



Catering Menu

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Introduction

Welcome to the Roanoke Country Club. We thank you for considering our facility for your next special event, and we look forward to serving you. If you have any questions about this menu, please feel free to call us. It is our pleasure to ensure that your special occasion is memorable and extraordinary!

Sincerely,

Erin Burcham

Food and Beverage Director

540-345-1508 ext - 407

Banquet Function Prospectus

Eligibility

Functions held at RCC must be sponsored by a member or reciprocal Country Club. To obtain sponsorship, please contact the Food and Beverage Director.

Policies for Reservations, Arrangements, Deposits, and Cancellations

Saturday parties in the RCC ballroom may be held during one of two time slots: 7:00am – 3:00pm or 5:00pm-midnight. A deposit is required for any Saturday booking. Rooms will not be held without a deposit. The deposit will be fully refunded for cancellations made 180 days in advance for Saturday bookings. Cancellations made after this cutoff date will result in deposit forfeiture. All Saturday reservations in the ballroom require a room rental fee of \$500, and this fee does not apply toward spending minimums. The spending minimum for a Saturday reservation in the ballroom is \$20.00 per person (100 person minimum). All deposits over and above the room fee will be applied directly toward the total amount due for the party that is booked. Upon the reservation of your date, 25% of the projected balance will be due as a deposit. Ninety days prior to your event, another 25% of the projected balance will be due. Seventy-two hours prior to the event, the remaining 50% balance is due for your event. Any additional costs related to the event will be due on the date of the event.

Room Rentals

Room rentals are typically assessed if your party does not include appropriate food and beverage service for the time and date of your reservation based on the room you are requesting. Room rentals will be designated by the Food and Beverage Director. Dinner parties that include food purchases of at least \$15.95 per person Tuesday-Thursday, and at least \$19.95 per person Friday and Sunday, typically will not be assessed a room charge. Please consult the sales office for more information.

Room Assignments

Party rooms are scheduled/ reserved based on expected attendance. If there is a significant change in this number, we reserve the right to assign a room more appropriate for your party. Please

follow the agreed time schedule for your party, for others may be utilizing the same room following your function.

Menu Pricing

The prices in this menu will be honored up to three months prior to your event. RCC cannot be responsible for catastrophic changes in market conditions that would require price adjustments after that time.

Other Policies

- No food or beverage (alcoholic or otherwise) shall be brought into RCC. The exception to this policy would be any ceremonial cake. No food or beverage (alcoholic or otherwise) is to be taken from RCC. Food takeout may be arranged prior to the event through the clubhouse management staff.
- If any liquor/wine bottle is found on the property not purchased through the club, the host will be billed for the value of the bottle (see page 21 for details)
- Damaged or stolen RCC property will be the responsibility of the host/hostess, and the responsible person(s) will be billed accordingly.
- Birdseed, rice, paper petals or confetti cannot be thrown. We suggest bubbles. Decorative confetti cannot be used on the tables. Sparklers may not be used on RCC property.
- No signage or other displays may be affixed to walls in any rooms.
- Clubhouse hours are 7:00 a.m. to 12:00 midnight. Events longer than 12:00 midnight will need management approval and will be subject to additional costs.
- RCC has the right to verify the legal age of anyone being served alcohol and also has the right to refuse service to anyone appearing to be intoxicated.

Party Agenda

Please consider the following arrangements when planning your special occasion:

- Tentative number to attend the event.
- Plan the menu selection at least three weeks prior to the event. Wedding receptions should be three months prior to the event so that invitations can reflect menu selections.
- All prices are subject to 20% service charge and 12% food and beverage tax.
- Note the type of bar service desired as well as starting/ending times.
- Provide all room arrangements (head table, linen colors, seating, specifications, decorations, floral arrangements, displays, etc.
- Equipment necessary for the party.
- Entertainment setup times, space requirements, and equipment needed.
- Name and contact information for persons responsible for the event.

Breakfast Selections

The Continental Buffet

Seasonal fresh fruit, assorted muffins, and breakfast pastries
Served with coffee, hot tea and orange juice
\$6.95 per person
No Minimum

All American Breakfast Buffet

Assorted muffins, scrambled eggs, breakfast potatoes, seasonal fresh fruit, bacon or sausage
Served with coffee and orange juice
\$12.95 per person
25 Minimum

Breakfast A la Carte

Coffee and Tea	\$2.50 per person
Orange Juice	\$2.50 per person
Milk	\$2.50 per person
Soft Drinks	\$2.50 per person
Assorted Cold Cereal	\$2.95 per person
Freshly Baked Scones	\$2.50 per person
Assorted Muffins	\$2.50 per person
Assorted Bagels	\$2.50 per person
Seasonal Fruit	\$3.75 per person
Omelets Made-to-Order	\$8.95 per person

Brunch Selections

Red Bud Breakfast Buffet

Seasonal fresh fruit, an assortment of pastries, muffins and breakfast breads, homemade quiche, French toast casserole, bacon & sausage, breakfast potatoes
Served with coffee, hot tea and orange juice
\$15.95 per person
30 person minimum

Dogwood Gourmet Brunch

Seasonal fresh fruit, eggs Benedict, omelets, buttermilk pancakes, and waffle station with maple syrup, bacon & sausage, breakfast potatoes, garden salad with choice of two dressings, seasonal vegetables, wild rice blend, roasted pork loin, breast of chicken with Dijon cream
Served with coffee, hot tea and orange juice
\$23.95 per person
40 person minimum

Prices are subject to a 20% club service charge and 12% sales tax.

Luncheon Buffets

*All luncheon buffets are served with coffee, water and iced tea.
(Available 11:00 am – 3:00 pm)*

The Luncheon Deli

Garden Salad with Choice of Two Dressings
Pasta Salad
Sliced Turkey, Ham and Roast Beef
Assorted Sliced Cheeses
Breads and Rolls
Sliced Tomato, Lettuce, Pickles and Onion
Assorted Condiments
Soup Du Jour
Freshly Baked Cookies and Brownies
\$13.49 per person
30 person minimum

The Ballpark Buffet

Garden Salad with Choice of Two Dressings
Red Skin Potato Salad
Hamburgers, Hot Dogs and Italian Sausage
with Peppers and Onions
Barbecue Baked Beans
Assorted Sliced Cheeses
Breads and Rolls
Sliced Tomato, Lettuce, Pickles and Onion
Assorted Condiments
Freshly Baked Cookies and Brownies
\$14.95 per person
30 person minimum

Italian Buffet

Caesar Salad and Garden Salad with Choice of Two Dressings
Minestrone Soup
Bow Tie or Penne Pasta
Choice of Two: Chicken, Meatballs or Italian Sausage
Alfredo and Marinara Sauce
Sautéed Peppers, Onions and Mushrooms
Garlic Bread
Freshly Baked Cookies and Brownies
\$15.95 per guest
30 person minimum

Prices are subject to a 20% club service charge and 12% sales tax.

Custom Luncheon Buffets

*All luncheon buffets are served with coffee, water and iced tea.
(Available 11:00 am – 3:00 pm)*

Salads

Choose One

Mixed Green Salad with Tomato, Cucumbers, Carrots, Croutons and Cheese
Mediterranean Pasta Salad
Caesar Salad with Parmesan Cheese and Croutons

Entrees

Choose Two

Lasagna with Meat Sauce
Herb Roasted Chicken
Roma Chicken
Beef Tips with Mushrooms
Baked Tilapia with Lemon Butter
Roasted Pork Loin

Starch and Vegetables

Choose Two

Green Beans
Seasonal Vegetable Medley
Brown Sugar and Butter Glazed Carrots
Oven Roasted Red Skin Potatoes
Mashed Potatoes
Wild Rice Blend

Dessert

Choose One

Freshly Baked Cookies and Brownies
Chocolate or Vanilla Mousse
Fruit Sorbet

Rolls & Butter

\$17.95 per person
40 person minimum

Prices are subject to a 20% club service charge and 12% sales tax.

Luncheon Entrees

All luncheon entrees are served with choice of Caesar or garden salad with choice of two dressings, warm fresh bread and rolls with butter. Served with coffee, water and iced tea.

Roma Chicken

A tender and juicy boneless chicken breast lightly breaded, pan seared topped with fresh tomatoes, pesto and mozzarella

\$14.95 per person

Chicken Mushroom Penne

Grilled chicken and mushrooms combined with a parmesan and black pepper Alfredo then tossed with penne pasta

\$13.95 per person

Roasted Pork Loin Dijon

Center cut pork loin roasted golden brown naped with a Dijon mustard cream sauce

\$14.95 per person

Flat Iron Steak

Flat Iron steak topped with onion straws

\$16.95 per person

Honey Glazed Salmon

Fresh grilled salmon filet with a honey glaze

\$15.95 per person

RCC Crab Cake

Broiled 4 oz Crab Cake with a homemade Remoulade sauce.

\$15.95 per person

Filet Mignon

4 oz Filet Mignon grilled to perfection

\$15.95 per person

Luncheon Salads and Sandwiches

A la Carte Features

Tri Salad

Chicken, shrimp, and tuna salads served with fresh Seasonal fruit and homemade banana bread

\$13.95

Chef Salad

A bed of fresh spring greens with hard boiled eggs, sliced mushrooms, bacon, ham, turkey, cheese and choice of dressing

\$10.95

Grilled Chicken Breast Garden Salad

A large bed of fresh spring greens with sliced mushrooms, tomatoes, cucumber, cheese and your choice of dressing

\$12.49

Cranberry Chicken Salad

Diced grilled chicken breast served on spring greens with dried cranberries, topped with pecans and cucumbers, and finished with Balsamic Vinaigrette dressing

\$12.95

Hawaiian Chicken Salad

Fresh spinach tossed with cubed cantaloupe, honeydew, pineapple, Monterey jack & cheddar cheeses, and chopped walnuts, Hawaiian marinated chicken and sliced strawberries

Served with choice of dressing

\$12.95

Blackened Ahi Tuna Salad

Blackened tuna served on spring greens with mandarin oranges, onions, and a lemon vinaigrette dressing

\$12.95

Waldorf Chicken Salad

A bed of lettuce topped with a scoop of tender chicken salad with grapes and nuts

\$10.95

Spinach Salad

A bed of fresh spinach with hard boiled eggs, sliced mushrooms, and topped with a hot bacon dressing

\$9.95

Quiche

Choice of broccoli, bacon, mushrooms, or tomato and cheese

Served with Hot Chips

\$8.95

Ham and Broccoli Croissant

Open faced buttery and flaky croissant topped with ham, broccoli, and a creamy cheese sauce

Served with Hot Chips

\$8.95

Tuna Melt

Tuna Salad served open-faced on a toasted English muffin with bacon, tomato and American cheese, broiled to golden brown

Served with Hot Chips

\$8.95

Dogwood Delight

Turkey and bacon topped with melted cheese
on a hoagie bun, served with lettuce, tomato,
and mayonnaise and a side of Hot Chips

\$8.95

Classic Club

Ham, turkey, bacon, lettuce, tomatoes, and
Swiss & American cheeses served on toasted
white bread with mayonnaise
Served with Hot Chips

\$8.95

Black Angus Burger

Half-pound Black Angus burger, grilled to
perfection and topped with your choice of the
following: American cheese, Provolone
cheese, Swiss cheese, Cheddar cheese, or
crumbled Bleu cheese
Served with Hot Chip.

\$8.95

Chicken Salad Croissant

Homemade chicken salad on a buttery
and flaky croissant
Served with fresh fruit

\$9.95

Hors d'oeuvres Displays

Fresh Fruit & Cheese

Fresh, seasonal fruit and domestic and imported Cheese artistically displayed
Served with assorted crackers

\$3.95 per person

Vegetable Crudités

A delicious assortment of fresh vegetables served with assorted crackers and cool ranch dressing

\$2.95 per person

Antipasto Platter

Assorted Italian salami, kalamata olives, marinated mushrooms, zucchini & tomatoes, assorted cheeses, prosciutto rolls, marinated artichokes and garlic parmesan toast

\$4.95 per person

Smoked or Poached Salmon

3-4 lb. filets (minimum) served with appropriate accompaniments

Serves 50 guests

\$250.00

Jumbo Shrimp on Ice

Add that elegant touch with peeled jumbo shrimp displayed on ice

\$11 per person

Brie Wheel En Croute

An entire wheel prepared with apple chutney stuffed with caramel pecan glaze

Serves 50 guests

\$190

Cocktail & Hors D'oeuvres Stations

Standard Cocktail Hors d'oeuvres

\$25.95

Your guests are treated to a cocktail party with an array of different hors d'oeuvres. Choose six from the following offerings

Stuffed Mini Croissants

Your choice of turkey and cheese, ham and cheese, chicken salad or tuna salad

Spring rolls

Oriental spring rolls that are served with a sweet and sour sauce

Mini Quesadillas

Chicken or beef with cheese, sautéed green and red peppers and onions

Sliders

Cheese burgers, chicken, deli meat or pork barbeque with condiments

Tomato Bruschetta

Freshly diced tomato tossed with fresh garlic, parmesan cheese, basil and balsamic vinegar on toasted French bread

Chicken Fingers

An American Classic; served with dipping sauces

Buffalo Wings

Spicy wings deep fried and served with celery and ranch dressing

Country Ham Biscuits

RCC biscuits served with country ham and condiments

Assorted Mini Quiche

Bite-sized pastry filled with traditional quiche Lorraine, seafood, cheese, and mushrooms

Swedish or Italian Meatballs

2oz. meatballs in a rich Swedish sauce or with Italian marinara & parmesan topping

Beef Teriyaki Kabobs

Beef strips marinated, then threaded on skewers with peppers & onions

Tea Sandwiches

Assorted tea sandwiches with tuna, ham, chicken, egg, or cheese salad (choose three)
Served on a variety of breads

Premium Cocktail Hors d'oeuvres

\$35.95

Your guests receive six hors d'oeuvres as well as two action stations prepared and served to order by the RCC culinary staff

Choose two action stations:

Pasta Station

Bow tie and fettuccini pasta served with your choice of two meats; chicken, sausage or shrimp and two types of sauce; marinara and Alfredo.

Asian Fusion Stir Fry Station

Asian inspired station that offers Chicken and Beef cooked in an oriental sauce served with vegetables, noodles and rice

Carved Meats Station

Ham, Turkey, Top Round or Flank Steak carved by a chef served with warm rolls and condiments

Fajita Station

Chicken, steak, peppers and onions served in a fajita soft shell with sour cream, salsa and guacamole
Guest can also order quesadillas or soft tacos.

Martini Mashed Potato Bar

Mashed Potatoes served in a martini glass with the following toppings: chicken, mushrooms, cheese, broccoli florets, caramelized onions, bacon, sour cream and a tomato basil cream sauce

Choose six hors d'oeuvres from the Standard menu as well as the following items:

Scallops Rumaki

Tender Sea Scallops Wrapped in Bacon and Broiled to Golden Brown

Bacon & Cheese Stuffed Mushrooms

Large button mushroom caps stuffed with bacon and cheddar cheese

Waldorf Chicken Salad Cups

Phyllo cup filled with fresh chicken salad with grapes and walnuts

RCC Signature Crab Dip

Classic Crab Dip served with pita triangles

Buffalo Shrimp

Buffalo breaded shrimp served with ranch dipping sauce

Spinach and Artichoke Dip

Warm Spinach and Artichoke Dip served with pita triangles

Mini Rubens

Your choice of corn beef or turkey Ruben mini sandwiches on pumpernickel bread

Seven Layer Dip

Refried beans, guacamole, sour cream, cheese, sliced black olives, tomatoes, and salsa served with chips

Orange Muffins with Smoked Turkey

Miniature Orange muffins with smoked turkey breast and orange marmalade

Marinated Tomato and Mozzarella

Tomato and Mozzarella that is marinated in balsamic vinaigrette dressing

RCC Signature Cocktail Hors d'oeuvres

\$45.95

Persons attending your event will be treated to the finest cocktail party in Roanoke. The gourmet hors d'oeuvres and action stations will make this party an event your guests will never forget!

Choose two action stations from the Premium Menu or any of the following:

Carved Filet Mignon

Our chefs will carve filet mignon prepared three different ways: Au Poivre, Jamaican Jerk Seasoned, and Encrusted with Roasted Garlic

Teriyaki Salmon Station

Teriyaki marinated whole Salmon served chilled with diced tomatoes, egg, red onion and condiments

Crab cake Station

Mini crab cakes served with Remoulade sauce

Choose any six hors d'oeuvres from the Standard and Premium menus as well as the following items:

Cocktail Shrimp Display

Plump chilled shrimp served with our very own cocktail sauce

Sushi

An assortment of different sushi rolls served with soy sauce, wasabi, and ginger

Ham, Cream Cheese, and Asparagus Pinwheels

Ham, asparagus, and cream cheese wrapped and sliced into rounds

Chicken Cordon Bleu Bites

Mini Chicken cordon bleu bites with a dipping sauce

Blue Cheese Canapés

Toast Points topped with blue cheese, pecans, and red grapes

Beef Tenderloin Crustinis

Sliced beef tenderloin on crustinis with roasted red pepper sauce

Assorted Grilled Panini Sandwiches

Turkey, ham and roast beef Panini presentation with condiments

Prices are subject to a 20% club service charge and 12% sales tax.

Dinner Entrees

All dinner entrees are served with choice of Caesar or garden salad with choice of two dressings, warm fresh rolls with butter and seasonal vegetables. Served with coffee, water and iced tea.

Oven Roasted Herbed Pork Loin

Juicy pork loin served on a bed of spinach, sun dried tomatoes and a Marsala cream sauce

\$18.95 per person

Chicken Roma

Chicken Breast filet topped with pesto, roasted tomato and fresh mozzarella cheese.

\$18.95 per person

Breast of Chicken Marsala

Delicately sautéed and topped with Marsala and mushrooms

\$18.95 per person

Pan Seared Atlantic Salmon Fillet

Served with a creamy lemon dill sauce

\$20.95 per person

8 oz Filet Mignon

With a peppercorn merlot demi-glace

\$27.95 per person

Grilled Flat Iron Steak

A 6 oz hand cut flat iron steak

\$21.95 per person

Duet of Grilled Flat Iron Steak and Shrimp

With a peppercorn merlot demi-glace and beer battered Shrimp

\$23.95 per person

Duet of Grilled Flat Iron Steak and Chicken Roma

With a peppercorn merlot demi-glace and Chicken breast topped with pesto, roasted tomato and fresh mozzarella

\$22.95 per person

Duet of 5 oz Filet Mignon and Crab Cake

With a peppercorn merlot demi-glace and pesto cream served with a house made crab cake

\$28.95 per person

Duet of 5 oz Filet Mignon and Salmon

Served with a peppercorn merlot demi-glace and lemon dill sauce

\$28.95 per person

*** Add Béarnaise Sauce to your filet entrée at your request **
Prices are subject to a 20% club service charge and 12% sales tax.*

Dinner Buffets

*Dinner buffets include Rolls, coffee, water and iced tea.
(Minimum of 40 people)*

Classic Buffet

\$23.95 per person

Choice of one salad, two hot entrees, one vegetable, one starch, and dessert.

Salad Choices

Tossed salad, coleslaw, red potato salad, cucumber & onion salad, Caesar salad; fruit bowl; chipotle potato salad

Entrée Choices

Beef Dishes

Teriyaki Flank Steak

Thinly sliced flank steak with teriyaki seasoning. Mixed with onion and peppers.

Beef Stroganoff over Noodles

Tender Beef Tips, Mushrooms, and Onions mixed with creamy stroganoff sauce.

Top Round of Beef

Slow roasted, thinly sliced top round of beef au jus.
Roast Beef with stuffing: Thinly sliced roasted beef over cornbread stuffing and rich beef gravy.

Poultry Dishes

Chicken Hunter

Tender Breast of Chicken with a red wine demi-glaze, tomatoes and mushrooms.

Chicken Florentine

Chicken breast with spinach, ricotta, mozzarella and a light cream sauce.

Chicken Parmesan

Tender breast of chicken with a homemade marinara sauce topped with parmesan and mozzarella cheeses.

Jamaican Jerk Chicken

Spicy marinated chicken breast topped with a honey pineapple glaze.

Turkey Duxelle

Oven roasted, thinly sliced turkey breast over cornbread stuffing and a rich turkey gravy.

Seafood Dishes

Seafood Newburg

Thick, creamy Newburg sauce, with seafood. Served with rice.

Salmon with Fresh Citrus Salsa

Fillet of Salmon topped with a fresh citrus salsa.

Lemon Pepper Catfish

Fried catfish with a lemon pepper breading

Other Entrees

Baked Ham

Baked ham thinly sliced served with apple raisin sauce.

Classic Lasagna

Pasta layered with marinara sauce and a blend of Italian cheeses; then baked in the oven.

Stuffed Shells

Giant pasta shells filled with seasoned ricotta cheese topped with marinara sauce shredded mozzarella cheese.

Roasted Vegetable Zorba

Roasted zucchini, yellow squash, garbanzo beans, peppers, and tomatoes tossed with white wine garlic butter. Served with penne pasta and topped with feta cheese.

Pork Piccata

Pork Medallions topped with piccata sauce, mushrooms, capers, and lemon juice.
Served with Capallini.

Starch Choices

Roasted red potatoes, twice baked potatoes, wild rice medley, buttered noodles, mashed potatoes, potatoes au gratin

Salad Choices

Tossed salad, coleslaw, red potato salad, cucumber & onion salad, Caesar salad; fruit bowl; chipotle potato salad

Vegetable Choices

Honey Glazed Carrots, broccoli with red peppers, broccoli-cauliflower blend, green beans, baked corn, zucchini-squash

Desserts

Cookie and Brownies
Chocolate or Vanilla Mouse
Chocolate Brownie Trifle

Premium Buffet

\$32.95 per person

Choice of one Salad, two Carved Entrees, one entrée pasta and one starch, one vegetable and two desserts

Salad Choices

Homemade Caesar and Garden Salad
Fresh Warmed Bread and Rolls

Entrees

Choice of two carved meats:

Oven Roasted Breast of Turkey
Oven Baked Ham with a Brown Sugar Bourbon Glaze
Roasted Pork Loin
Slow Roasted Prime Rib of Beef

**Herb Roasted Tenderloin of Beef may be substituted for an additional cost of \$6.00 per person.*

Vegetable & Starch

Starch

Roasted Red Potatoes
Mashed Potatoes
Wild Rice Medley

Vegetables

Seasonal Vegetables
Corn on the Cob
Honey Glazed Carrots
Fresh Green Beans

Desserts

Choose two:

Chocolate Cake
Chocolate or Vanilla Mouse
Chocolate Brownie Trifle
Lemon Cheese
Cheesecake
Pecan Pie

Themed Buffets

Seafood Buffet: \$26.95

Choose Three Entrees

Crab Cakes, Alaskan Salmon, Fried Catfish,
Lemon Pepper Catfish, Seafood Newburg,
Popcorn Shrimp and Flounder with Capers

Starch

(choose one)

Hush Puppies, Rice Pilaf or
Roasted Red Potatoes

Vegetable

(choose one)

Salad Bowl or
Green Beans Almandine

Desserts

(choose one)

Cheesecake, Martini Brownie,
Key Lime Pie, Lemon Chess Pie
or Chocolate Lava Cake

Seafood Buffet Add-On Options (prices are per person):

Raw Bar: \$8.95

Oysters Rockefeller: \$5.95

Clams Casino: \$5.95

Steamed Clams: \$6.95

Fried Calamari: \$2.95

Fried Oysters: \$2.95

Additional Themed Buffets

Backyard BBQ

Baby Back Ribs, Pulled Pork BBQ, Roasted Red Skin Potatoes, Corn on the Cob, Cole Slaw, Macaroni Salad, Rolls, Brownie Assortment, Coffee and Tea.

\$21.95

Italian Buffet

Chicken Marsala, Homemade Lasagna, Pasta Primavera Station with Alfredo & Marinara Sauces, Tossed Salad, Minestrone, and Garlic Bread Sticks.

\$22.95

Pig Pickin'

Whole Roasted Pig, Roasted BBQ Chicken, Tossed Salad, Country Style Green Beans, Roasted Red Skin Potatoes, Corn on the Cob, Cole Slaw, Rolls, Brownie Assortment, Coffee, and Tea.

\$22.95

International Buffet

Oriental – General Tso's Chicken and Pork Fried Rice; *Mediterranean* – Greek Salad with Grilled Sliced Chicken; *Mexican* – Soft Tacos and "Build Your Own" Nachos; *Italian* – Sausage and Shrimp Pasta with Alfredo and Marinara Sauces

Dessert – Cookies & Brownies.

\$22.95

Southwest Buffet

Black Bean Salad with diced bell peppers, red onion, scallions and a touch of Cajun spices or Blacken Potato Salad; Choose two of the following entrees... Grilled Tequila Lime Flank Steak, Blackened Catfish, Char-Broiled BBQ Chicken, Taco Bar With all the Trimmings; Mexican Rice and Refried Beans, Assorted Desserts, Coffee and iced tea.

\$22.95

Party Upgrades

Raw Bar

Cocktail Shrimp and Oysters on the Half Shell
\$9.95 per person

Punch Service

Non-alcoholic fruit or citrus punch is available at **\$10.00** per gallon. Sparkling Wine punch is available at **\$40.00 per gallon**

Ice Sculpture

Choose from a vase, heart, double heart, basket, fish, Christmas tree, or custom design.
\$225 base price

Butler Style Passed Hors d'oeuvres

Price varies upon hors d'oeuvres selected.

Chocolate Fountain

With a choice of dippers; pineapple, strawberries, pound cake, pretzels and marshmallows

\$7.95 per person

International Coffee Station

Regular and decaffeinated Colombian roast coffee accompanied by Shaved Belgian Chocolate, Whipped Cream, Cinnamon Sticks, Demerara Sugar, Half & Half Cream, and Assorted Cordials

\$8.95 per person

Themed Action Stations

Carving Station

Roast Beef, Ham, or Turkey
\$6.95

Premium Carved Meats

Filet Mignon, Rack of Lamb, or Grilled Breast of Duck
\$12.95

Asian Fusion Station

A fusion of stir fried and steamed specialties
\$6.95

Fajita & Mexican Station

Chef Prepared Fajitas
\$6.95

Sushi Bar

Chopsticks, wasabi and ginger compliment this beautiful display of sushi
\$9.95

Flambé Station

Bananas Foster And Cherries Jubilee
\$6.95

Dessert Upgrades

Finger Dessert Station

Choose from petite fours, pastries, cheesecakes, cakes, & pies

\$6.95

Ice Cream Sundae Bar

Two flavors of Ice Cream and all the toppings
Watch your guests' delight while they create masterpieces

\$5.95

Chocolate Lover

Chocolate Decadence, Chocolate Brownie Cake, White and Dark Chocolate Mousse, & Chocolate Oblivion Flourless Cake

\$7.95

Spring Fling

Lemon Chiffon Cake, Raspberry Almond Tart, Cherry Pie, Key Lime Pie, Strawberry Shortcakes

\$7.95

Dolce Delight

Tiramisu, Traditional Italian Cookies, NY Cheesecake, Cannolis, Mini cream puffs, Mini Napoleons

\$7.95

Home for the Holidays

Apple Pie, Pumpkin Pie, Carrot Cake, NY Cheesecake, Assorted homemade Cookies, And Warm Apple, Pear or Cranberry Crisp

\$7.95

Beverages & Pricing

Hosted Bar Charged by Consumption

Beer

Domestic Beer	\$3.50
Imported Beer	\$4.00

Wine

House Wine (per bottle)	\$24.00
House Wine (per glass)	\$6.50
Premium Wine (per glass)	\$8.00

Requested wines will be priced on individual basis

Liquors

House Brands (per glass)	\$5.00
Premium Brands (per glass)	\$6.00

Requested liquors will be priced on individual basis

Party Punch

Champagne punch (per gallon)	\$25.00
Fruit Punch (per gallon)	\$15.00
Egg Nog (per gallon)	\$15.00
Hot Spiced Apple Cider (per gallon)	\$15.00

Non-Alcoholic Beverages

Bottled Water (each)	\$2.50
Fruit Juice (each)	\$2.50
Bottled Soda (each)	\$2.50
Iced Tea (per gallon)	\$15.00
Lemonade (per gallon)	\$15.00
Coffee (per gallon)	\$20.00

Cash Bar Pricing

Domestic Beer	\$4.00
Imported Beer	\$5.00
House Liquors	\$6.00
Premium Liquors	\$7.00
Super Premium Liquors	\$9.00
House Wines	\$7.00
Soft Drinks	\$2.00
Gourmet Coffee Station (per person)	\$2.00

Beverage Packages

Hosted bar by the Hour

During a hosted bar by the hour, the host pays a set fee per hour to include the following beverages:

House Open Bar

Includes House brand liquor, Domestic Draft Beer, House Wines and Assorted Soft Drinks

1 hour.....	\$11.00	3 hours.....	\$15.00
2 hours.....	\$13.00	4 hours.....	\$17.00

Call Open Bar

Liquor: Smirnoff Vodka, Bombay Gin, Bacardi Rum, Jim Beam Bourbon, Dewars Scotch, Jose Cuervo Tequila and Cordials

Domestic Beer: Budweiser, Bud Light, Miller Lite, Michelob Ultra, and Coors Light

Import Beer: Corona, Heineken, Amstel Light

Wine: Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio & White Zinfandel

1 hour.....	\$16.00	3 hours.....	\$21.00
2 hours.....	\$19.00	4 hours.....	\$24.00

Premium Open Bar

Liquor: Belvedere Vodka, Makers Mark, Johnny Walker Red, Tanqueray, Jose Cuervo Gold Tequila

Domestic Beer: Budweiser, Bud Light, Miller Lite, Miller Genuine Draft and Coors Light

Imported Beer: Corona, Amstel Light and Heineken

Ultra Premium Wine: Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio & White Zinfandel

1 hour.....	\$19.00	3 hours.....	\$39.00
2 hours.....	\$29.00	4 hours.....	\$45.00

Cost to extend beyond four hours is \$5 for each additional hour.

***Wine served during dinner will be charged by the bottle in addition to the above pricing.*