

Evening Buffets

Sample Menu i

Our Garden Salad

Seven-lettuce blend, with carrots julienne, cucumber, red onion, cherry tomatoes in a true French vinaigrette.

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-teriyaki, grilled on searing hot fire

Hickory Smoked Beef Brisket

Six hours in the smoker with our house seasonings, deliciously moist and tender, horseradish or barbecue sauce

Yukon Gold Mashed Potatoes

Hand mashed with butter and cream, chive garnish

Sautéed Haricot Vert

French green beans, sautéed in olive oil, salt and pepper

House-made Yeast Rolls

Served warm out of the oven

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Sample Menu ii

Mixed Green Salad

Seasonal lettuces, tomatoes, and housemade ranch

Hickory Smoked Beef Brisket

Six hours in the smoker with our house seasonings, deliciously moist

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-teriyaki, grilled on searing hot fire

Festival Blend Wild Rice

Sweet cranberries and crunchy almonds with white and long-grain brown rice

Sautéed Haricot Vert

French green beans, sautéed in olive oil, salt and pepper

Freshly Baked Bread

Chef's selection, served warm out of the oven

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Sample Menu iii

Mixed Green Salad

Seasonal lettuces, tomatoes, and housemade ranch

Hickory Smoked Beef Brisket

Six hours over a hickory fire with house seasonings, deliciously moist and tender

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-teriyaki, grilled on searing hot fire

Five Oaks Ranch Beans

Seasoned with salt, pepper and ham bone

Pablano Rice

Roasted pablano peppers, add secondary flavors to the rich Monterey jack cheese and white rice.

Freshly Baked Bread

Chef's choice, warm and out-of-the-oven

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Hickory Smoked Pork Ribs

Seasoned and smoked pork spareribs, sliced by chef attendant additional 3.50 per guest

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* Menu price subject to regular market fluctuations due to meat or seafood costs.

All menus include china, silverware and glassware for your event. | Revised Feb 2015 | Pricing Accurate to May 2015

Sample Menu IV

Strawberry Spinach and Praline Pecans

Seasonal lettuces and spinach, sliced strawberries, goat cheese in raspberry vinaigrette

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-teriyaki, grilled on searing hot fire

Whole Sides of Grilled Salmon

Atlantic Scottish salmon, grilled over hickory fire

Steamed Broccoli

Fleurettes, steamed in a chicken stock, sea salt and pepper

Risotto with Wild Forest Mushrooms

Resplendent with sautéed morels, chanterelles, trumpets, porcini and other seasonal mushrooms and creamy risotto

Freshly Baked Bread

Chef's selection, served warm out of the oven
23.50

Sample Dinner Menu VI

Garden Salad

Seven-lettuce blend, with carrots julienne, cucumber, red onion, cherry tomatoes in a true French vinaigrette.

Grilled Tenderloin of Beef

The finest cut of beef, grilled over hickory fire, carved by a uniformed chef attendant

Whole Sides of Grilled Salmon

Whole side Atlantic Scottish salmon, grilled over hickory fire

Sautéed Vegetable Medley with Grilled Asparagus

In olive oil with sea-salt and pepper

Festival Blend Wild Rice

Sweet cranberries and crunchy almonds with white and long-grain brown rice

Cheddar and Chipotle Mac 'n Cheese

With smoked cheddar and crispy chipotle topping

Freshly Baked Bread

Your choice: yeast or pumpernickel rolls, croissants, garlic-cheese biscuits. Housemade, fresh out of the oven.

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Sample Dinner Menu V

Strawberry Spinach and Praline Pecans

Seasonal lettuces and spinach, sliced strawberries, goat cheese in raspberry vinaigrette

Grilled Tenderloin of Beef

The finest cut of beef, grilled over hickory fire, carved by a uniformed chef attendant

Grilled Chicken

Our number-one most requested item. Marinated in BBQ-teriyaki, grilled on searing hot fire

Sautéed Vegetable Medley

Seasonal vegetables: broccoli, squash, haricot vert, carrots sautéed in olive oil with sea-salt and pepper

Festival Blend Wild Rice

Sweet cranberries and crunchy almonds with white and long-grain brown rice

Freshly Baked Bread

Yeast or pumpernickel rolls, croissants, garlic-cheese biscuits. Housemade, fresh out of the oven.

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Consider Customizing - additions and substitutions

Salads & Soups

Classic Caesar

Crisp leafy romaine with rich garlic-infused Caesar, grated parmesan

Napa Cabbage Crunch

crunchy Napa cabbage with green onions, dried cranberries; toasted almond slivers and ramen noodles; lightly tossed in a brown sugar-soy vinaigrette

Evil Jungle

Seven-lettuce blend, red and green cabbage with tomatoes, green onions, lo-mein noodles, carrots, mango, avocado, basil, cilantro, mint, crushed peanuts and a Thai peanut dressing...with over 20 ingredients, any chef calls it "Evil!"

Tomato Basil & Pine Nut Soup

Rich tomato soup infused with basil, pine nut garnish

Curried Pumpkin Soup

Beautifully rich, creamy and full of fall flavor

Vegetables

Grilled Asparagus

Classic, simple, not overdone. Bright green from a short sear on the grill. Brushed with clarified butter; sea salt and pepper

Steamed Broccoli

Fleurettes, steamed in a light chicken stock, sea salt and pepper

Starches & Sides

Au Gratin Potatoes

Layers of saucer-like Yukon gold potatoes woven with bacon, gruyere cheese and green onions in a delicate béchamel

Green Chile Corn

Our most requested recipe, next to the chicken, Anaheim peppers and a hint of red pepper flakes in a cheesy cream sauce

Bourgogne 'Bellas

Sautéed baby portabella mushrooms in a buttery, shallot Burgundy wine sauce

Cheddar and Chipotle Mac 'n Cheese

Borrowed from Fleming's Restaurant, with smoked cheddar and crispy chipotle topping

Risotto with Wild Forest Mushrooms

Resplendent with sautéed morels, chanterelles, trumpets, porcini and other seasonal mushrooms and creamy risotto

Cheese Ravioli

With your choice of sauce or olive oil, chive and pine nut garnish

A little something in addition to wedding cake?

Warm Cookies

Chocolate Chip, Sugar, Chocolate Chip Pecan, Peanut Butter, Oatmeal Raisin, Cranberry Oatmeal, Macadamia Nut, Chocolate Turtle
13.75 dozen - minimums apply

Pies

Chocolate Cream, Coconut Cream, Lemon Meringue, Pumpkin
12/pie, minimum 6 pies, single variety

Apple, Blueberry, Cherry, Key Lime, Pecan
19/pie, minimum 6 pies, single variety
each pie serves eight slices

Ice Cream "Bar"

Chocolate and vanilla ice cream with hot fudge, caramel, sprinkles, nuts, chocolate chips

4 per guest

Crushed Reeses, Butterfinger, Heath Bar, Oreos, M&M, toasted coconut,
50-cents each additional topping

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