

CONTINENTAL BREAKS & BREAKFAST BUFFETS

\$7.50

Prairie Island Continental

Assorted freshly baked mini pastries, flavored croissants and muffins with preserves and butter

Chilled assorted juices, freshly brewed regular and decaf coffee, tea and milk

\$10.25

Treasure Island Continental

Assorted freshly baked mini Danishes, flavored croissants, bagels and muffins

Flavored cream cheeses, butter and orange marmalade

Freshly sliced fruit, fruit yogurts and cereal with 2% milk

Chilled assorted juices, freshly brewed regular and decaf coffee, tea and milk

\$13.25

Island Convention Center Continental

Assorted freshly baked mini Danishes

Flavored croissants, bagels, muffins and cake donuts

Fresh berries, fruit kabobs on a mini pineapple, fruit yogurts

Cereals with 2% milk, cinnamon sugar oatmeal

Flavored cream cheeses, butter, honey and orange marmalade

Freshly brewed regular and decaf coffee, tea and milk

CONTINENTAL BREAKS & BREAKFAST BUFFETS (CONT.)

\$15.25

Executive Breakfast Buffet

Assortment of muffins, mini flavored croissants and danishes
Freshly sliced fruit display with honey walnut whipped cream cheese dip
Country smoked bacon and link sausage
Scrambled eggs with shredded Cheddar cheese and chives
Shredded crispy hash browns
Breakfast cereals with 2% milk
Chilled assorted juices, freshly brewed regular and decaf coffee, tea and milk

\$15.95

Mississippi Spicy Port Breakfast Buffet

Freshly sliced fruit and berry display
Mini danishes and flavored croissants with assorted bagels and cream cheese
Muffins, orange marmalade, fruit yogurts and cinnamon sugar oatmeal
Country smoked bacon, ham steaks and green chili with tri color corn chips
Mexicali-style scrambled eggs with bell peppers and onions
Tabasco and shredded pepper jack cheese
Home fried sliced potatoes
Breakfast cereals with 2% milk
Chilled assorted juices, freshly brewed regular and decaf coffee, tea and milk

Price per person with a minimum of 30 guests. Surcharge of \$2.00 per person if count is less than 30.

*The catering department must be notified of the final guest count for all private functions a minimum of 10 days in advance.
Prices do not include 18% service charge or 6.875% sales tax. Items and prices are subject to change.*

BREAKFAST PLATED MEALS OF YOUR CHOICE

all Plated Breakfast Meals are served with mini muffins and pastries in a basket (except individual continental breakfasts), regular and decaf coffee and hot tea

\$10.75

Event Center Breakfast

Fluffy scrambled eggs with shredded Cheddar cheese, three slices of crispy country bacon and two juicy link sausages, served with crispy shredded hash browns

Island Blackjack Breakfast

Crispy shredded potato basket filled with seasoned ground beef, scrambled eggs and spinach topped with hollandaise sauce and green onions, served with three country smoked bacon slices

Mini Croissant Benedict

Freshly baked mini croissant cut in half with Canadian bacon on each, poached eggs and a buttery hollandaise sauce with fresh chives

Red Wing Cajun Egg Bake

Individual ramekins filled with eggs, peppers, onions, lean chunks of cured Tasso and shredded pepper jack cheese baked in the oven, served with mini fried potato cakes and sour cream and chives

The Wake Me Up Breakfast

Scrambled eggs with chorizo sausage, diced peppers, shredded pepper jack cheese and green onion, served with crispy hash brown potatoes

The Healthy Sunrise Breakfast

Ground turkey, scrambled Egg Beaters® and green onions, served with steamed broccoli and carrots

Individual Continental Breakfast

Freshly sliced fruit, blueberry muffin and strawberry yogurt with granola

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LUNCHEON BUFFETS

\$16.25

Treasure Island Deli Buffet

Chef's signature soup of the day

Tossed mixed greens topped with cucumbers, cherry tomatoes, shredded Cheddar cheese blend, croutons and assorted dressings

Bowtie pasta salad, baked potato sour cream salad and vinaigrette coleslaw salad

Relish tray, sliced tomatoes, red onions, shredded lettuce and dill pickle spears

Black and green olives and cherry peppers

Sliced Cheddar, American, Swiss, and mozzarella cheeses.

Sliced honey baked ham, smoked turkey breast, Genoa salami and roast beef

Selection of bread and crackers

Whole fresh fruits, assorted cookies and chewy brownies

Freshly brewed regular and decaf coffee and tea

\$16.75

Twin Cities Lighter Luncheon Buffet

Chef's signature soup of the day

Garden salad topped with cucumbers, cherry tomatoes, shredded Cheddar cheese blend and assorted dressings

Relish tray with sliced tomato, leaf lettuce, dill pickle spears and cherry peppers

Green and black olives and sliced red onions

Create your own sandwich with cashew chicken salad, tuna salad, smoked turkey and chipotle salad

Pita pocket, flaky croissants and wheat or white pull-a-part dinner rolls

Fresh vegetable Crudite with broccoli, celery, carrots, cauliflower, zucchini sticks and lemon dill dip

Whole fresh fruit, assorted fruit bars and double chocolate chip cookies

Freshly brewed regular and decaf coffee and tea

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LUNCHEON BUFFETS (CONT.)

\$17.95

Islander Luncheon Buffet

Romaine and iceberg tossed greens displayed with sliced cucumbers, cherry tomatoes, black olives, shredded Cheddar cheese, crunchy tri-color corn chips creamy banana dressing, citrus vinaigrette dressing and chipotle ranch dressing

Toasted coconut tropical fruit salad, grilled shrimp lime pasta salad

Marinated grilled skirt steak with tri-color peppers and red onion brochettes on a bed of saffron flavored orzo pasta with honey soy glaze

Roasted eight cut chicken with sesame seed oil and Japanese bread crumb crust with a tangy chili sauce and sweet potato shoe string on top

Roasted Yukon gold potatoes with Dijon mustard and maple bacon zucchini roses stuffed with ginger carrot puree

White and wheat pull-a-part dinner rolls

Freshly brewed regular and decaf coffee and tea

\$18.50

Midwest Luncheon Buffet

Romaine and iceberg tossed greens with cucumbers, tomato wedges, sliced black olives, shredded Cheddar cheese blend with creamy ranch, Italian vinaigrette, bleu cheese and western dressings

Vegetable vinaigrette pasta salad, fire roasted peppers and red potato salad

Crispy fried chicken tenders marinated in buttermilk and breaded in cornmeal and seasoned flour with a creamy pepper cheese sauce

Roasted top sirloin with a horseradish crust with a fresh herb au jus and horseradish sauce

Roasted acorn squash with grilled corn, peppers, onions and lattice whipped potatoes with herb butter

Corn bread muffins and pull-a-part dinner rolls

Freshly brewed regular and decaf coffee and tea

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LUNCHEON BUFFETS (CONT.)

\$22.95

Prairie Island Brunch Bunch

Romaine and iceberg tossed greens topped with crispy cucumbers, cherry tomatoes, shredded Cheddar cheese blend, black olives, creamy ranch, bleu cheese, Italian and western dressings

Three seafood salad, grilled vegetable salad and creamy tortellini salami salad

Tropical fruit and cheese display with mini pineapple trees

Scrambled eggs with shredded Cheddar cheese and fresh chives and vegetable eggs Benedict with a grilled tomato slice, sautéed fresh spinach and poached eggs on an English muffin with fresh basil hollandaise sauce

Crispy country cured bacon and link sausages

BBQ eight cut chicken with Wee Willies BBQ sauce

Smoked brisket of beef with cattleman gold sweet mustard sauce

Chef's signature au gratin potatoes

Chef's selection of assorted decadent cakes, tortes and breakfast pastries

Freshly brewed regular and decaf coffee, tea, milk and juice

International Buffets

Our culinary staff can also create International buffets such as European, South American or Asian.

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HOT PLATED LUNCHEON ENTREES

all Hot Plated Luncheon Entrees are served with freshly tossed salad greens, dinner rolls, butter, regular and decaf coffee and tea

Ranch Beef

- \$16.95 8oz grilled and peppered Rib-Eye steak with sautéed button mushrooms served with red bliss mashed potatoes and chef's vegetable du jour
- \$13.95 8oz teriyaki marinated Skirt steak grilled and sliced served with rice pilaf and chef's vegetable du jour
- \$15.95 Braised beef short ribs with beef tomato sauce, julienne leeks, fennel and carrots served with red bliss mashed potatoes and chef's vegetable du jour

Ocean Catch

- \$12.95 Louisiana gulf shrimp cooked in a spicy tomato sauce with Andouille sausage, bell peppers, green onions and celery, served with steamed jasmine rice
- \$15.95 6oz grilled Atlantic salmon with a lime zest citrus butter sauce served with roasted red bliss mashed potatoes and chef's vegetable du jour
- \$13.95 6oz broiled Orange Roughy with orange tequila cream crispy potato basket filled with fried boiled potatoes served with chef's vegetable du jour

Farm Raised Chicken

- \$11.95 ¼ Roasted chicken with chef's seasoned blend and Diablo sauce, paprika roasted red potatoes and chef's vegetable du jour
- \$12.95 Romano chicken breaded in seasoned bread crumbs with tangy Romano cheese and fresh Italian chopped parsley seared in olive oil and served over fettuccini pasta with marinara sauce
- \$13.25 Grilled boneless chicken breast marinated in white balsamic vinaigrette grilled and sauced with a mushroom peppercorn demi glaze served with roasted red bliss mashed potatoes and chef's vegetable du jour

Platted Iowa Pork

- \$13.25 Two 3oz grilled pork strip loins marinated in apple cider served with home fried potatoes and onions, apple brandy cream sauce and chef's vegetable du jour
- \$13.50 Peppered and roasted pork loin with maple bacon Dijon sauce served with roasted red bliss mashed potatoes and chef's vegetable du jour

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COLD PLATED LUNCHEON ENTREES

all Cold Plated Luncheon Entrees are served with regular and decaf coffee and hot tea

- \$12.95** ***Triple Caesar Salad***
Crispy romaine lettuce, croutons and Parmesan cheese with your choice of marinated boneless grilled chicken breast, grilled Shirt steak or grilled chilled vegetables
- \$11.95** ***Trio Mixed Greens Salad***
Individual scoops of chicken salad, tuna salad, smoked turkey salad, tomatoes, olives and hard cooked eggs served on a bed of crisp salad greens with Lovash crackers and ranch dressing on the side
- \$11.95** ***Hero Sandwich***
Lots of thinly sliced ham, smoked turkey and roast beef with bell peppers, shredded lettuce, tomatoes and Swiss and Cheddar cheeses served on French bread with country potato salad, pickle spear and Dijon mayo on the side
- \$10.95** ***BBQ Tortilla Wrap***
Tomato flavored tortilla wrap filled with thinly sliced smoked BBQ beef brisket, smoked pork strip, sliced pickle, tomato Swiss cheese, shredded lettuce and tangy sweet BBQ sauce served with cole slaw and country potato salad
- \$11.95** ***Italian Sandwich***
Marinated and dried Italian meats in vinaigrette with provolone and mozzarella cheeses, shredded romaine, tomatoes and sliced bell peppers on crunchy French bread served with artichoke pasta salad and olive tapenade
- \$11.95** ***Meal In One Salad***
Rossed crispy greens with cubes of smoked turkey, cured ham, and Genoa salami with bleu cheese, Vermont Cheddar, baby Swiss, cherry tomatoes, hard cooked egg and black olives served with a basil vinaigrette dressing
- \$12.95** ***Half & Half Plate***
Fresh spinach salad with toasted almonds, dried fruit, mandarin oranges and bacon dressing on half of the plate and half a Ciabatta bread loaf filled with marinated grilled chicken breast and baby Swiss, sliced tomato and Dijon mustard on the other half of the plate

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ONE-HOUR AFTERNOON BREAKS

- \$7.95** **Cookie Tray Day**
Assortment of snickerdoodle, chocolate chip, M&M and oatmeal cookies served with assorted soft drinks and milk
- \$6.95** **Popcorn Snack Attack**
Assortment of popcorn including Cheddar cheese, cinnamon, and unflavored served with assorted soft drinks
- \$7.95** **Treasure Island Breakout**
Jumbo salted pretzels with cheese sauce and chef's homemade snack mix served with assorted soft drinks
- \$8.95** **Keeping It Healthy**
Granola bars, whole fresh fruit and chilled vegetable terrine with roasted garlic yogurt dip served with bottled water and fruit juices
- \$7.95** **Chips with Dips**
Tri-color tortilla chips, seven layer dip and crispy potato chips with onion dip with assorted soft drinks
- \$8.95** **Candy Bar Express**
All of your favorites come together including M&M's, Snickers and Three Musketeers

DINNER BUFFETS

\$20.95

Casino Dinner Buffet

Salads

- Mixed salad greens with cherry tomatoes, cucumbers, sliced black olives, garlic croutons and shredded Cheddar cheese blend with creamy ranch, bleu cheese, Italian, and French dressings
- California vegetable vinaigrette orzo salad
- Fresh seasonal fruit tray

Entrees

- Marinated grilled rib-bone chicken breast with a peppercorn mélange demi cream, slow roasted with cracked pepper and crushed salt
- Sliced inside round of beef with a grilled portabello sauce

Starch Roasted garlic whipped potato

Vegetable Chef's choice fresh garden vegetable

Rolls, butter and beverage service

\$22.95

Event Center Dinner Buffet

Salads

- Mixed baby field greens with cherry tomatoes, cucumbers, sliced black olives, garlic croutons and shredded Cheddar cheese blend, with creamy ranch, bleu cheese, Italian, and French dressings
- California vegetable vinaigrette orzo salad
- Coconut marshmallow tropical fruit salad

Entrees

- Grilled top sirloin mini steaks with three mushroom puree and a madeira demi sauce
- Seared quarter split chicken with a chive roasted garlic cream

Starches

- Red bliss mashed potatoes
- Blended and roasted wild rice

Vegetables Chef's choice fresh garden vegetable

Rolls, butter and beverage service

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DINNER BUFFETS (CONT.)

\$23.95

Treasure Island Grand Buffet

Salads

- Mixed baby field greens with cherry tomatoes, cucumbers, sliced black olives, garlic croutons and shredded Cheddar cheese blend, with creamy ranch, bleu cheese, Italian, raspberry vinaigrette and French dressings
- Pesto vegetable pasta salad
- Creamy baby shrimp dill salad
- Vegetable tray and fruit and cheese display with assorted crackers

Entrees

- Grilled salmon filet served with a vermouth chive cream sauce
- Beef tenderloin tips cooked with diced tomatoes, red wine, bell peppers, onions and mushrooms served in a rich sauce over egg fettuccine
- Roasted turkey breast sliced and served with our special house made stuffing and pan gravy

Starches (choice of two)

- Double cheese jasmine rice
- Red bliss mashed potatoes
- Saffron orzo pilaf

Vegetables Chef's choice fresh garden vegetable

Rolls, butter and beverage service

\$21.95

Sure Bet Buffet

Salads

- Tossed mixed greens with cherry tomatoes, sliced cucumbers, garlic croutons and shredded Cheddar cheese with assorted dressings
- Pesto vegetable pasta salad

Entrees

- Baked orange roughy with tropical fruit pepper salsa
- Roasted top round of sliced beef with a sherry stroganoff sauce
- Chicken breast, house-seasoned and slowly baked with a white merlot chive cream sauce

Starches

- Mini twice-baked potato
- Jasmine rice pilaf

Vegetable Chef's choice fresh garden vegetable

Rolls, butter and beverage service

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DINNER BUFFETS (CONT.)

\$20.95
for two
entrees

Toucan Dinner Buffet

Salads

- Tossed Romaine and iceberg lettuce salad with cucumbers, cherry tomatoes, Cheddar cheese blend, sliced black olives and garlic croutons with creamy ranch, bleu cheese, Italian and French dressings
- Marinated vegetable salad

Entrees

- Marinated grilled flank steak sliced and served with a bleu cheese demi sauce
- Oven roasted turkey breast with our special house made stuffing and pan gravy
- Country style baked chicken with herbs and spices, smoked paprika veloute
- Baked tilapia topped with fresh herb breadcrumb topping and a saffron lemon cream

Carved Entrees

- Prime Rib **additional \$6.50**
- Baked Ham **additional \$2.50**

Starches (choice of two)

- House seasoned roasted red skinned potatoes
- Red bliss mashed potatoes
- Fettuccini seasoned, tossed in olive oil and parsley
- Rice pilaf
- Roasted garlic whipped potato

Vegetable Chef's choice fresh garden vegetable

Rolls, butter and beverage service

\$3.95

Flambe Action Stations

Our chefs would be happy to make your event even more special with Crepes Suzette, Bananas Foster and Cherries Jubilee. Ask a representative for more information.

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MINNESOTA GRILL-OUT AT THE ISLAND

all Grill-Outs are served with regular and decaf coffee, tea and milk

- \$14.95 Quarter pound all beef hot dogs
Half pound burgers with condiments
Corn on the cob with butter
Chips with French onion and ranch dip
Creamy style coleslaw
Potato salad
- \$17.95 Rotisserie roasted split chicken
BBQ Pork Ribs
Jalapeño poppers filled with cream cheese
Potatoes O' Brien with sautéed peppers, onions and garlic
Chef's seasonal vegetable
Cubed fruit salad
German potato salad
- \$19.95 BBQ seasoned boneless pork chops
Italian marinated chicken breast
Twice baked potatoes
Gnocchi in a garlic cream sauce and scallions
Broccoli
Vegetable tray with ranch dip
Bow tie pasta salad with sundried tomato vinaigrette
- \$25.95 NY Strip steaks with sautéed pearl onions and demi glace
Atlantic salmon filet with Americana sauce
Asparagus with julienned red peppers
Roasted garlic and herbed fingerling potatoes
Mediterranean orzo with sundried tomato, artichoke, red peppers
and kalamata olives
Fruit tray
Vegetable tray with ranch dip
Roasted garlic and chicken tortellini salad

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TREASURE ISLAND'S TASTE

all Treasure Island's Tastes are served with regular and decaf coffee, tea and milk

\$18.95

BBQ Picnic

Tossed salad with assorted dressings
Home-style potato salad
Creamy Minnesota coleslaw
Austin blues smoked barbeque ribs
Roasted bone-in barbeque chicken
Country style hearty baked beans
Whole kernel corn bread bake
Corn on the cob
Herb toasted garlic bread
Assorted cookie tray

\$20.95

Taste of the Orient

Tossed salad with assorted dressings
Asian vegetable salad
Thai chicken satay with teriyaki peanut sauce
Shrimp spring rolls
Vegetable fried rice
Steamed jasmine rice
Teriyaki marinated beef over vegetable lo-mein
Garlic chicken with vegetables

Embellishments

Assorted house made sushi for \$2.00 per piece

\$8.95

Stir-Fry Station (\$75 labor charge per chef. Minimum of 50 guests)

Shrimp, chicken, beef, assorted stir-fry vegetables, soy sauce, teriyaki sauce, sesame oil, fresh garlic and ginger

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TREASURE ISLAND'S TASTE (CONT.)

all Treasure Island's Tastes are served with regular and decaf coffee, tea and milk

\$16.95

Taste of Mexico

Taco bar includes shredded lettuce, diced onions and tomatoes, shredded Monterey Jack and Cheddar cheese blend, sliced black olives, sour cream, guacamole

Tortilla chips with salsa

Our special house seasoned taco meat

Teriyaki marinated beef fajitas

Chef's special homemade chicken enchiladas

Baked Spanish rice

Refried beans topped with Mexican cheese blend

Flour tortillas and corn taco shells

\$7.95

Fajita Station (\$75 labor charge per chef. Minimum of 50 guests. Excludes beef fajitas from menu below.)

Shrimp, beef and chicken

Julienne red and green bell peppers, red onions

Scallions and diced tomatoes

\$17.95

Taste of Italy

Tossed salad with assorted dressings

Antipasto tray (to include but not limited to)

Andouille sausage, Genoa salami, pepperoni, provolone cheese, Tuscan peppers, cherry peppers, roasted garlic cloves and marinated mushrooms

Our famous homemade beef lasagna

Mixed vegetable lasagna

Marinated grilled chicken penne alfredo

Chef's choice of fresh seasonal vegetables

Garlic bread

Tempting slices of Tiramisu

\$8.95

Pasta Station (\$75 labor charge per chef. Minimum of 50 guests)

Tri colored cheese tortellini, penne pasta with Marinara sauce and alfredo sauce

Italian sausage, seasoned steak, seasoned chicken

Chef's selection of assorted fresh vegetables

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TREASURE ISLAND'S TASTE (CONT.)

all Treasure Island's Tastes are served with regular and decaf coffee, tea and milk

\$29.95

Taste of the Caribbean

Tossed salad with assorted dressings

Fruit kabob pineapple palm tree

Canadian walleye crab cakes

Pineapple chicken brochettes

Gulf shrimp and lump crabmeat pasta salad

Fruit salsa

Blackened scarlet red snapper with zesty remoulade sauce

Jamaican seafood jambalaya: assorted sausages, chicken, shrimp, scallops, rice, tomatoes and seasonings

Chef's famous candied yams

Stone ground mustard grilled vegetables: asparagus, yellow squash, zucchini and red bell peppers

\$9.95

Embellishments

Chef's Signature Flaming Ying Yang Shrimp (\$75 labor charge per chef. Minimum of 50 guests)

Sautéed to order:

Two skewered white and black sesame seed crusted jumbo gulf shrimp with butter, fresh garlic, lemon grass and a splash of brandy, served on a bed of saffron rice and drizzled with cilantro lime sauce

All buffets have the option of Chef's choice special dessert display for an additional \$3.50 per person.

Our chef will customize a special meal for each banquet to fit your specific needs, please ask our sales staff for more information.

Vegetarian, dietary, kosher and allergy entrees are available on request. Please ask our sales staff for more information.

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DINNER ENTREES

all Dinner Entrees are served with salad, chef's choice of appropriate starch and vegetables, rolls and butter, regular and decaf coffee, tea and milk

Beef

- \$24.95 **Certified Angus Beef Grilled New York Strip Filet**
8oz house seasoned, grilled and served with a double red grape wine onion reduction
- \$22.95 **Certified Angus Beef Roasted Sliced Split Strip Loin**
8oz house seasoned, roasted and served sliced with a mushroom sherry sauce
- \$35.95 **Filet Mignon**
8oz choice cut beef tenderloin grilled and served with a port fig demi glaze
- \$29.95 **Roasted Beef Tenderloin**
8oz of our house seasoned, seared, roasted and served sliced with a cabernet demi glaze
- \$22.95 **Top Sirloin**
8oz choice Top sirloin, house seasoned and grilled with a bourbon glaze
- \$22.95 **Grilled Rib Eye**
10oz house seasoned, grilled and topped with sautéed mushrooms and onions
- \$22.95 **Roasted Prime Rib**
10oz slowly roasted and served with horseradish sauce and au jus

Chicken

- \$17.95 **Grilled Boneless Chicken Breast**
8oz marinated in a light vinaigrette, grilled and served with a mushroom sherry sauce
- \$18.95 **Chicken Romano**
8oz boneless chicken breast breaded and stuffed with sautéed mushrooms, Italian breadcrumbs and fresh herbs and baked in the oven until golden brown, served with marinara sauce and Romano cheese and angel hair pasta tossed in olive oil and herbs
- \$17.95 **Chicken Chardonnay**
8oz boneless chicken breast sautéed in seasoned flour and olive oil, served with a Chardonnay cream sauce and topped with fried leeks
- \$18.95 **Chicken Cordon Blue**
8oz chicken breast filled with aged Swiss and cured ham breaded in seasoned breadcrumbs, sautéed in butter and slowly baked
- \$17.95 **Roasted Breast of Chicken**
8oz bone-in breast of chicken slow roasted with our own house seasoning and served with pan gravy
- \$19.95 **Semi Boneless Roast Half Chicken**
Half chicken roasted and semi boneless, house seasoned and served with a creamy chicken sauce

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DINNER ENTREES (CONT.)

all Dinner Entrees are served with salad, chef's choice of appropriate starch and vegetables, rolls and butter, regular and decaf coffee, tea and milk

Seafood & Fresh Water Fish

- \$22.95** **Stuffed Trout**
8oz fresh trout filled with crab and mushroom stuffing, served with a basil cream sauce
- \$21.95** **Sautéed Chinese Five Spice Grouper**
8oz five spice floured sautéed filet of grouper, served with ginger lime tri-color pepper salsa
- \$22.95** **Tempura-battered Walleye Pike**
8oz tempura battered walleye fillet, served with a zesty chipotle lime mayonnaise
- \$20.95** **Herb-seasoned Broiled Walleye Pike**
8oz broiled walleye lightly drizzled with herbs and freshly squeezed lemon juice
- \$27.95** **Stuffed Shrimp**
Six jumbo gulf shrimp stuffed with crab and served with a lobster cream sauce
- \$21.95** **Skin-on Seared Salmon**
8oz fresh Atlantic salmon seared with the skin on, served with a roasted tomato and fennel puree
- \$24.95** **Seared Sea Scallops**
Six large sea scallops dusted in lightly seasoned flour with sea salt and cracked peppercorns cooked in olive oil, served on a bed of saffron polenta and topped with julienne fried parsnips
- \$29.95** **Fresh Black Sea Bass**
Flaky and delicate black sea bass floured, seasoned and sautéed in melted butter and olive oil, served with a champagne caviar sauce

Chef's Favorites

- \$19.95** **Grilled Pork Chop**
10oz pork chop grilled and finished in a hot oven based with apple brandy, served with pork sauce and twice baked sweet yams
- \$21.95** **Stuffed Pork Strip Loin**
Roasted, sliced and filled with assorted dried fruit and sour dough stuffing, served with a dried cherry demi cream
- \$21.95** **Braised Burgundy Short Rib**
Generous portion of slow braised beef short rib topped with julienne vegetables and a rich burgundy gravy

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COMBO DINNER ENTREES

all Combo Dinner Entrees are served with salad, chef's choice of appropriate starch and vegetables, rolls and butter, regular and decaf coffee, tea and milk

- \$49.95 **Filet Mignon/Shrimp Combo**
5oz grilled filet mignon wrapped in maple bacon and three gulf shrimp baked in olive oil, garlic and white wine, served with twin sherry sauces
- \$34.95 **Grilled New York Strip Filet paired with a Stuffed Chicken Breast**
5oz New York strip filet grilled and stuffed chicken medallions filled with mushrooms, bleu cheese and green onions, served with a brandy demi cream
- \$42.95 **Grilled Beef Tenderloin & Salmon**
5oz beef tenderloin and a grilled salmon filet, served with merlot shallot butter
- \$37.95 **Grilled New York Filet & Shrimp**
5oz New York filet and three gulf shrimp stuffed with crab, served with a basil pimento cream sauce and a peppercorn demi glaze
- \$30.95 **Chicken/ Shrimp Combo**
Grilled breast of chicken and three gulf shrimp stuffed with crab, served with a three citrus cream sauce

DESSERTS

All desserts can be served buffet-style or individually

\$4.75

Cheesecakes

Mile High Cheesecake

Turtle Cheesecake

Crème Brulee Cheesecake

No Sugar Added Cheesecake

\$3.95

Fruit Pies

Blueberry

Apple

Cherry

\$4.95

Gourmet Pies

Wild Berry Lemon Crust

Country Apple Maple Crust

Orchard Fruit Vanilla Crust

Peach Pie

Key Lime Pie

Chocolate French Silk Pie

Chocolate Mint Cream Pie

\$5.50

Gourmet Cakes

Irish Crème Mousse Cake

Red Velvet Cake

Milky Way Mousse Cake

Lemon Torte Cake

Gourmet Carrot Cake

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DESSERTS (CONT.)

\$5.95

Frozen Desserts

Baked Alaskan

Raspberry Soufflé

\$5.50

Tarts

Apple Walnut Tart with Melted Cheddar

White Chocolate Raspberry Tart

Georgia Peach Praline Tart

\$4.95

Bread puddings

Chocolate Bread Pudding

Brandy Raisin Bread Pudding

Sourdough Plum Bread Pudding

Dried Fruit Bread Pudding

\$4.95

Fruit Cobblers

Almond Peach Crisp

Cherry Blueberry Crisp

Apple Cheddar Crisp

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À LA CARTE HORS D'OEUVRES

Prices are per 100 pieces. 100 pieces serves approximately 25-30 people.

Cold Hors d'oeuvres

\$175	Stuffed cherry tomatoes with Boursin cream cheese
\$200	Artichoke bottoms stuffed with a roasted red pepper cream cheese filling
\$175	Bruchetta with fresh basil, olive oil and tomato
\$175	Ham and cheese pinwheels
\$175	Genoa salami cornets
\$300	Assorted cold canapés
\$225	Silver dollar rolls with assorted meats and cheeses
\$250	Smoked salmon roulade
\$175	Cucumber rondolettes with baby shrimp
\$250	Grilled asparagus wrapped with prosciutto
\$175	Antipasto skewer with artichoke, grape tomato, salami, pepperoncini, and Swiss cheese
\$300	Gulf shrimp cocktail with chili horseradish
\$250	Caribbean pork tenderloin canapé
\$175	Belgin endive filled with Valfraise cheese
\$300	Smoked salmon lox with garnishes, served with lavosh cracker bread
\$175	Tri-colored cheese tortellini skewers drizzled with basil pesto
\$200	Fruit kabobs with pineapple, honeydew, cantaloupe and strawberry
\$150	Deviled eggs
\$200	Vegetable sushi rolls
\$225	California sushi rolls
\$250	Seafood sushi rolls with choice of two meats: Tempura shrimp, Tuna, Salmon, Crab)
\$300	Crisp phyllo basket with vanilla infused crème anglaise and fresh raspberry, garnished with a sprig of mint
\$250	White and dark chocolate dipped strawberries

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À LA CARTE HORS D'OEUVRES

Prices are per 100 pieces. 100 pieces serves approximately 25-30 people.

Hot Hors d'oeuvres

\$225	Mushroom caps stuffed with Italian sausage
\$250	Crab stuffed mushroom caps
\$200	Smoked chicken cornucopias
\$200	Phyllo wrapped asparagus
\$200	Mini crab cakes with chipotle cream sauce
\$200	Hibachi beef skewers with teriyaki sauce
\$225	Chinese five spice chicken strips with orange coconut dipping sauce
\$150	Chicken tenders with honey mustard and BBQ sauces
\$225	Prosciutto and chicken croustade
\$275	Coconut lobster skewers with Jamaican jerk mango sauce
\$150	Meatballs: Caribbean style, Swedish, or BBQ
\$225	Egg rolls, vegetable or shrimp, with sweet and sour sauce
\$250	Crab Rangoon with sweet and sour sauce
\$150	Chicken Wings: BBQ, buffalo or teriyaki
\$200	Assorted mini quiche
\$250	Spanikopita phyllo dough stuffed with chopped spinach and feta cheese
\$225	Teriyaki beef brochettes
\$300	Scallops wrapped in bacon with honey parsley glaze
\$250	Chicken sate served with a Thai peanut sauce
\$250	Pineapple chicken brochettes with sweet and sour sauce
\$175	Chef's famous spinach and artichoke dip with toasted French bread
\$350	Mini Beef Wellington with a black peppercorn demi sauce
\$275	Coconut fried shrimp with Jamaican jerk mango sauce
\$250	Grilled shrimp and Andouille sausage skewers
\$225	Brie en croute with raspberry
\$175	Sun dried tomatoes and crumbled bleu cheese melted on a toasted baguette
\$250	Phyllo wrapped golden fig and mascarpone cheese
\$750	50 pound carved bone-in bison steamship round with silver dollar rolls

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ELEGANT DISPLAYS

All prices are per tray and serve 100 people

- \$350 **International Cheese Display**
Imported and Domestic cheeses including: Pepper Jack, Cheddar, Swiss, *Gouda, *Baby bon bel, *Brie President, assorted gourmet crackers, lavosh cracker bread and fresh fruit garnish *based on availability
- \$325 **Vegetable Crudités**
Crisp seasonal vegetables including celery sticks, carrots, broccoli, cauliflower, cucumbers, and radishes served with Hidden Valley Ranch Dressing
- \$350 **Fresh Seasonal Fruit Display**
Fresh regional and tropical fruit including: cantaloupe, honeydew, watermelon, pineapple, red grapes, strawberries, *papaya, *mango, *kiwi, served with Chef's cinnamon honey cream cheese dip *based on availability
- \$300 **Antipasto Display**
Pepperoncini, cherry peppers, roasted red bell peppers, roasted garlic cloves, marinated mushrooms, Genoa salami, sliced Provolone cheese and artichoke hearts
- \$350 **NY Deli Meats and Cheese Display**
Assorted deli meats including Hearth Stone ham, Genoa salami, smoked turkey and roast beef served with Swiss, Cheddar, Pepper Jack cheese and assorted gourmet crackers
- \$300 **Italian Party Sub Display**
Five foot hoagie roll with salami, ham, roast beef, marinated red onions, Italian vinaigrette, sliced tomato and green leaf lettuce
- \$350 **Middle Eastern Display**
Hummus, Baba Ganoush, and Tabouli served with grilled pita wedges
- \$275 **Mexican Display**
Guacamole, pico de gallo, and green salsa served with tri-color tortilla chips
- \$350 **Smoked Salmon Display**
Whole smoked salmon displayed with seasoned cream cheese, diced tomato and onions, hard cooked eggs, capers, roasted red peppers and mini bagels
- \$325 **Salmon Lox Display**
Salmon lox with mini bagels and herbed cream cheese
- \$425 **Gourmet Seafood Display**
Snow crab claws, shrimp cocktail, oysters on the half shell, and marinated green lip mussels

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CHEF'S ASSORTED WRAPS

\$250

Herb Flour Tortilla

Spread with ranch dressing and rolled with smoked turkey, leaf lettuce, tomatoes, sweet onions and Swiss cheese

Sun Dried Tomato Flour Tortilla

Spread with basil garlic cream cheese, roasted shaved beef accompanied by field greens, tomatoes and pepper jack cheese

Lavosh Flat Bread

Spread with creamy Caesar dressing, seasoned sliced chicken breast, crisp romaine lettuce, Parmesan cheese and tomatoes

COCKTAIL SERVICE STATION

Beverages

\$4.25	Call Brand
\$3.75	House Wine (by the glass) <i>Vendage, White Zinfandel, Chardonnay, Merlot</i>
\$3.75-\$4.50	Wine Cooler
\$3.25	Domestic Bottled Beer
\$4.50	Premium Bottled Beer
\$1.50	Soda
\$2.00	Bottled Water
\$250	Domestic Keg
\$300	Premium Keg

Wine and Champagne by the Bottle

\$18	Robert Mondavi Woodbridge <i>White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon</i>
\$18	Beringer White Zinfandel
\$29	Kendall Jackson Chardonnay
\$15	J. Roget Champagne
\$16	Asti Gionelli Champagne
\$27	Korbel Brut Champagne
\$199	Moet & Chandon <i>Don Perignon Champagne</i>

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