

OFF-SITE LUNCHEON #1 - \$14

- Spinach salad, bacon vinaigrette, pickled onions, plum tomatoes, hard boiled eggs, bleu cheese
- Southwestern chicken salad, mixed greens, plum tomato on a French baguette
- Fresh baked chocolate chip cookies
- Coffee, tea or soft drink

OFF-SITE LUNCHEON #2 - \$15

- Turkey wraps, bacon, avocado, chipotle mayonnaise and red onion
- Grilled red onion potato salad
- Homemade chocolate chip brownies
- Coffee, tea or soft drink

ON OR OFF-SITE LUNCHEON #1 - \$15

- Slow roasted pork tenderloin sandwich, caramelized onions on a French baguette with tortellini pasta salad
- Mixed greens salad, choice of dressing
- Choice of key lime pie, peanut butter silk pie or pumpkin cheese cake
- Coffee, tea or soft drink

ON OR OFF-SITE LUNCHEON #2 - \$16

- Grilled salmon sandwich, homemade bread, mixed greens, pickled onions, smoked chili mayonnaise, grilled red onion potato salad
- Roasted beet bruschetta, black river blue cheese, asparagus, Red roasted peppers, balsamic reduction
- Irish crÃ©me chocolate chip cheesecake or key lime pie
- Coffee, tea or soft drink

ON OR OFF-SITE LUNCHEON #3 - \$20

- Crab cake sandwich on potato roll with tortellini pasta salad
- Caesar salad
- Bread pudding crÃ©me brulee or pumpkin cheesecake
- Coffee, tea or soft drink

PLATED DINNER #1 - \$23

- Char-grilled European chicken halves with chorizo-potato hash and roasted asparagus
- Mixed greens salad, crumbled bleu cheese, dried berries, candied pecans, citrus vinaigrette
- Bread pudding crÃ©me brulee
- Coffee, tea or soft drink

PLATED DINNER #2 - \$25

- Pan-seared salmon, parmesan herb risotto, roasted porcini mushrooms, sherry chili brown butter
- Assorted cheeses, dried fruit, olive oil crostinis
- Key lime pie or pumpkin cheesecake
- Coffee, tea or soft drink

PLATED DINNER #3 - \$28

- Pan roasted scallops, rotini pasta, butternut squash, Asparagus, cauliflower, sweet pumpkin cream
- Beet bruschetta, homemade bread, black river bleu cheese asparagus, roasted red peppers, balsamic reduction
- Bread pudding crÃ©me brulee
- Coffee, tea or soft drink

PLATED DINNER #4 - \$30

- Grilled flat iron steak, roasted red onions, red-skin potato chorizo hash, brown butter, roasted garlic
- Spinach salad, bacon vinaigrette, pickled onions, plum tomatoes hard broiled eggs, bleu cheese
- Choice of key lime pie, peanut butter silk pie or pumpkin cheesecake
- Coffee, tea or soft drink

CUSTOMIZE YOUR OWN BUFFET - VARIES

Meet with the banquet manager and our head chef and “do your own thing”

- Roast pork tenderloin
- Steamed clams and mussels
- Marinated flank steak
- Pepper crusted smoked salmon
- Grilled salmon
- Smoked trout dip
- Crab cakes
- Assorted cheeses
- Euro-chicken halves
- Mini beet bruschettas
- Seafood pastas
- Crab balls
- Chicken cordon bleu
- Manhattan or New England clam chowder
- Butternut squash bisque
- Green bean almandine
- Pumpkin chili
- Chorizo-potato hash
- Bacon-cheddar jalapeno grits
- Grilled asparagus
- Herb roasted potatoes
- Candied sweet potatoes
- Rice pilaf