

THEMED MENUS

Simple Elegance

JULY 2021

JUNE 2021



Fresh & Hearty

Marinated Grilled Tri-Tip w/ Horseradish Aioli Sauce
 Chicken Piccata w/ Lemon Caper Sauce
 Garden Salad w/ Tomatoes, Cucumber, Croutons & Choice of Dressing
 Penne Pasta w/ Fresh Tomato Basil and Garlic Sauce Sprinkled w/ Parmesan
 Fresh Sauteed Vegetable Medley
 Bread and Butter

23

Great Grillin'

Grilled Beef Tri-Tip w/ BBQ Sauce
 Smoked Chicken Pieces
 Garden Salad w/ Tomatoes, Cucumber, Croutons & Choice of Dressing
 Macaroni and Cheese
 Buttery Corn off the Cobb
 Bread and Butter

23

Signature Buffet

Pan Seared Tenderloin Tips w/ Red Wine Mushroom Sauce
 Grilled Chicken Breast in a Sun-dried Tomato Cream Sauce
 Signature House Salad w/ Blue Cheese, Candied Walnuts, Cranberries, & Champagne Vinaigrette
 Green Beans w/ Roasted Shallot Butter
 Garlic Mashed Potatoes
 Bread and Butter

25

Classic Buffet

Mediterranean Chicken w/ Artichokes, Sun-Dried Tomatoes, and Olives (GF)
 Marinated Grilled Tri-Tip w/ Bordelaise Sauce
 Caesar Salad w/ Freshly Grated Parmesan and Croutons
 Greek Pasta Salad
 Oven Roasted Rosemary Red Potatoes
 Fresh Sauteéd Vegetable Medley
 Bread and Butter

25



Southwestern

Taco Salad w/ Southwestern Ranch Dressing
 Chicken Fajitas w/ Flour Tortillas
 Mexican Rice
 Cheese Quesadillas
 Chips and Salsa
 Garnish: Sour Cream, Salsa, and Shredded Cheese
 Combo Chicken and Beef Fajitas - add 2
 Guacamole - add 2
 20

South of the Border

Taco Salad w/ Southwestern Ranch Dressing
 Chicken and/or Cheese Enchiladas
 Mexican Rice and Beans
 Chips and Salsa
 Guacamole - add 2
 Sour Cream - add 1
 19

Street Taco Bar

Build your own Chicken Tacos
 Cole Slaw
 Cheese Quesadillas
 Fresh Corn Tortillas
 Mexican Rice
 Black Beans
 Garnish: Salsa, Cilantro, and White Onion
 Homemade Red and Green Salsas
 Guacamole - add 2
 Sour Cream - add 1
 19

Hawaiian Luau

Pulled Pork
 Teriyaki Chicken w/ Caramelized Onions and Grilled Pineapple
 Citrus Salad w/ Mandarin Oranges, Red Onions, Toasted Almonds, & Cider Vinaigrette
 Fried Rice and Vegetable Stir Fry
 Fruit Salad
 Sweet Rolls w/ Butter
 22



Simple Pasta Bar

Garden Salad w/ Tomatoes, Cucumber, Croutons & Choice of Dressing
 Penne Pasta w/ Marinara and Alfredo Sauces
 Grilled Chicken
 Meatballs
 Fresh Grated Parmesan Cheese
 Fresh Sautéed Vegetable Medley
 Bread and Butter
 18

Vegetarian Delight

Pesto Cashew Cream Stuffed Eggplant (+)
 Kale and Shaved Brussels Sprout Salad w/ Parmesan and a Lemon Vinaigrette
 Grilled Vegetables
 Rice Pilaf
 Bread & Butter
 18

Light Lunch

Orzo Salad w/ Roasted Red Peppers, Red Onions, Capers, Pine Nuts & Zucchini
 Spinach Salad w/ Pears, Pecans, and Goat Cheese
 Fresh Cut Fruit Salad
 Cucumber Bites w/ Creamy Herb Spread & Cherry Tomato
 Mini Croissant Sandwiches
 Mini Quiches
 Infused Water
 19

Afternoon Tea Buffet

Assorted Teas
 Assorted Scones w/ Cream Cheese and Jam
 Tea Sandwiches
 Cucumber Bites w/ Creamy Herb Spread & Cherry Tomato (GF)
 Deviled Eggs
 Mini Quiches
 Assortment of Petit Fours, Fruit Tarts, and Mini Cupcakes
 23



Erin Go Bragh

Signature House Salad w/ Blue Cheese, Candied Walnuts, Cranberries, & Champagne Vinaigrette
 Tender Corned Beef and Cabbage w/ Mustard, and Creamed Horseradish
 Parsley Boiled Potatoes
 Carrots
 Bread and Butter
 18

Traditional Ham Dinner

Garden Salad w/ Tomatoes, Cucumber, Croutons & Choice of Dressing
 Roast Ham w/ Traditional Pineapple Raisin Sauce (GF)
 Scalloped Potatoes
 Parsley Buttered Baby Carrots
 Bread and Butter
 20

Traditional Turkey Dinner

Signature House Salad w/ Blue Cheese, Candied Walnuts, Cranberries, & Champagne Vinaigrette
 Roast Turkey w/ Sage Dressing, and Cranberry Sauce
 Mashed Potatoes w/ Gravy
 Sautéed Green Beans in Roasted Shallot Butter
 Bread and Butter
 22

Oktoberfest

Assorted Gourmet Sausages (2 per person);
 Bratwurst and Kielbasa Sausages w/ Sauerkraut & Mustard
 Garden Salad w/ Tomatoes, Cucumber, Croutons & Choice of Dressing
 German Potato Salad
 Carrots
 Bread and Butter
 Sausage Bun (1 per guest) - add 1
 20