

## **Plated Dinner Selections**

### **Seven Springs Chicken**

*Pan Seared Chicken Breast, Artichoke Hearts, Sundried Tomatoes,  
Fresh Basil & Chardonnay Cream Served with Wild Rice and Chef's Vegetable Medley*

**\$18.95**

### **Sautéed Chicken Breast**

*Choice of Marsala, Piccata, Chambord (Raspberry)  
Served with Herb Orzo & Seasonal Vegetable Medley*

**\$17.95**

### **Classic Chicken Cordon Bleu**

*Tender Chicken Breast Stuffed with Smoked Ham, Imported Swiss Cheese  
And Topped with Roasted Garlic Béchamel  
Served with Roasted New Potatoes and Chef's Vegetable Medley*

**\$21.95**

### **New York Strip Steak**

*12oz. Center Cut Angus Strip Steak Served Medium Rare with Sautéed Button Mushrooms,  
Roasted Yukon Gold Potatoes and Chef's Vegetable Medley*

**\$23.95**

### **Prime Rib of Beef**

*Choice of Queen Cut 8oz or King Cut 12oz  
Served Medium Rare with Creamy Horseradish and Natural Au Jus,  
Whipped Herb Potatoes, and Vegetable Medley*

**8oz \$22.95....12oz \$26.95**

### **Filet Mignon**

*Center Cut 8oz Chargrilled Beef Tenderloin, Wild Mushroom Bruschetta, Bordelaise Sauce,  
Rosemary Roasted Potatoes and Chef's Vegetable Medley*

**\$26.95**

### **Hoisin Glazed Pork Tenderloin**

*Hoisin Glazed Pork Tenderloin Sliced Thin and Served with Ricotta Whipped Yukon Gold  
Potatoes and Chef's Vegetable Medley*

**\$17.95**

**Beef Short Ribs**

*Braised Short Ribs with a Rich Merlot Demi Glace, Herb Whipped Potatoes  
and Chef's Vegetable Medley*

**\$21.95**

**Slow Roasted Turkey Breast**

*Sliced Roasted Turkey Breast with Natural Pan Gravy, Cornbread Stuffing,  
White Cheddar Mashed Potatoes and Chef's Vegetable Medley  
Served with Whole Berry Cranberry Sauce*

**\$15.95**

**\*Surf & Turf Duet\***

*Center Cut 4oz Filet Mignon with Wild Mushroom Bruschetta Paired with  
Two Jumbo Stuffed Shrimp with Key Lime Hollandaise Sauce  
Served with Roasted Rosemary Potatoes and Chef's Vegetable Medley*

**\$27.95**

**Sliced Sirloin**

*Slow Roasted Black Angus Sirloin, Sliced and Topped with Mushroom Merlot Demi Glace  
Seasoned Red Roasted Potatoes and Chef's Vegetable Medley*

**\$18.95**

**Pan Seared Salmon**

*North Atlantic Salmon Topped with Maltese Hollandaise Sauce Served with Roasted Fingerling  
Potatoes and Chef's Vegetable Medley*

**\$18.95**

**Florida Keys Jumbo Stuffed Shrimp**

*5 Wild Caught Jumbo Shrimp Stuffed with Lump Crabmeat and Topped with Key Lime  
Hollandaise Sauce, Wild Rice Pilaf and Chef's Vegetable Medley*

**\$22.95**

**Macadamia Nut Crusted Cod**

*Mild North Atlantic Cod Loin Topped with Macadamia Nut Butter Crumb, Lemon Butter Sauce,  
Chef's Vegetable and Herb Orzo*

**\$18.95**

## ***Vegetarian Options***

### ***Grilled Tuscan Vegetable Stack***

*Grilled Marinated Vegetables Stacked Together with Fresh Rosemary Skewer  
Served with Lemon Olive Oil Cappelini Pasta*  
**\$15.95**

### ***Vegetable Lasagna***

*Layered Vegetables, Alfredo Sauce,  
Italian Cheeses and Pasta*  
**\$17.95**

### ***Pasta Primavera***

*Angel Hair Pasta, Mushrooms, Julienne Vegetables, Fresh Tomato Sauce  
and Ratatouille Stuffed Tomato*  
**\$16.95**

*All entrees include House Salad or Caesar Salad,  
Rolls and Butter  
Fresh Brewed Coffee and Iced Tea*

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## **Premier Dinner Buffet**

*Minimum 40 People*

### **Beef**

*Sliced Sirloin with Mushroom Merlot Sauce  
Grilled Black Angus Meatloaf with Hunter Sauce  
Roast Beef with Rosemary Bordelaise  
Sliced London Broil*

### **Poultry**

*Chicken Marsala - Chicken Piccata - Seven Springs Chicken  
Sliced Roast Turkey with Gravy and Stuffing  
Roasted Rosemary Lemon Chicken*

### **Pork**

*Herb Crusted Pork Loin with Mushroom Tomato Demi Glace  
Boneless Pork Chops with Buttery Caramelized Apples*

### **Seafood**

*Crab Stuffed Flounder with Lemon Butter Sauce - Champagne Dill Salmon  
Mahi Mahi with Mango Papaya Salsa - Macadamia Nut Crusted Cod  
Shrimp & Fettuccine Alfredo*

### **Accompaniments**

#### **Choose Three**

*Chefs Vegetable Medley – Green Beans with Shallot Butter – Orange Ginger Glazed Baby Carrots  
– Julienne Squash Medley – Buttered Broccoli –  
Whipped New Potatoes – Wild Rice Pilaf – Herb Orzo Rosemary Roasted Potatoes – Rice Pilaf*

*Rolls and Butter*

*Fresh Brewed Coffee and Iced Tea*

**Choice of Two Entrees \$25.95**

**Choice of Three Entrees \$28.95**

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## ***Italian Extravaganza***

***Minimum 40 People***

### ***Mozzarella and Tomato Salad***

*Drizzled with Balsamic Vinaigrette and Fresh Basil*

### ***Traditional Caesar Salad***

### ***Italian Pasta Station***

*Your Selection of Two Pastas and Two Sauces Cooked Right In Front of You By One  
Of Our Chefs and Served with  
Grated Parmesan Cheese, Basil Pesto, Crushed Red Pepper, Chiffonade of Basil &  
Crusty Italian Bread*

### ***Pastas***

*Penne, Farfalle & Cheese Tortellini*

### ***Sauces***

*Marinara, Alfredo, and Vodka*

### ***Garlic Breadsticks***

*Lasagna / Homemade Meatballs / Sausage and Peppers*

### ***Desserts***

*Cannolis/Assorted Cookies*

*Coffee and Iced Tea*

***\$19.95++***

***Chef Fee \$35.00***

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***Let's Do a BBQ***

***Minimum 40 People***

***Kettle Chips and Homemade Onion Dip***

***Crudités Display with Ranch and Bleu Cheese***

***From The Grill***

***Hamburgers/Hot Dogs***

***With all the Fixings***

***Rolls and Buns***

***Tomatoes/Onions/Pickle Platter***

***Mustard/Ketchup/Mayonnaise/Relish***

***Bacon Molasses Baked Beans/Pasta Salad***

***Cole Slaw***

***Lemonade and Iced Tea***

***\$14.95++***

***Substitute Hamburgers and Hot Dogs for Pulled Pork***

***Or***

***Roasted BBQ Chicken***

***\$16.95++***

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## **Bridal and Baby Showers**

***Soup Du Jour***

**Choose One**

*Chicken Noodle/Minestrone/Broccoli Cheddar*

**Choose One**

***House Salad***

*Crisp Mixed Greens, Cucumbers, Vine Ripe Tomatoes,  
Red Onions, Heart of Palm, Olives and Mozzarella*

***Caesar Salad***

*Crisp Romaine, Parmesan Dressing,  
Herb Croutons and Shredded Parmesan Cheese*

**Choose Two**

***Pecan Chicken Salad Croissant***

*Chunky Pecan Chicken Salad, Crisp Lettuce, Vine Ripe Tomatoes Served on a Buttery Croissant  
Served with Sliced Fresh Fruit*

***Classic Quiche Lorraine***

*Smoked Bacon, Caramelized Onion and Swiss Cheese  
Served with Sliced Fresh Fruit*

***Spinach Tomato and Feta Quiche***

*Baby Spinach, Sundried Tomatoes and Crumbled Feta  
Served with Sliced Fresh Fruits*

***Served with a Tray of Fresh Baked Cookies and Brownies***

***\$14.95 per person***

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# **A Fun Affair**

***Served with Lemonade & Fruit Punch***

***Choose Two .....\$13.95***

***Choose Three .....\$15.95***

## ***Mini Black Angus Burgers Sliders***

***With Pickle Chips and American Cheese on  
Mini Brioche Rolls with Proper Condiments***

## ***Grilled Chicken and Cheese Quesadillas***

***Grilled Chicken Breast, Cheddar Cheese, Stuffed in a Flour Tortilla  
Served with Chipotle Sour Cream and Fire Roasted Salsa***

## ***Miniature Hot Dog Sliders***

***All Beef Mini Coney Island Style Hot Dog Sliders with Appropriate Condiments***

## ***Pepperoni and Cheese Pizza Triangles***

***Thin Crust Pizza Topped with Sliced Pepperoni and Mozzarella  
or Plain Cheese Pizza***

## ***Crispy Chicken Tenders***

***Crispy White Meat Chicken Tenders Served with Honey Mustard,  
BBQ Sauce and Ranch Dressing***

### **Choose Two**

***Crispy French Fries, Macaroni and Cheese, Kettle Chips, Tortillas and Salsa, Fresh  
Fruit Bowl or Tossed Salad Bowl with Ranch  
And Wild Raspberry Vinaigrette***

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## **Plated Luncheon Selections**

### **Chicken Caprese**

*Pan Seared Chicken Breast Topped with Fresh Mozzarella Cheese, Tomato Bruschetta and Balsamic Glaze, Herbed Orzo and Chef's Vegetable Medley*

**\$13.95**

### **Hunter Style Chicken**

*Sautéed Chicken Breast, Fresh Tomatoes, Mushrooms and Herbs in a Madeira Wine Sauce Served with Whipped Potatoes and Chef's Vegetable Medley*

**\$13.95**

### **Herb Crusted Pork Loin**

*Slow Roasted Sliced Pork Loin with Tomato Mushroom Demi Glace, Roasted New Potatoes and Chef's Vegetable Medley*

**\$13.95**

### **Sliced Roasted Sirloin**

*Slow Roasted Aged Sirloin, Cabernet Mushroom Sauce, Roasted New Potatoes And Chef's Vegetable Medley*

**\$15.95**

### **Beef Tips Bourguignon**

*Tender Beef Tips, Mushrooms, Shallots, Red Wine, Rich Demi Glace, Served with Whipped Potatoes and Chef's Vegetable Medley*

**\$15.95**

*All Entrees Served with House Salad, Choice of Dressing  
Rolls and Butter  
Coffee and Tea*

**Plated Lunch Selections Available Until 3:00 PM**

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## **Cold Lunch Selections**

### ***Chef Salad***

*Mixed Greens, Julienne Ham, Turkey, Swiss Cheese, Cheddar Cheese,  
Egg, Cucumber and Vine Ripe Tomatoes*

**\$12.50**

### ***Cobb Salad***

*Crisp Greens, Topped with Rows of Turkey, Bacon, Bleu Cheese,  
Vine Ripe Tomatoes, Avocado and Egg*

**\$12.50**

### ***Strawberry Sunburst Salad***

*Mixed Greens, Candied Pecans, Blue Cheese Crumbles, Mandarin Oranges, Strawberries,  
Red Onion and Grilled Chicken Breast*

**\$13.50**

### ***Classic Chicken Caesar Salad***

*Crisp Romaine Hearts, Tossed in Parmesan Dressing and Topped with Herb Croutons,  
Parmesan Cheese and Grilled Chicken*

**\$12.00**

### ***Bird of Paradise***

*Chunky Chicken Salad Stuffed in a Pineapple Quarter Served with Fresh Sliced Fruit*

**\$10.95**

### ***The Club Croissant***

*Roasted Turkey, Smoked Ham, Cheddar Cheese and Bacon with  
Crisp Lettuce and Vine Ripe Tomato on a Buttery Croissant Served with Fresh Fruit Cup*

**\$11.00**

### ***Trio Salad***

*Chicken Salad, Tuna Salad, Potato Salad on a Bed of Mixed Greens,  
Vine Ripe Tomatoes and Cucumbers*

**\$12.50**

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## **Lunch Buffets**

**Minimum 40 people**

### **Soup and Sandwich Buffet**

*Tureen of Soup Du Jour*

*(Chicken Noodle, Minestrone, Broccoli Cheese)*

*Smoked Ham, Roasted Turkey Breast, Genoa Salami, Tuna Salad, Chicken Salad, Cole Slaw,*

*Pasta Salad, and Condiment Tray*

*Assorted Breads, Fresh Baked Cookies or Brownies*

**\$14.95**

*Includes Fresh Brewed Coffee and Iced Tea*

### **Hot Lunch Buffet**

#### **Choice of One**

*Classic Caesar/House Salad/Cucumber and Tomato*

*Or a Preset House Salad*

#### **Select Two**

*Beef Bourguignon/Chicken Marsala /*

*Herb Crusted Pork/Mahi Mahi Provencale/*

*Chicken Piccata/Salmon with Champagne Dill Sauce*

*Sliced London Broil with Wild Mushroom Sauce*

#### **Choose Three**

*Chef's Vegetable Medley/Green Beans and Roasted Shallots/Buttered Broccoli/Wild*

*Rice/Whipped Yukon Potatoes/ Roasted New Potatoes or Herb Orzo*

*Includes Warm Rolls, Butter*

*Coffee and Iced Tea*

**\$22.95**

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## **Continental Breakfast**

*Fresh Baked Pastries and Assorted Mini Muffins*

*Sliced Seasonal Fruit*

*Honey Vanilla Yogurt and Granola*

*Fresh Brewed Coffee, Orange Juice and Iced Tea*

**\$9.50**

## **Traditional Breakfast Buffet**

*Scrambled Eggs*

*Bacon and Sausage Links*

*Breakfast Potatoes*

*Fresh Sliced Fruit and Assorted Danish*

*Fresh Brewed Coffee, Orange Juice and Iced Tea*

**\$11.95**

## **The Grand Breakfast Buffet**

*\*Chef Attended Omelet Station\**

*Ham/Cheese/Onions/Mushrooms*

*Peppers/Tomatoes/Spinach*

*Chef Carved Applewood Smoked Ham*

*Buttermilk Pancakes or French Toast*

*Biscuits and Sausage Gravy*

*Smoked Bacon and Sausage Links*

*Breakfast Potatoes*

*Fresh Sliced Fruit*

*Honey Vanilla Yogurt and Granola*

*Assorted Danish and Mini Muffins*

**\$15.50**

**\*Chef Attend Fee \$35.00\***

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# Amazing Culinary Displays

Serves 50 People

<i>Imported and Domestic Cheese and Seasonal Fresh Fruit Display</i> .....	\$250.00
<i>Harvest Crudités with Fresh Vegetables, Hummus, Ranch and Pita Chips</i> .....	\$200.00
<i>Chefs Palm Tree Shrimp Display</i> .....	\$325.00
<i>Chef's Assorted Flatbread</i> .....	\$175.00
<i>Spinach and Artichoke Dip with Crispy Tortilla Chips</i> .....	\$150.00
<i>Tea Sandwich Display (Cucumber Dill Cream Cheese, Chicken Salad &amp; Dijon Ham)</i> .....	\$170.00

## Hors d' Oeuvres

Per 100 pieces Available Butler Passed or Stationary

<i>Pecan Chicken Salad Phyllo Cups</i> .....	\$160.00
<i>Mini Shepard's Pie</i> .....	\$175.00
<i>Asian Short Rib Pot Pie</i> .....	\$200.00
<i>Fresh Mozzarella and Tomato Skewers with Pesto Aioli</i> .....	\$170.00
<i>Chefs Deviled Eggs</i> .....	\$150.00
<i>Lobster and Shrimp Spring Rolls</i> .....	\$225.00
<i>Sesame Chicken with Thai Chili Sauce</i> .....	\$180.00
<i>Cocktail Meatballs (Italian, Swedish or BBQ)</i> .....	\$150.00
<i>Coconut Shrimp and Orange Horseradish</i> .....	\$295.00
<i>Vegetable Spring Rolls with Thai Chili Sauce</i> .....	\$160.00
<i>Spanikopita (Spinach &amp; Feta)</i> .....	\$175.00
<i>Chicken Cordon Bleu Bites with Raspberry Sauce</i> .....	\$180.00
<i>Chefs Crab Cakes with Cucumber Wasabi</i> .....	\$275.00
<i>Beef and Mushroom Teriyaki Kabobs</i> .....	\$225.00
<i>Fried Mac-n-Cheese Lollipops</i> .....	\$175.00
<i>Boneless Chicken Wings with Bleu Cheese and Celery</i> .....	\$160.00
<i>Bacon Wrapped Scallops with Honey Soy Glaze</i> .....	\$250.00
<i>Chicken Nassau Skewers</i> .....	\$180.00
<i>Sausage and Cheese Stuffed Mushrooms</i> .....	\$200.00
<i>Assorted Mini Quiche (Lorraine, Spinach, Ham and Cheese)</i> .....	\$150.00
<i>Chicken Lemongrass Pot Stickers with Citrus Ponzu Dipping Sauce</i> .....	\$175.00

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## **Sweet Selections**

### **Cakes**

*Red Velvet – Double Chocolate – Carrot – Cheesecake with Raspberry Sauce*

### **Pies**

*Apple – Cherry – Key Lime – French Silk – Peanut Butter-Lemon Meringue*

**\$4.00 per person**

### **Viennese Table**

*Chefs Assortment of Miniature Cakes, Tartlets, Cheesecakes & Petit Fours*

**\$6.50 per person**

### **Chocolate Fondue Display**

*Warm Belgium Chocolate, Assorted Fruits, Pound Cake,  
Pretzels & Rice Crispy Treats*

**\$5.00 per person**

### **Candy Indulgence**

*Dum Dums, Skittles, Mini Candy Bar Assortment, M&M's,  
Jelly Beans, Red Rope Licorice, Tootsie Rolls*

**\$3.00 per person**

### **Belgium Chocolate Dipped Florida Strawberries**

**\$24.00 per dozen**

### **Fresh Baked Cookies**

*Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Sugar*

**\$15.00 per dozen**

### **Chocolate Chip Brownies or Blondies**

*Brownies \$15.00 per dozen Blondies \$25.00 per dozen*

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## **Holiday Menu**

### **Choice of 1**

*Classic Caesar Salad, House Salad, Roasted Beet Salad*

### **Choice of 2**

*Applewood Smoked Ham with Bordeaux Cherries*

*Roast Turkey Breast with Sage Gravy*

*Holiday Pot Roast with Roasted Vegetables and Red Wine Demi Glace*

*Apple Cranberry Stuffed Pork Loin with Pan Gravy*

### **Choice of 2**

*Whipped Yukon Gold Potatoes and Chives*

*Roasted Rosemary Potatoes*

*Cornbread Stuffing*

*Wild Rice Pilaf*

*Honey Glazed Baby Carrots*

*Chef's Vegetable Medley*

### **Choice of 1**

*Warm Apple Crisp and Vanilla Bean Ice Cream*

*Cherry Cobbler Crumble*

*Southern Pecan Pie and Whipped Cream*

*Holiday Menu includes Coffee, Tea & Iced Tea*

*Red & Green Napkins*

**Served Lunch - \$15.50++**

**Served Dinner - \$18.50++**

**Buffet - \$20.50++**

# ***Chef Attended***

## ***Event Specialties & Enhancements***

### ***Carving Station***

<i>Roast Baron of Beef.....</i>	<i>\$6.50 per person</i>
<i>Tenderloin of Beef.....</i>	<i>\$12.00 per person</i>
<i>Honey Glazed Ham.....</i>	<i>\$6.00 per person</i>
<i>Roast Turkey Breast.....</i>	<i>\$6.00 per person</i>
<i>Hoisin Glazed Pork Loin.....</i>	<i>\$6.50 per person</i>
<i>Prime Rib Au Jus.....</i>	<i>.....\$11.00 per person</i>

*Accompanied with Fresh Baked Rolls & Appropriate Condiments*

*Chef Fee of \$35.00 Applies*

*Minimum 50 People*

### ***Chef's Pasta Station***

<i>Penne Rigate, Bowtie Pasta</i>
<i>Marinara and Alfredo Sauces</i>
<i>and Fresh Vegetables</i>
<i>\$7.95 per person</i>
<i>Add Chicken..... \$3.00</i>
<i>Add Meatballs .....\$3.00</i>
<i>Add Sausage..... \$3.00</i>
<i>Add Shrimp..... \$5.00</i>
<i>Chef Fee of \$35.00 Applies</i>

### ***Asian Stir Fry Station***

<i>Lo Mein Noodles, Jasmine Rice,</i>
<i>Fresh Assorted Vegetables, Chicken, Beef,</i>
<i>Served with Appropriate Condiments</i>
<i>Fortune Cookies</i>
<i>\$10.95 per person</i>
<i>Add Shrimp \$5 per person</i>

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## **Golf Tournament**

### **All American Buffet**

*Hot Dogs, Hamburgers, Baked Beans, Potato Salad or Pasta Salad,  
Cole Slaw, Cookies, Iced Tea and Lemonade*

**\$14.95 per Person**

### **BBQ Chicken Buffet**

*Breasts, Thighs, Wings, Legs  
Chef's Choice Potatoes, Chef's Choice Vegetables,  
Tossed Salad, Rolls and Butter,  
Iced Tea and Lemonade*

**\$14.95 per Person**

### **Pulled Pork Buffet**

*Slow Roasted Pulled Pork, Baked Beans, Potato Salad,  
Tossed Salad, Chips, Rolls,  
Iced Tea and Lemonade*

**\$14.95 per Person**

### **Sandwich Shop**

#### **Buffet Style**

*Danish Ham, Oven Roasted Turkey, Genoa Salami,  
Swiss Cheese, American and Cheddar Cheese  
Kosher Pickle Spears, Red Onion Rings, Sliced Tomatoes,  
Crisp Lettuce, Assorted Breads*

#### **Choose Two**

*Pasta Salad, Potato Salad, Cole Slaw, Kettle Chips  
Iced Tea and Lemonade  
Cookies and Brownies*

**\$13.95 per Person**

#### **Boxed Lunch**

*Deli Sandwich, Chips, Apple, Cookie, Packets of Condiments,  
Iced Tea and Lemonade*

**\$10.95 per Person**

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## **SCHOOL BANQUET MENU**

Includes: Warm Club Rolls, Butter, House Salad,  
Chef's Choice of Seasonal Vegetable and Starch  
Coffee, Tea, Iced Tea & Lemonade or Fruit Punch

### **CHOICE OF ONE OR TWO ENTREES:**

**Sautéed Chicken Breast** – with choice of  
Marsala, Piccata or Hunter Sauce \$13.95

**Grilled Center Cut Pork Chop** –  
with Wild Mushroom Sauce \$13.95

**Herb Crusted Sliced Pork Loin** –  
with Honey Soy Glaze \$13.95

**Three Cheese Lasagna** - \$12.95

**Lasagna Bolognese** –  
Sausage & Ground Beef \$13.95

**Beef Tips** –  
Braised Beef Tips in a Rich Demi Glace \$15.95

**Bronzed Salmon** – Fresh Atlantic Salmon  
Dusted in Savory Bronzing Flour & Topped with  
Mango Papaya Salsa \$15.95

**Tropical Tilapia** – Seared Tilapia with  
Warm Pineapple Salsa \$13.95

## **SCHOOL BANQUET MENU CONTINUED**

### **SCHOOL BANQUET BUFFET:**

For an additional \$4.00 per person we can do a buffet with two items from the above entrees.

Includes salad bowl with dressings, Chef's choice of seasonal vegetable and starch, rolls, butter, iced tea, lemonade or fruit punch, coffee and tea.

### **SCHOOL BANQUET DESSERT:**

For an additional \$2.50 per person your choice of the following desserts:

Triple Chocolate Cake

Key Lime Pie

Warm Apple, Cherry or Peach Cobbler

American Apple Pie

**Please add 22% Gratuity**

**Tax Exempt certificate on file required**

## **Bar**

### **House**

*Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Capt. Morgan Rum,  
Jose Cuervo Tequila, Seagrams 7 Whiskey, Southern Comfort Bourbon  
J & B Scotch, Kahlua Liquor, Peach Schnapps, Chardonnay  
White Zinfandel, Cabernet, Bud, Bud Light, Miller Lite,  
Champagne, Soda*

**2 Hours \$15.00 Per Person**

**4 Hours \$22.00 Per Person**

### **Call**

*Kettle One Vodka, Beefeater Gin, Bacardi Rum, Capt. Morgan Rum  
Jose Cuervo Tequila, Dewers Scotch, Jim Beam Bourbon, Canadian Club Whiskey  
Peach Schnapps, Kahlua Liquor, Baileys Irish Crème, Amaretto di Saronno Specialty Wines,  
Domestic Beer, Imported Beer,  
Champagne, Soda*

**2 Hours \$17.00 Per Person**

**4 Hours \$26.00 Per person**

### **Premium**

*Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Myers Rum,  
Wild Turkey Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch  
Patron Silver Tequila, Courvoiser Chambord, Contreau, Grand Marnier,  
Amaretto di Saronno, Kahlua Liquor, Baileys Irish Crème, Peach Schnapps  
Specialty Wine Domestic Beer Imported Beer Champagne*

**2 Hours \$21.00 Per Person**

**4 Hours \$34.00 Per Person**