



EVENTS and BANQUETS CATERING MENU

— A LA CARTE BEVERAGES —

HOT BEVERAGES

COFFEE (REGULAR & DECAF) OR HOT TEA
INCLUDES ASSORTED CREAMERS AND SUGARS
HOT AIRPOT (SERVES 8) \$12.50
HOT GALLON (SERVES 16) \$32.00

COLD BEVERAGES

*CHOICE OF: ORANGE, APPLE, CRANBERRY,
PINEAPPLE, OR GRAPEFRUIT JUICES*
COLD PITCHER (SERVES 6) \$9.25
COLD GALLON (SERVES 16) \$32.00
BOTTLED WATER \$2.00 PER BOTTLE
UNLIMITED SOFT-DRINKS \$2.50 PER PERSON

BREAKFAST

*BREAKFAST BUFFETS ARE PRICED PER GUEST AND EACH
PACKAGE INCLUDES ASSORTED JUICES, COFFEE AND HOT TEA
(MINIMUM OF 25 GUESTS)*

The Sunrise \$15 PER PERSON

ASSORTED FRESH SEASONAL FRUIT & BERRIES
ASSORTED BREADS & PASTRIES
WITH FRUIT PRESERVES AND WHIPPED BUTTER

The Mountaineer \$17 PER PERSON

SCRAMBLED EGGS
CHOICE OF: BACON, SAUSAGE, OR CANADIAN BACON
COUNTRY FRIED POTATOES
FRESH FRUIT
SOUTHERN GRITS

BREAKS & SNACKS

PRICED PER PERSON (MINIMUM OF 25 GUESTS PER SELECTION)

Assorted Cookie & Brownie Tray \$3.95

Vegetable Crudité \$5.95

RANCH AND BLEU CHEESE DIP DRESSINGS ON THE SIDE

Domestic & Imported Cheese Board \$7.95

SERVED WITH CRACKERS

Fresh Fruit & Berry Display \$6.95

Tortilla Chips & Homemade Salsa \$2.95

Hummus & Pita Chips \$3.95

Ham, Cream Cheese & Spinach Pinwheels \$3.95

Jumbo Shrimp Cocktail \$7.95

Angus Beef Sliders \$3.50

Assorted Breakfast Pastries \$3.95

CHOOSE FROM: FRESH DANISH, MUFFINS, OR POUND CAKE

Charcuterie Board \$10.95

*DISPLAY OF IMPORTED AND DOMESTIC MEATS AND CHEESES.
ASSORTED OLIVES, PICKLED VEGETABLES, AND BREADS*

CARVING STATIONS

*\$100 CHEF FEE PER CARVING STATION
ALL CARVING STATIONS ARE PRICED PER PERSON
(MINIMUM OF 25 GUESTS)*

Roasted Turkey Breast

CRANBERRY RELISH AND
ROSEMARY GRAVY

\$9.95

Andouille Sausage Stuffed Pork Loin

\$10.95

Beef Tenderloin

HORSERADISH CREAM
AND DEMI

\$15.95

Kurobuta Pork

PINEAPPLE RELISH

\$10.95

Smoked Ham

ASSORTED MUSTARDS
AND CORN BREAD

\$9.95

Rosemary & Garlic Marinated Lamb

MINT DEMI

\$13.95

Prime Rib

HORSERADISH CREAM
AND AU JUS

\$15.95

New York Strip

\$14.95

HORS D'OEUVRES

PRICED PER PIECE (MINIMUM OF 25 PIECES)

Lobster Salad Canapé \$4.00

Scallops Wrapped In Bacon \$4.95

Bison Stuffed Mushrooms \$3.75

Fried Cheese Ravioli \$1.75

Coconut Chicken IN PEANUT SAUCE \$3.25

Ginger Shrimp Tempura WITH SPICY MANGO \$4.50

Sesame Chicken WITH TERIYAKI \$5.25

Assorted Quiche \$2.75

Mini Egg Rolls WITH DUCK SAUCE \$2.25

Beef Kabobs WITH SOY DEMI \$6.75

Beef Wellington WITH CABERNET DEMI \$6.75

Seared Tuna ON WONTON CRISP \$5.50

Tomato Bruschetta ON HERB CROSTINI \$2.95

Snow Crab Claws WITH COCKTAIL SAUCE \$7.25

Smoked Salmon ON POTATO CAKE \$5.50

Pineapple Chicken Kabobs \$6.75

Crab Cakes \$3.50

Shrimp Cocktail \$3.50

THEMED BUFFETS

The All-American

\$17.95

WINGS WITH CELERY AND RANCH OR BLEU CHEESE DRESSING

ANGUS SLIDERS MINI ANGUS BURGER ON A HAWAIIAN BUN

MOZZARELLA STICKS WITH MARINARA DIPPING SAUCE

ONION RINGS

Taste of Italy

\$26.95

CLASSIC CAESAR SALAD WITH CROUTONS AND GRATED PARMESAN CHEESE

PENNE ALA VODKA

GRILLED CHICKEN ALFREDO

PASTA FAGIOLI SOUP

GARLIC BREAD

TIRAMISU

Pizza Party

\$15.95

MOZZARELLA STICKS

PEPPERONI & CHEESE PIZZA

FRESH MIXED SALAD WITH CRISP CROUTONS AND DRESSING

Country Buffet

\$33.95

FRESH COBB SALAD

COUNTRY FRIED STEAK

FRIED CHICKEN

GARLIC MASHED POTATOES

VEGETABLE MEDLEY

PEACH COBBLER

The Picnic

\$16.95

FRESH COBB SALAD WITH DRESSINGS AND CONDIMENTS

SLICED DELI TRAY SUGAR

HAM, ITALIAN STYLE ROAST BEEF, AND PASTRAMI

SLICED & ASSORTED

CHEESE DISPLAY

FRESH CONDIMENT TRAY

LETTUCE, SLICED TOMATOES, RED ONIONS, DILL PICKLES, MUSTARD, AND MAYONNAISE

CLASSIC PASTA SALAD & COLE SLAW

ASSORTED DELI BREADS

FRESH BAKED COOKIES

Tail Gate Party

\$25.95

BURGERS & HOT DOGS

GRILLED ANGUS BURGERS &

KOSHER STYLE ALL-BEEF HOT DOGS

ON TOASTED BUNS

SEASONAL FRESH MIXED FRUIT, PASTA SALAD, & COLE SLAW

ASSORTED SLICED CHEESES

FRESH BAKED COOKIES & BROWNIES

From the Sea

\$40.95

CLASSIC CAESAR SALAD WITH CROUTONS AND GRATED PARMESAN CHEESE

BACON WRAPPED SCALLOPS

FRESH MAHI MAHI WITH CHEF'S SPECIAL SAUCE

TRADITIONAL RICE PILAF

SHRIMP MAC & CHEESE

CHEESECAKE WITH STRAWBERRY DRIZZLE

Tex-Mex Buffet

\$24.95

FAJITA CHICKEN WITH PEPPERS & ONIONS

SEASONED GROUND

BEEF AND BEEF BARBACOA

ASSORTED TOPPINGS

FRIJOLE NEGRO, MEXICAN RICE, DICED ONION, DICED TOMATOES, BLACK OLIVES, SHREDDED LETTUCE, SHREDDED CHEESE, HOUSE-MADE PICO DE GALLO, AND GUACAMOLE

HARD TACO SHELLS & SOFT TORTILLAS

← VIP DINING BUFFETS →

The Traveler \$23.95

SOUP OF THE DAY
ORZO PASTA SALAD *WITH CILANTRO PESTO*
ASSORTED WRAPS *GRILLED CHICKEN, ROAST BEEF, GRILLED VEGETABLES AND HUMMUS, AND ROASTED TURKEY*

Nature Wok \$24.95

ORIENTAL MIXED GREENS *WITH GINGER SOY DRESSING*
CHINESE BBQ CHICKEN OR BBQ SALMON MEDALLIONS *WITH SESAME AND GREEN ONION*
GINGER RICE CAKE
VEGETABLE STIR FRY
FORTUNE COOKIES & MINI CAKES

Pinnacle Peak \$32.95

CAESAR SALAD *WITH CROUTONS*
VEGETARIAN LASAGNA BAKE
CHICKEN PARMESAN WITH CHEF'S PASTA *WITH MARINARA SAUCE AND MOZZARELLA*
GARLIC BREAD
CANNOLI *WITH CINNAMON WHIPPED CREAM*

High Country \$32.95

(SERVED WITH CORNBREAD OR ROLLS)
MACARONI SALAD
FRESH FRUIT SALAD
BBQ CHICKEN & PORK RIBS
BAKED BEANS
CORN ON THE COB

COOKIES & BROWNIES

River Side \$34.95

SPINACH & RADICCHIO LEAVES *WITH PROSCIUTTO, TOMATOES, BLEU CHEESE, AND SHERRY VINAIGRETTE*
MARINATED CHICKEN BREAST *WITH ASPARAGUS, FIELD MUSHROOMS AND MUSTARD CHAMPAGNE SAUCE*
PANKO CRUSTED ROASTED COD *WITH CORN- RED PEPPER RELISH AND CILANTRO- LIME SAUCE*
IDAHO POTATO PUREE *WITH ROASTED GARLIC*
SAUTÉ OF MARKET VEGETABLES *WITH OLIVE JUS AND CRACKED BLACK PEPPER*
ARRAY OF MINI PASTRIES

The Blue Ridge \$39.95

VEGETABLE SALAD *WITH A TOMATO PUREE DRESSING*
CHICKEN MARSALA *WITH BROCCOLI-MUSHROOM SAUCE*
RADITORE VODKA *WITH ROASTED TOMATOES AND PARMESAN*
GULF SHRIMP SKEWERS
RICE PILAF
PETIT FOURS

On The Creek \$39.95

SWEET ONION & GINGER SOUP
TRADITIONAL CAESAR SALAD *WITH SHAVED PARMESAN AND CRISP CROUTONS*
BLUE CRAB CAKES *WITH GRAIN MUSTARD CHIVE SAUCE*
SKIRT STEAK *WITH CHIMI CHURRI SAUCE*
SAUTÉ OF SNOW PEAS & CARROTS *WITH FRESH HERBS*
POMME FRITES *WITH THYME AND SEA SALT*
HOME-MADE BREAD
GRANNY SMITH APPLE CRISP *WITH CINNAMON WHIPPED CREAM*

Mountain Breeze \$35.95

TORTILLA SOUP *WITH WHITE CHEDDAR AND CORIANDER LEAVES*
CUMIN MARINATED CHICKEN *WITH PEARL COUS COUS, VEGETABLE SALAD, AND ROASTED TOMATILLO VINAIGRETTE*
SAUTÉ OF GREEN BEANS, BABY CARROTS, & CRUSHED PECANS
GRILLED FLANK STEAK *WITH CRISPY POTATO CAKE AND CHARRED CORN RELISH & SPICE TOMATO JUS*
SWEET BERRY & CARAMEL CHURROS
SOPAPILLA *WITH HONEY AND POWDERED SUGAR*