served with Half & Half, Sugar, Sweet & Low, and Stir Sticks
2.00 Per Person*

Elegant Coffee Service

*Colombian Blend Coffee served with Flavored Syrups, Cinnamon Sticks,
Chocolate Covered Spoons, Whipped Cream, Half & Half, and
Demitasse Sticks*

5.25 Per Person

Cold Beverages

- ❖ Coke
- ❖ Sprite
- ❖ Lemonade
- Diet Coke
- Ginger Ale
- Iced Tea

Selection of Four 2.50 Per Person

Decorative Fruit Punch

*Assorted Fruit Juices with a Decorative Frozen Fruit Ring
2.50 Per Person*

Decorative Raspberry Iced Tea

*Raspberry Iced Tea with Brown Sugar Rimmed Martini Glasses and
Garnished with Fresh Raspberries*

2.50 Per Person

*Elegant Fountain Punch Bowls are Available Upon Request.
Ask Your Consultant for Details.*

Beverage Service (Continued)

Bar Service

*Bar Service Includes: Plastic Cups, Ice, Coke, Diet Coke, Sprite, Ginger Ale, Orange & Cranberry Juice, Bloody Mary Mix, Tonic Water, Club Soda, Vermouth, Lemons, Limes, Cherries, Olives, Stirrers, and Pourers...
3.00 Per Person*