



DINNER

SERVED DINNER

Priced per guest. Minimum 25 people.

All served dinners include choice of soup or salad and dessert in addition to coffee, decaffeinated coffee, hot tea, iced tea, rolls and butter.

SERVED DINNER BEGINNINGS - choice of one

- | | |
|--------------------------|--|
| Tomato bisque | Spring mixed greens with assorted dressings |
| New England clam chowder | Sonoma field greens with oranges and toasted pecans with raspberry vinaigrette |
| Potato leek soup | Tossed green with assorted dressings |
| Traditional Caesar salad | |

ENHANCED SPECIALTY BEGINNINGS

- | | |
|---|-----------------------------|
| Seafood chowder 14 | Shrimp cocktail 14 |
| Spinach salad with warm bacon dressing 10 | Assorted chilled seafood 30 |

CHICKEN ENTREES

- | | |
|---|--|
| Chicken Milan 40
Chicken breast lightly breaded with panko and Parmesan cheese
Pan fried and served with lemon butter sauce
Chef's choice of appropriate vegetable and starch | Grilled Breast of Chicken 42
Roasted chicken breast with mushroom sauce
Chef's choice of appropriate vegetable and starch |
| Chicken Parmigiana 40
Chicken breast lightly breaded and pan fried
Topped with marinara sauce and mozzarella cheese served with spaghetti | Portobello Stuffed Grilled Breast of Chicken 46
Airline chicken breast stuffed with a portobello mushroom filling and prosciutto sage cream sauce
Chef's choice of appropriate vegetable and starch |
| Breast of Chicken Piccata 40
Sautéed and served with white wine mushroom lemon butter caper sauce
Chef's choice of appropriate vegetable and starch | Asiago Crusted Chicken Breast 44
Port wine beurre blanc
Chef's choice of appropriate vegetable and starch |



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BEEF AND LAMB ENTREES

- Charbroiled New York Steak 54
Caramelized onion Worcestershire jus
Chef's choice of appropriate vegetable and starch

- Slow-Roasted Prime Rib of Beef 59
Served with creamy horseradish sauce and au jus
Chef's choice of appropriate vegetable and starch

- Grilled Porterhouse 59
Served with steak sauce
Chef's choice of appropriate vegetable and starch

- Herb-Crusted Lamb Chops 56
Served with mint demi-glace
Chef's choice of appropriate vegetable and starch

- 8oz Grilled Filet Mignon 60
Served with port wine sauce
Chef's choice of appropriate vegetable and starch



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FISH AND SEAFOOD ENTREES

- Shrimp Scampi** 44
Served with pasta and chef's choice vegetable
- Grilled Salmon** 46
Served with citrus dill sauce
Chef's choice of appropriate vegetable and starch
- Pan-Seared Scallops** 50
Tender scallops topped with a lemon caper drizzle
Chef's choice of appropriate vegetable and starch
- Pan Fried Chilean Sea Bass** 52
Citrus beurre blanc
Chef's choice of appropriate vegetable and starch
- Lobster** Market Price
Choice of broiled or Milanese
Gently pounded and lightly breaded lobster tail sautéed
Lemon butter sauce
Chef's choice of appropriate vegetable and starch



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COMBINATION PLATES

- Chicken and Salmon 56**
Boneless breast of chicken and salmon filet
Beurre blanc
Chef's choice of appropriate vegetable and starch

- Filet Mignon and Chicken 62**
Grilled filet with boneless breast of chicken
Served with mushroom sauce
Chef's choice of appropriate vegetable and starch

- Filet Mignon and Salmon 64**
Grilled filet with salmon filet
Served with red wine sauce
Chef's choice of appropriate vegetable and starch

- Filet Mignon and Lobster Market Price**
Grilled filet with lobster tail
Drawn butter and peppercorn sauce
Chef's choice of appropriate vegetable and starch



DINNER

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DESSERTS - choice of one

- Deep caramel apple pie
- Black Forest cake
- Carrot cake
- Tiramisu cake
- Double chocolate fudge cake
- Plain or strawberry cheesecake
- White chocolate cheesecake with strawberry sauce

Add scoop of ice cream for \$6 additional per person





DINNER

DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

SUMMERLIN BUFFET 49

- Mixed green salad with assorted dressings
- Potato salad
- Cucumber, tomato and onion salad
- Herb-roasted chicken
- Braised short ribs of beef
- Grilled herb-infused salmon
- Cheese tortellini pomodoro
- Garlic mashed potatoes
- Fresh vegetable medley
- Chef's selection of cakes and pies
- Assorted rolls and butter
- Coffee, decaffeinated coffee, hot tea and iced tea

BBQ DINNER BUFFET 49

- House green salad with assorted dressings
- Potato salad
- Coleslaw
- Braised brisket of beef
- BBQ pork ribs
- Southern fried chicken
- Corn on the cob
- Macaroni and cheese
- Potatoes au gratin
- Apple pie, cheesecake, peach cobbler and lemon meringue pie
- Buttermilk biscuits
- Corn muffins
- Coffee, decaffeinated coffee, hot tea and iced tea



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FROM THE SOUTH BUFFET 49

- Mixed green salad with assorted dressings
- Potato salad
- Coleslaw
- Southern fried chicken
- BBQ pork ribs
- Catfish and hushpuppies
- Choice of candied yams or mashed potatoes
- Baked beans
- Collard greens
- Buttermilk biscuits
- Pecan pie, apple pie, chocolate fudge cake and strawberry cheesecake
- Coffee, decaffeinated coffee, hot tea and iced tea

ITALIAN DINNER BUFFET 52

- Caesar salad
- Tomato and basil with fresh mozzarella
- Marinated shrimp salad with pasta
- Chicken marsala
- Pesto grilled salmon with sun-dried tomato sauce
- Tortellini with pesto cream sauce
- Penne with sausage, peppers, mushrooms, onions, olives and marinara
- Broccolini with garlic butter
- Garlic mashed potatoes
- Cheesecake, cannolis and tiramisu
- Garlic bread sticks and rolls and butter
- Coffee, decaffeinated coffee, hot tea and iced tea



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MARKET SQUARE BUFFET

Salad - choice of three

Mixed green salad with assorted dressings
Caesar salad (dressing on the side)
Tomato, cucumber and onion salad
Potato salad

Bacon broccoli salad
Macaroni salad

Entrée - choice of three or four

Sautéed breast of chicken with mushroom sauce
Herb-roasted chicken
Asiago crusted chicken with citrus beurre blanc
Southern fried chicken
Grilled salmon with beurre blanc sauce
Sautéed sole with sun-dried tomato sauce
Pork loin with caramelized onions
Grilled pork chops with port wine sauce
Baked ziti bolognese
Sliced tri-tip with mushroom sauce

Vegetable - choice of one

Green beans
Peas and carrots
Broccoli and carrots
Fresh mixed vegetable medley

Potato or Rice - choice of one

Roasted red skinned potatoes
Garlic mashed potatoes
Mashed potatoes with gravy
Rice pilaf
Jasmine rice

Assorted cakes and pies

Rolls and butter

Coffee, decaffeinated coffee, hot tea, iced tea

3 entrées 52

4 entrées 56



DINNER

BUFFET AND RECEPTION UPGRADES

Only available as an enhancement to your catered buffet dinner, served dinner, or full hors d'oeuvres reception. Please speak with your catering representative if you have any questions.

ROAST TURKEY WITH GIBLET GRAVY AND CRANBERRY RELISH

Serves 25 | 250

BONELESS SMOKED HAM

Served with a pineapple brandy coulis
Serves 25 | 250

ROASTED TOP ROUND OF BEEF

Served with au jus and creamy horseradish sauce
Serves 25 | 350

SLOW-ROASTED PRIME RIB OF BEEF

served with au jus and creamy horseradish sauce
Serves 25 | 395

PEPPER CRUSTED NEW YORK STRIPLOIN OF BEEF

served with au jus and creamy horseradish sauce
Serves 25 | 395

STEAMSHIP ROUND OF BEEF

Serves 100 | 700

ROAST PIG

Market Price

One chef attendant required per 50 people, \$175 per attendant.
Carved items are accompanied by petite rolls and butter