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**SOUTH POINT  
HOTEL & CASINO  
BANQUET/CATERING MENU**

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## **Continental Breakfasts**

### **Sunshine Continental**

Fresh Orange and Apple Juices  
Chef's Bakery Basket of  
Select Mini Danish  
Bran and Blueberry Muffins  
Streusel Coffee Cake  
Butter and Assorted Preserves  
Freshly Brewed Regular & Decaffeinated Coffee and Select Herbal Teas

### **California Continental**

Fresh Orange and Apple Juices  
Sliced Seasonal Fruits and Berries  
Fruit Yogurt and Granola  
Homemade Oatmeal with Raisins & Brown Sugar  
Whole Oat and Lemon Poppy Seed Muffins  
Banana Nut Bread  
Butter and Assorted Preserves  
Freshly Brewed Regular & Decaffeinated Coffee and Select Herbal Teas

### **Eye Opener**

Fresh Orange and Apple Juices  
Sliced Seasonal Fruits and Berries with Strawberry Yogurt  
Breakfast Burrito Scrambled Eggs, Sausage, Cheddar Cheese and Breakfast Potatoes  
Fresh Salsa  
French Toast Sticks with Warm Maple Syrup  
Orange and Cranberry Breads  
Sweet Butter  
Freshly Brewed Regular & Decaffeinated Coffee and Select Herbal Teas

Breakfast is served until 10 AM.

An additional \$5.00 per person surcharge added to groups with 26 – 50 people and \$10.00 for groups under 25 people.

Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Consuming undercooked Meat, Poultry, Fish or Dairy increases the risk of illness.

## **Plated Breakfasts**

Freshly Brewed Regular and Decaffeinated Coffee and Select Herbal Teas

### **Baja Breakfast**

Choice of Chilled Fruit Juice

Breakfast Burrito

Scrambled Eggs, Bacon, Cheddar Cheese, Breakfast Potatoes and

Tomato in a Flour Tortilla

Fresh Salsa

Rice Verdi and Rancho Beans

### **All American**

Choice of Chilled Fruit Juice

Farm Fresh Scrambled Eggs

#### **Choice of 1**

Bacon Strips, Sausage Links

Country Ham, New York Steak

Breakfast Potatoes

Buttermilk Biscuits and Mini Danish

Butter and Assorted Preserves

### **French Crunch**

Sliced Seasonal Melon

Cornflake Crusted French Toast – Maple Syrup

Chicken Sausage Patty

Fresh Berry Compote

Flakey Croissant

Butter and Assorted Preserves

### **The Benedict**

Fresh Fruit Cup

Poached Egg on English Muffin

#### **Choice of 1**

Canadian Bacon, Honey Roasted Turkey

Beef Medallion, Smoked Salmon

Breakfast Potatoes

Assorted Mini Muffins

Butter and Assorted Preserves

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## **Breakfast Buffets**

### **Eggs-Tra Special**

Fresh Orange and Apple Juices  
Greek Yogurt with Seasonal Berries and Granola  
Breakfast Pizza with Egg, Cheese and Ham  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon Strips  
Grilled Chicken Sausage Patties  
Hash Browned Potatoes  
Select Mini Danish  
Coffee, Decaffeinated Coffee and Tea

### **Border Check**

Fresh Orange and Apple Juices  
Cubed Fresh Fruit Salad with Lime Yogurt Dressing  
Build your own Huevos Rancheros  
Farm Fresh Scrambled Eggs  
Condiments to include: Chorizo, Fire Roasted Corn, Fresh Salsa, Diced Jalapenos, Black Beans,  
Sour Cream, Guacamole, Cotija and Pepperjack Cheeses with Warm Flour Tortillas  
Home Fries with Peppers and Onions  
Warm Churros with Sugar and Cinnamon  
Fruit Filled Empanadas  
Coffee, Decaffeinated Coffee and Tea

### **The Rancher**

Fresh Orange and V8 Juices  
Orange and Grapefruit Segments  
Farm Fresh Scrambled Eggs  
Chicken Fried Steak  
Bourbon Raisin Glazed Country Ham  
Oven Baked Corned Beef Hash  
Roasted Potatoes  
Buttermilk Biscuits and Country Gravy  
Cornbread Muffins with Honey Butter  
Coffee, Decaffeinated Coffee and Tea

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## **Brunch**

### **South Point Brunch**

Freshly Squeezed Orange Juice

Chilled V-8 and Apple Juices

Fresh California Grown Sliced Fruits

Bibb Lettuce and Spinach Salad with

Tomato, Cucumber, Croutons with Ranch and Vinaigrette Dressing

Antipasto Salad

Traditional Eggs Benedict

Farm Fresh Scrambled Eggs

Grilled Sausage Links

Applewood Bacon Strips

Lyonnais Potatoes

Chicken Scaloppini with Spinach, Mushroom, Tomato and Madeira Sauce

Key Lime Glazed Salmon Medallions

Orzo Pasta

Fresh Vegetable Medley

Fruit Crepes

Mini French Pastries

Assorted Coffee Cakes

Fresh Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee and Select Herbal Teas

~Add a Mimosa or Bloody Mary \$4.50 per drink~

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## A La Carte Enhancements

Freshly Brewed Coffee or Decaffeinated Coffee	per gallon
Selection of Herbal Teas	per gallon
Freshly Brewed Iced Tea	per gallon
Lemonade, Fruit Punch or Arnold Palmer	per gallon
Bottled Water 12oz	each
Assorted Pepsi Soft Drinks	each
Individual Canned Fruit Juices	each
Assorted Gatorade Sports Drinks	each
Orange or Grapefruit Juice	per quart
Apple, V-8 or Cranberry Juice	per quart
Fresh Whole Fruit	each
Sliced Fresh Seasonal Fruits	per person
Assorted Donuts	per dozen
Assorted Large Muffins	per dozen
Fresh Danish Pastries	per dozen
Flakey Croissants	per dozen
Fruit Breads – Banana Nut, Date Nut and Apple Cinnamon	per dozen
Assorted Coffee Cakes	per dozen
Bagels with Cream Cheese	per dozen
Chocolate Brownies	per dozen
Pecan Squares	per dozen
Large Assorted Freshly Baked Cookies	per dozen
Mini French Pastries	each
CBH Eggs Benedict Martini	each
Sausage and Egg Breakfast Sandwich or Burrito	each
Individual Fruit Yogurts	each
Individual Cold Cereal with Milk	each
Pinwheel or Finger Sandwiches	per dozen
Giant Warm Soft Pretzels with Cheese Sauce	each
Nachos with Cheese Sauce, Jalapeño, Olives & Salsa	per person
Individual Bags of Chips, Pretzels, Cheese Puffs	bag
Assorted Candy Bars	each
Granola Bars	each
Dove and Haagen-Dazs Ice Cream Bars	each

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## **Snacks**

Honey Roasted Peanuts  
per pound

Party Mix  
per pound

Trail Mix  
per pound

Mixed Nuts  
per pound

Bowls of Potato Chips, Pretzels or Tortilla Chips  
Bowl (Serves 25)

Dip Choices:  
Fresh Salsa, Guacamole, Salsa Verde, Ranch, Spinach Artichoke or  
Sour Cream & Onion  
Bowl (Serves 25)

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## **Themed Breaks**

### **Snack Time**

Individual Bags of Pretzel Twists, BBQ Potato Chips,  
Cheese Puffs and Doritos Original Chips  
Three Musketeer and Snickers Bars  
Assorted Soft Drinks (1 per person)

### **Mezze Break**

Hummus, Baba Ghanoush and Tabbouleh  
Hot Spinach & Artichoke Dip  
Carrot and Celery Sticks  
Pita Bread Chips and Lavash  
Freshly Brewed Regular & Decaffeinated Coffee, Select Herbal Teas and Lemonade

### **Fitness Break**

Fruit Yogurt with Homemade Granola  
Assorted Granola and Protein Bars  
Veggie Chips  
Sliced Fresh Melons and Berries  
Apple Cranberry Muffins  
Freshly Brewed Regular & Decaffeinated Coffee and Select Herbal Teas  
Bottled Water (1 per person)

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## **Themed Breaks**

### **Tea Time**

Selected Finger Sandwiches  
Sonoma Chicken Salad  
Cucumber with Pesto and Goat Cheese  
Smoked Salmon and Dill  
Shaved Turkey and Cranberry Salsa  
Mini Fruit Tarts and Scones with Whipped Cream  
Hot Herbal Tea and Iced Tea

### **Napa Valley**

International Cheese Wedges with Fruit Chutney  
Chef's Board of Sliced Sausages  
French Baguettes and Crackers  
Red and Green Grapes  
Grape Juice and Bottled Water

### **Take Me Out to the Ballgame**

Salted in the Shell Peanuts  
Cracker Jacks  
All Beef Hot Dogs and Buns  
Nachos with Jalapenos and Queso  
Assorted Soft Drinks and Bottled Water (1 per person)

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## **Luncheon Salads**

### **Mixed Green**

Fresh Tossed Garden Greens with  
Tomatoes, Cucumbers, Carrot Ribbons and Croutons  
Choice of Dressings

### **Spinach**

Fresh Spinach Leaves with Pine Nuts  
Raspberry Vinaigrette Dressing

### **Baby Sonoma Greens**

Julienne Jicama, Walnuts and Crumbled Bleu Cheese  
Red Wine Vinaigrette

### **Southwest Wedge**

Iceberg Lettuce with Pico de Gallo, Cotija Cheese and Tortilla Strips  
Cilantro Ranch Dressing

### **Traditional Caesar**

Crisp Romaine Leaves tossed with Parmesan Cheese, Homemade Croutons  
Caesar Dressing

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## **Luncheon Soups**

### **Chicken Noodle Soup**

Diced Chicken and Fresh Vegetables in a Rich Chicken Stock

### **South Point Beef and Barley**

Beef, Barley and Seasonal Vegetables in Beef Broth

### **BLT Soup**

Creamy Tomato Soup with Crumbled Bacon and Shredded Lettuce

### **California Chowder**

Bay Shrimp and White Corn served with Oyster Crackers

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## **Luncheon Desserts**

Red Velvet Cake  
Dark Chocolate Mousse Tart  
Wild Berry Trifle  
Oreo Cheesecake  
Carrot Cake  
Strawberry Pie  
Peanut Butter Chocolate Torte  
Chocolate Tres Leches Cake  
Custard Filled Chocolate Éclair  
French Apple Tart  
Orange Almond Cake  
Tiramisu Torte  
Lemon Meringue Pie  
Apple Strudel with Cream Anglaise

Sugar Free Desserts Available Upon Request

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### **Cold Luncheons - Plated**

Cold Plated Lunches are served with Soup or Salad, Crackers and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

#### **Breast of Chicken Wrap**

Sundried Tomato Wrap with Smoked Chicken and Gouda  
Homemade Potato Chips and Vegetable Sticks  
Carrot Cake

#### **Turkey BLT**

Shaved Turkey Breast with Crisp Bacon, Lettuce and Tomato on Focaccia Bread  
Red Skin Potato Salad  
Fresh Fruit Tart

#### **Italian Muffuletta**

Mortadella, Capicola, Genoa Salami and Provolone Cheese with Olive Salad  
Tortellini Salad with Sundried Tomatoes  
Cannoli with Pistachio Filling

#### **Chilled Tenderloin of Beef**

Sliced Tenderloin with Horseradish Cream and Toasted Crostini  
Redskin Potato Salad  
Broccoli Slaw  
Chocolate Dipped Vanilla Ice Cream Profiterole

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## **Hot Luncheons - Plated**

Hot Plated Lunches are served with Soup or Salad, Rolls & Butter, Choice of Dessert;  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

### **Chicken Pasta**

Grilled Chicken Strips with  
Rigatoni Pasta, Roasted Mushrooms, Crisp Bacon, Spinach and Marsala Wine  
Fresh Seasonal Vegetables

### **Pan Seared Turkey Medallions**

Twin Breaded Turkey Medallions with Cranberry Salsa  
Wild Rice Blend  
Fresh Seasonal Vegetables

### **Orange Chili Mojo Chicken**

Boneless Skinless Chicken Breast with Mojo Marinade  
Green Beans and Rice Verdi  
Fried Plantain Chips

### **Grandma's Meatloaf**

Homemade Meatloaf  
Mashed Potatoes and Gravy  
Fresh Seasonal Vegetables

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### **Hot Luncheons – Plated Continue**

Hot Plated Lunches are served with Soup or Salad, Rolls & Butter, Choice Dessert;  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

#### **Roast Filet of Salmon**

Salmon Filet with Key Lime and Fresh Herb Crust  
Tomato Basil Relish  
Basmati Rice Pilaf  
Fresh Seasonal Vegetables

#### **Chipotle Pork Medallions**

Center Cut Medallions  
Maple Chipotle Pepper Glaze  
Corn and Rice Pudding  
Fresh Seasonal Vegetables

#### **Brazilian Skirt Steak**

Grilled Over an Open Flame with Chimichurri Sauce  
Saffron Rice Blend  
Roast Tomato  
Fresh Seasonal Vegetables

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## **Soup and Sandwich Lunch Buffet**

### **Soups**

Cream of Tomato

Chicken Noodle

1 Soup for Groups of 50 or Less

2 Soups for Groups 50 or More

### ***Salads – Choice of 3***

Mixed Green Salad with Assorted Dressings

Red Skin Potato Salad

Pineapple Cole Slaw

Carrot and Raisin Salad

Macaroni Salad

Tri Colored Pasta Salad

Broccoli and Raisin

### ***Pre Made Sandwiches – Choice of 3***

Roast Beef and Cheddar on Kaiser Roll

Black Forest Ham and Swiss on Marble Rye

Corned Beef or Pastrami on Rye

Chipotle Chicken Breast on Ciabatta Roll

Shaved Turkey Breast with Cranberry Relish on Croissant

Italian Salami and Provolone on Hoagie Roll

BLT on Sour Dough

Condiments to Include: Lettuce, Tomato, Onions, Pickles

Mustard, Ketchup and Mayonnaise

### ***Dessert – Choice of 2***

Chocolate Layer Cake

Banana Cream Pie

Apple Pie

Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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## **Beach Barbeque Lunch Buffet**

### ***Salad - Choice of 3***

Crisp Iceberg and Romaine Lettuces with Garden Vegetables  
Sweet and Sour Cole Slaw  
Roasted Corn Relish  
Yellow Mustard Potato Salad  
Bow-tie Pasta Salad  
3 Bean Salad  
Citrus Fruit Salad

### ***Entrees – Choice of 3***

Marinated Barbeque Chicken Breasts  
Grilled Hamburgers  
Bratwurst and Sauerkraut  
Beer Steamed Hot Dogs  
Sweet Italian Sausage  
Pork Carnitas with Flour Tortillas and Salsa  
Broiled Swordfish Steaks

Sliced Tomato, Onion, Lettuce Leaves, Pickle Spears,  
Ketchup, Mayonnaise, Mustard, Sweet Relish and Guacamole  
Buns and Rolls

### ***Sides – Choice of 2***

Barbeque Baked Beans  
Corn on the Cob  
Steak Fries  
Sweet Potato Fries  
Potato Au Gratin  
Onion Rings  
Steamed Vegetables

### ***Dessert – Choice of 2***

Fruit Cobbler  
Pecan Pie  
Lemon Cream Pie  
Chocolate Layer Cake  
Pecan Bars

Freshly Brewed Regular & Decaffeinated Coffee and Tea

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## **Mexican Fiesta Lunch Buffet**

### ***Salads – Choice of 3***

Yucatan Greens with Shredded Cheese, Diced Tomato, Black Olives, Tortilla Chips,  
Onion and Cucumber with Cilantro Vinaigrette  
Tijuana Caesar Salad  
Black Bean Salad  
Jicama Citrus and Pineapple Salad  
Margarita Slaw  
Corn and Bell Pepper Salad

### ***Entrees – Choice of 3***

Roasted Pork Ranchero  
Grilled Chicken Breast with Tomatillo Salsa  
Carne Asada  
Baja Fish Tacos  
Chicken and Cheese Enchiladas  
Beef or Chicken Fajitas  
Calico Bass Veracruz

### ***Sides – Choice of 2***

Refried Beans  
Charro Beans  
Mexican Rice  
Corn Chips with Salsa and Guacamole  
Sonora Vegetables

Flour Tortillas

### ***Dessert – Choice of 2***

Caramel Flan  
Margarita Pie  
Kahlua Cheesecake  
Churros  
Tres Leche Torte

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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## **Italian Lunch Buffet**

### ***Salads – Choice of 3***

Chopped Mixed Greens with Italian Dressing  
Caesar Salad  
Tortellini Salad  
Bow-tie Broccoli Salad  
Antipasto Salad  
Cannellini Bean Salad  
Tomato and Mozzarella Salad

### ***Entrees – Choice of 3***

Chicken Piccata or Scaloppini  
Lasagna – Beef or Vegetarian  
Pork Cuttlet Milanese  
Meatballs Marinara  
Steak Pizzaiola  
Salmon Livornese  
Eggplant Paresean  
Chicken Cacciatore  
Sweet Italian Sausage with Peppers & Onions

### ***Pasta – Choice of 1***

Fettuccine Alfredo  
Rigatoni Bolognese  
Tortellini in Pesto  
Baked Ziti Marinara  
Chef's Choice Fresh Vegetables

Garlic Bread Sticks

### ***Dessert – Choice of 2***

Pistachio Cream Filled Cannoli  
Biscotti  
Tiramisu Torte  
Italian Rum Cake  
Galliano Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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## **Seaside Lunch Buffet**

### ***Salads – Choice of 3***

Baby Green Salad with Carrots, English Cucumbers and Grape Tomatoes  
Champagne Vinaigrette and Creamy Bleu Cheese Dressings  
Pasta Salad with Artichoke, Bell Pepper, Black Olives and Cucumber  
Apple-Pecan Cole Slaw with Black Pepper Horseradish  
Hearts of Palm with Citrus Segments and Mesclun Greens  
White Bean and Roasted Bell Pepper with Basil Vinaigrette  
Green Bean and Walnut Salad  
Mediterranean Orzo Salad

### ***Entrees – Choice of 3***

Charred London Broil  
Marinated Skirt Steak with Tomato Olive Relish  
Roast Pork Loin with Cinnamon Apples and Raisins  
Pommery Chicken with Corn and Black Bean Fresca  
Orange Glazed Tuna Burgers  
Honey Dijon Roasted Chicken Breast  
Vegetarian Paella  
Citrus Glazed Mahi-Mahi  
Miso Salmon with Shiitake Mushrooms

### ***Sides – Choice of 2***

Smashed Potatoes  
Vegetable Rissoto  
Blended Wild Rice  
Penne in Tomato Cream  
Thyme Roasted Potatoes  
Chef's Selection of Fresh Vegetable

Fresh Rolls & Butter

### ***Dessert – Choice of 2***

Key Lime Tart  
Pineapple Spice Cake  
Strawberry Cheesecake  
Mini Cream Filled Profiteroles  
Chocolate Truffle Cake

Freshly Brewed Regular & Decaffeinated Coffee and Tea

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## **Boxed Lunches**

#1

Vegetarian and Goat Cheese on Focaccia  
Grilled Portobello Mushroom, Zucchini, Bell Peppers, Scallions and Sprouts  
Asian Noodle Salad  
1 Piece of Whole Fruit  
Potato Chips  
Granola Bar

#2

Black Forest Ham and Swiss Cheese on Marble Rye  
Red Skin Potato Salad  
1 Piece of Whole Fruit  
Potato Chips  
White Chocolate Chip Cookie

#3

Smoked Turkey Breast with  
Lettuce and Tomato on Ciabatta Bread  
Pasta Salad  
1 Piece of Whole Fruit  
Potato Chips  
Mini Cannoli

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## **Boxed Lunches - Continue**

#4

Grilled Lemon Marinated Chicken Breast with  
Spinach and Red Onion in a Sundried Tomato Tortilla Wrap  
Creamy Cole Slaw  
1 Piece of Whole Fruit  
Potato Chips  
Peanut Butter Cookie

#5

Shaved Roast Beef and Pepper Jack Cheese on Kaiser Roll  
Potato Mustard Salad  
1 Piece of Whole Fruit  
Potato Chips  
Chocolate Brownie

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## **Dinner Salads**

### **Traditional Caesar Salad**

Hearts of Romaine, Homemade Croutons and Shaved Parmesan Cheese

### **Pear Salad**

Mixed Bibb, Iceberg and Romaine Lettuces  
Sliced Pears, Wheel of Roquefort Cheese and Candied Pecans  
Maple Vinaigrette

### **Heart's of Bibb Salad**

Tomatoes, Candied Walnuts and Sundried Cherries  
Champagne Vinaigrette

### **Romaine and Arugula Salad**

Artichokes, Olives, Feta Cheese and Sundried Tomatoes  
Citrus Herb Dressing

### **Iceberg Wedge Salad**

Diced Ripe Tomatoes, Onion and Bleu Cheese Crumbles  
Bleu Cheese Dressing

### **Caprese Salad**

Baby Field Greens with Sun Ripened Tomatoes and Buffalo Mozzarella  
Basil Dressing

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## **Dinner Soups**

### **Fresh Tomato Bisque**

With Grilled Cheese Croutons and Fresh Basil Ribbons

### **Chicken Tortilla Soup**

With Roasted Tomato, Black Beans, Avocado Slices and Lime

### **Homemade Minestrone**

With Pasta, Beans and Garden Vegetables

### **3 Mushroom Consommé**

With Shiitake, Oyster and Chanterelle Mushrooms Laced with Vermouth

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## **Dinner Desserts**

Strawberry Cheesecake  
Sambuca Pound Cake with Fresh Berries and Chantilly Cream  
Cappuccino Praline  
Irish Cream Cheesecake  
Flourless Chocolate Cake with Mint Crème Anglaise  
Chocolate Mousse with Salted Caramel  
Fresh Seasonal Berries Sabayon  
Double Chocolate and Hazelnut Torte  
Warm Apple Brown Betty with Vanilla Bean Ice Cream  
Lemon Napoleon  
Peach Melba  
Pineapple Upside Down Cake  
Coconut Angel Food Cake with Vanilla Cream

Sugar Free Desserts Available Upon Request

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## **Dinner Entrees - Plated**

Dinners are served with Soup or Salad, Rolls & Butter and Choice of Dessert;  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

### **Braised Chicken Breast**

Boneless Breast Braised in Apple Cider  
Wild Mushroom Rice Pilaf  
Fresh Seasonal Vegetables

### **Seared Chicken Breast**

Olive and Tomato Tapenade  
Orzo Pasta  
Fresh Seasonal Vegetables

### **Pan Roasted Chicken**

Topped with Prosciutto and Gorgonzola Cheese  
Maderia Wine Sauce  
Mashed Fingerling Potatoes  
Fresh Seasonal Vegetables

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## **Dinner Entrees – Plated Continued**

Dinners are served with Soup or Salad, Rolls & Butter and Choice of Dessert;  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

### **Filet of Salmon**

Champagne Cream  
Tomato and Shallot Marmalade  
Blended Basmati Rice  
Fresh Seasonal Vegetables

### **Grilled Swordfish**

Roasted Bell Pepper Burre Blanc  
Lemon Risotto  
Fresh Seasonal Vegetables

### **Pan Seared Halibut**

Mustard Emulsions  
Parisienne Potato  
Fresh Seasonal Vegetables

### **Focaccia Crusted Fillet of Sea Bass**

Vodka Cream Tomato Sauce  
Bay Shrimp Polenta  
Fresh Seasonal Vegetables

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## **Dinner Entrees – Plated Continues**

Dinners are served with Soup or Salad, Rolls & Butter and Choice of Dessert;  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

### **Vintner's Short Rib**

Braised all day in Napa Valley Merlot  
Creamy Polenta  
Fresh Seasonal Vegetables

## **From The Butcher Block**

### **Grilled Flat Iron Steak**

Rosemary Roasted Potatoes  
Fresh Seasonal Vegetables

### **Center Cut New York Steak**

Lyonnais Potato  
Fresh Seasonal Vegetables

### **Blue Ribbon Filet Mignon**

Chateau Potato  
Fresh Seasonal Vegetables

### **Boneless Rib Eye Steak**

Au Gratin Potatoes  
Fresh Seasonal Vegetables

### **Steak Sauce Choice:**

Béarnaise  
Bordelaise  
Chili Demi  
Roast Garlic  
Wild Mushroom  
Green Peppercorn  
Bleu Cheese Cream  
Pinot Noir Reduction

An additional \$5.00 per person surcharge added to groups with 26 – 50 people and \$10.00 for groups under 25 people.

Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Consuming undercooked Meat, Poultry, Fish or Dairy increases the risk of illness.

### **Combination Entrees**

Dinners are served with Soup or Salad, Rolls & Butter and Choice of Dessert;  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

Corn Feed Filet of Beef – Merlot Demi

#### **Choice of**

Grilled Chicken Breast – Forestiere

Broiled Pacific Salmon with Balsamic Glaze

Lemon Pepper Prawns and Southern Style Grits

Cold Water Lobster Tail with Café de Paris Butter

Chef's Choice Starch and Fresh Seasonal Vegetable

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## **South Coast Dinner Buffet**

Caesar Salad with Homemade Croutons and Shaved Parmesan  
Asparagus Spears and Pancetta with Lemon Vinaigrette

Marinated Mushroom Salad

Pasta Salad Caprese with Tomato and Basil

Lemon Sage Chicken Breast with Sundried Tomatoes

Miso Glazed Swordfish Steak

Flat Iron Steak with Caramelized Onions

Wild Mushroom Pilaf

Fire Roasted Garden Vegetable Medley

Chocolate Chip Cake with Ganache Icing

Dutch Apple Crumble

Strawberry Mousse Pie

Pretzel and Cheese Rolls

Freshly Brewed Regular & Decaffeinated Coffee and Tea

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## **High Tide Dinner Buffet**

Baby Greens Salad with Cucumber, Red Onion, Heirloom Tomatoes,  
and Feta Cheese with Citrus Vinaigrette  
Brussels Sprout and Roast Apple Slaw  
Fresh Crab Salad with Bowtie Pasta  
3 Bean and Artichoke Heart Salad

Stuffed Pork-Loin with Apple Raisin Chutney  
Pecan Crusted Chicken Breast  
New York Strip Medallions with Mushrooms and Sherried Onions

Roast Fingerling Potatoes  
Eggplant, Zucchini and Tomato Ratatouille

Strawberry Rhubarb Cobbler  
Chocolate Salted Caramel Cake  
Pistachio Nougat Cake

Olive and Onion Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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## Wine Country Dinner Buffet

### **Salads**

Spinach Salad with Granny Smith Apples, Red Onion,  
Candied Walnuts and Goat Cheese, Raspberry Vinaigrette

Or

Romaine and Iceberg Chopped Salad with Tomato, Bacon Bites and Bleu Cheese Dressing

### *Choice of 2*

Roasted Baby Beet Salad

Sonoma Chicken and Grape Salad

Roast Garden Vegetable Salad

Green Bean Salad

### *Entrees*

Grilled Chicken Breast with Goat Cheese, Basil and Roast Garlic Jus

Cabernet Braised Beef Short Ribs

Salmon Filet with Sundried Tomato Pesto

Pork-Loin with Pecan Molasses Crust and Dried Fruit

Roast Yukon Potatoes

Chef's Selection Fresh Vegetables

Mixed Berry Shortcake

Fuji Apple Tarte with Vanilla Bean Cream Anglaise

Chocolate Mousse Torte

Hazelnut Custard

Sour Dough and Rye Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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## **Hors d'oeuvre Displays**

### **International and Domestic Cheese Presentation**

Wedges and Wheels of American and Imported Cheeses with  
Homemade Chutneys and Assorted Crackers

Small: (Serves 35)    Medium: (Serves 70)

### **Garden Vegetable Basket**

Fresh Market Vegetables with Ranch and Fresh Basil Dips

Small: (Serves 35)    Medium: (Serves 70)

### **Fresh & Tropical Fruit Display**

Display of Sliced Fresh Seasonal Fruits and Berries with Brown Sugar Crème Fraiche

Small: (Serves 35)    Medium: (Serves 70)

### **Antipasto Al' Italiano**

Grilled Zucchini, Assorted Squashes, Eggplant, Roasted Bell Peppers, Asparagus Spears,  
Sundried Tomatoes, Marinated Olives, Artichoke Hearts, Salami and Mortadella,  
Provolone, Fontina and Mozzarella Cheeses  
Assorted Flat Breads and Bread Sticks  
Baskets of Freshly Baked Breads

Small: (Serves 50)    Medium: (Serves 75) Large: (Serves 125)

### **Dips and Spreads Display**

Spinach and Artichoke, Bleu Cheese, Hummus and 7 Layer Mexican Dips with Assorted  
Crackers, Pita Bread and Tri-Color Tortilla Chips

Large: (Serves 75)

Minimum of 50 pieces per Item

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## Cold Hors d'oeuvres

Tomato Bruschetta with Fresh Basil	each
Pear, Gorgonzola and Pecan Crostini	each
Marinated Eggplant Crostini	each
Tomato and Mozzarella Skewers	each
Papaya and Shrimp Ceviche in Tortilla Cup	each
Antipasto Skewers with Salami, Provolone and Olives	each
Jerk Chicken and Mango Chutney on Flatbread	each
Tandori Chicken Breast on Pita Chip	each
Open Face Cuban Sandwich	each
Tomato Tortilla Cone with Hummus	each
Open Face BLT	each
Peppered Beef Tenderloin with Boursin Cheese on Onion Bread	each
Caesar Salad Bits in Romane Cup	each
Grilled Asparagus wrapped in Roast Beef	each
Prosciutto wrapped Bread Sticks	each

## **Seafood Selection**

Oysters on the Half Shell each	Jumbo Prawns on Ice each	Crab Claws on Ice each
Chilled Lobster Medallions each		

Condiments to include Lemon, Cocktail Sauce, Remoulade,  
Mustard Laced Mayonnaise and Tabasco

Minimum of 50 pieces per Item

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## Hot Hors d'oeuvres

Buffalo Hot Wings with Bleu Cheese	each
Steamed Pork Buns	each
Jalapeno and Cheddar Hush Puppies	each
Smoked Chicken Quesadilla	each
Spinach & Artichoke Tart	each
Chicken Spring Rolls with Orange Ginger Sauce	each
Chicken Breast Wellington	each
Chicken Fingers with Honey Mustard	each
Sundried Tomato and Goat Cheese Spanikopita	each
Salmon "Oscar" en Croute	each
Shrimp Wontons	each
Philly Cheese Steak Tart	each
Fried Coconut Shrimp	each
Mini Burgers with Smoked Bacon and Cheddar Cheese	each
Mini Meatballs Subs	each
Cocktail Filet Medallions with Horseradish Crust	each

Minimum of 50 pieces per Item

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## Carving Stations

### **Peppered Roast Tenderloin of Beef**

Horseradish Cream and Béarnaise  
Assorted Rolls and Condiments  
(Serves 25)

### **Oven Roasted Turkey Breast**

Cranberry Chutney and Mayonnaise  
Fresh Baked Rolls  
(Serves 40)

### **Applewood Smoked Pork Loin**

Whole Grain Mustard  
Ciabatta Rolls  
(Serves 30)

### **Sugar Cured Country Ham**

Bourbon and Raisin Sauce  
Whole Grain Mustard  
Buttermilk Biscuits  
(Serves 35)

### **House Smoked Salmon**

Tarragon Cream  
Rolls  
(Serves 20)

### **Steamship Round of Beef**

Creamy Horseradish  
Silver Dollar Buns  
(Serves 125)

**~Carver required @ \$150.00~ per Station**

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## **Reception Stations**

### **Nacho Bar**

Tortilla Chips, Queso Cheese Sauce, Black Olives, Pulled Pork, Shredded Chicken,  
Shredded Lettuce, Salsa, Guacamole and Sour Cream

### **\* Pasta Station**

Bow-tie and Penne Pasta  
Hot Italian Sausage, Bay Shrimp, Grilled Chicken and Primavera Vegetables  
Pesto Cream Sauce and Roma Tomato Marinara  
Focaccia Bread

### **\* Mac & Cheese Station**

Buffalo Chicken with Jack & Bleu Cheese  
Smoked Pork with Green Chilies and Cheddar  
White Cheese and Spinach  
Smoked Cheddar with BBQ Potato Chips

### **\* Grilled Cheese Station**

Bite-sized Sandwiches grilled to Order  
Goat Cheese, Bacon, Sundried Tomato on Wheat  
Jalapeño Jack on Rye  
Peppered Boursin on Pumpernickel  
American Cheese on White  
Tomato Soup Shooters

Minimum of 25 people; \* Attendant Required - \$150.00 per Station.

An additional \$5.00 per person surcharge added to groups less than 50.

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## **Reception Stations - Continues**

### **Slider Bar – Choice of 3**

Roast Beef with Caramelized Onions and Barbeque Sauce  
Pulled Chicken with Pickled Red Onions  
Grilled Bratwurst with Sauerkraut  
Traditional White Castle  
Portabella with Balsamic Reduction

### **\* Street Taco Bar – Choice of 3**

Soft Taco Shells  
Baja Fish, Shredded Pork, Braised Short Ribs, Pesto Chicken Strips,  
Squash and Traditional Seasoned Beef

### **\* Wok Station**

Szechuan Beef with Snow Peas, Sprouts and Ginger Oyster Sauce  
Cashew Chicken with Oriental Vegetables, Garlic Cilantro Sauce  
Jasmine Rice  
Fortune Cookies

Minimum of 25 people; \* Attendant Required - \$150.00 per Station.  
An additional \$5.00 per person surcharge added to groups less than 50.  
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## **Beverage Services**

### **Hosted Bar (per drink)**

#### Premium Brands

Seagram's Crown Royal, Jack Daniels, Chivas Regal,  
Absolut, Tanqueray, Bacardi 151 and Patron Silver

#### Call Brands

Seagram's V.O., Jim Beam, Christian Brothers, Dewar's,  
Smirnoff, Beefeaters, Bacardi and Jose Cuervo

#### House Wine

(Red, White & Blush)

#### Imported Beer

#### Domestic Beer

(Regular & Lite)

#### Bottled Water

#### Soft Drinks

#### Cordials & Cognacs

Amaretto, Bailey's Irish Cream, Drambuie, Kahlua,  
Romana Sambuca, Frangelico and Courvoisier

Bartender Required 4 hours minimum @ \$150.00 per bar, \$50.00 per additional hour

Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

## **Beverage Services - Continues**

### **Cash Bar (per drink)**

Premium Brands  
Call Brands  
Imported Beers  
Domestic Beers  
House Wine  
Cordials & Cognacs  
Sodas or Juices  
Bottled Water

Bartender Required 4 hours minimum @ \$150.00 per bar, \$50.00 per additional hour

Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).