

## Private & Corporate Dining | Dinner Buffets

all selections served buffet style and include china, silverware and glassware

### Steakhouse

#### **Our Garden Salad**

Seven-lettuce blend, with carrots julienne, cucumber, red onion, cherry tomatoes in a herb vinaigrette. Seasonally, chopped kale, purple cabbage, rainbow chard and bell peppers.

#### **Sautéed Vegetable Medley with Asparagus**

In olive oil with sea-salt and pepper

#### **Cheddar and Chipotle Mac 'n Cheese**

With smoked cheddar and crispy chipotle topping

#### **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-sauce, grilled on searing hot fire

#### **Freshly Baked**

Bread: your choice yeast or pumpernickel rolls, croissants, garlic-cheese biscuits. House-made, fresh out of the oven.

\$38.00

### Toasted & Grilled

#### **Strawberry Fields and Toasted Granola Croutons**

Baby greens, spinach, sliced strawberries, blue cheese with nutty toasted granola croutons in raspberry vinaigrette. Seasonally, with chopped kale and rainbow chard.

#### **Risotto with Wild Forest Mushrooms**

Resplendent with sautéed morels, chanterelles, trumpets, porcini and button mushrooms

#### **Whole Sides of Grilled Salmon**

Atlantic Scottish salmon, grilled over hickory fire

#### **Grilled Chicken**

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

#### **Grilled Asparagus**

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

#### **Our Chef's Daily Bread**

Served warm out of the oven

\$26.50

### Classic

#### **Our Garden Salad**

Seven-lettuce blend, with carrots julienne, cucumber, red onion, cherry tomatoes in a herb vinaigrette. Seasonally, chopped kale, purple cabbage, rainbow chard and bell peppers.

#### **Sautéed Haricot Vert**

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

#### **Yukon Gold Mashed Potatoes**

Butter and cream, chive garnish

#### **Grilled Chicken**

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

#### **Hickory Smoked Beef Brisket**

Six hours in the smoker with house seasonings, deliciously moist and tender. Shredded, not chopped.

#### **Our Chef's Daily Bread**

Served warm out of the oven

\$21.50

Tenderloin of Beef and Salmon subject to regular market fluctuations due to meat or seafood costs.

All menus include china, silverware and glassware for your event. | Revised July 2017 | Pricing Accurate to March 2018

## BBQ

### **Coleslaw**

Finely shredded red and green cabbage. Spices, mayonnaise. Touch of sugar.

### **Five Oaks Ranch Beans**

Seasoned with salt, pepper and ham bone

### **Pablano Rice**

Roasted pablano peppers, rich Monterey jack cheese and white rice. Scrumptious.

### **Hickory Smoked Pork Shoulder**

Smoked, Seasoned, Marinated and Roasted. Moppin' sauce.

### **Grilled Chicken**

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

### **Our Chef's Daily Bread**

Served warm out of the oven

\$16

### **Hickory Smoked Pork Ribs**

Seasoned and smoked pork spareribs, sliced by chef attendant \$3.75pp

## the Standard

### **Mixed Green Salad**

Seasonal lettuces, cabbage, tomatoes, and housemade ranch

### **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

### **Grilled Chicken**

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

### **Hickory Smoked Beef Brisket**

Six hours in the smoker with house seasonings, deliciously moist and tender. Shredded, not chopped.

### **Our Chef's Daily Bread**

Served warm out of the oven

\$18

## Surf & Turf

### **Strawberry Fields and Toasted Granola Croutons**

Baby greens, spinach, sliced strawberries, blue cheese with nutty toasted granola croutons in raspberry vinaigrette. Seasonally, with chopped kale and rainbow chard.

### **Sautéed Vegetable Medley**

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

### **Au Gratin Potatoes**

Yukon gold medallions layered with bacon, gruyere cheese and green onions in a delicate béchamel

### **Whole Sides of Grilled Salmon**

Atlantic Scottish salmon, grilled over hickory fire

### **Grilled Tenderloin of Beef**

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

### **Freshly Baked**

Bread: your choice yeast or pumpernickel rolls, croissants, garlic-cheese biscuits. House-made, fresh out of the oven.

\$44

## Mexican

### Mixed Green Salad

Seasonal lettuces, tomatoes, avocados housemade ranch or Lime vinaigrette

### Grilled Flank Steak & Chicken Fajitas

Marinated in spices and lemon, seared on the grill. Obnoxiously flavorful and juicy | Carved by Chef attendant

### Sautéed Peppers & Onions

Colorful and caramelized

### Cuban Black Beans

Mixing cuban and mexican? We know, a bit out of place, but when a bride's Cuban grandmother gave us this recipe, we had to put it on our menu.

### Spanish Rice

Lightly pan fried then steamed until rice is tender. Sautéed onions, peppers.

### Fajita Fixins'

Tortillas | Sour Cream | Salsa | Shredded Cheese

\$20

### Chips & Guacamole

From scratch & simple: avocados, tomatoes, onion, jalapenos, lime juice, salt

\$2.50

## Substitutions and Additions

### Salad | Soup

#### Market Salad

Chopped Romaine, baby greens, shredded cabbage, carrots, crispy celery, crumbled blue cheese with apples, strawberries and blueberries. Apple Cider Vinaigrette with toasted nut granola. \$4.50

#### Classic Caesar

Crisp leafy romaine with rich garlic-infused Caesar, grated parmesan. Seasonally, we substitute red leaf romaine from our garden. \$3

#### Chinese Gem Salad

Napa cabbage with green onions, dried cranberries; toasted almond slivers and ramen noodles; lightly tossed in a brown sugar-soy vinaigrette \$3.75

#### Evil Jungle

Seven-lettuce blend, red and green cabbage with tomatoes, green onions, pancit noodles, carrots, mango, avocado, basil, cilantro, mint, crushed peanuts and a Thai peanut dressing...with over 20 ingredients, any chef calls it "Evil!" \$7

#### Tomato Basil & Pine Nut Soup

Rich tomato soup infused with basil, pine nut garnish \$4.25

#### Curried Pumpkin Soup

Beautifully rich, creamy and full of fall flavor \$2.75

### Vegetable

#### Steamed Broccoli

Fleurettes, steamed; sea salt and pepper \$2

#### Roasted Brussels Sprouts

Seared and roasted in olive oil, salt and pepper \$2.25

### Starch

#### Risotto with Wild Forest Mushrooms

Resplendent with sautéed morels, chanterelles, trumpets, porcini and button mushrooms \$5.25

#### Green Chile Corn

Our second-most requested recipe. Anaheim peppers, scant red chili pepper in a savory cream sauce \$3

#### Bourgogne 'Bellas

Sautéed baby portabella mushrooms in a buttery, shallot Burgundy wine reduction \$6

#### Cheese or Mushroom Ravioli

With your choice of sauce or olive oil, chive and pine nut garnish \$6

Tenderloin of Beef and Salmon subject to regular market fluctuations due to meat or seafood costs.

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## Our Garden

Just north of the kitchen door, where the lake and beach meet, our raised garden provides herbs and some vegetables in the late spring and summer.

Like the whole farm-to-table thing? Allow us the flexibility of seasonal harvest. We grow parsley, sage, chives, rosemary, thyme, dill, basil, mint, tomatoes, Brussels sprouts, Swiss chard, rainbow chard, purple leaf cabbage, red leaf cabbage, green cabbage, bell peppers, kale, red leaf romaine, romaine, potatoes, carrots, strawberries and squash.

## Sweets

### Cobbler Crisp

Apple, cherry, or blackberry with rich, crunchy topping. \$2.50  
A-la mode for an extra \$1.50 per guest

### Praline Pecan Brownies

Warm and gooey brownies with praline pecans baked in. \$2.50

### Old Fashioned Texas Sheet Cake

Iced when the cake is still warm, decadently moist and rich; Chocolate or Vanilla cake resplendent with walnuts \$3

### Ice Cream

Vanilla or Chocolate \$2

### Cheesecake

Classic New York \$4/slice

Variety of Flavors \$5/slice

### Hot Cookies

Freshly Baked: Chocolate Chip, Snicker Doodle, Peanut Butter M&M \$14.75 dozen

### Praline Pecan Carrot Cake

Carrot cake soaked with a praline syrup, classic cream cheese frosting \$4

### Baked Fudge

Imagine the richest brownie with crispy crust, and gooey interior. Served with real whipped cream.  
So delectable, we've seen guests lick the bowl \$4

### Pies - minimum 3 pies per variety

Banana Cream, Lemon Cream or Country Apple: \$18 serves 8 slices

Pumpkin \$21 serves 8 slices

Cherry or Key Lime \$25 serves 8 slices

Coconut Crème or Pecan \$28 serves 8 slices

French Silk \$42 serves 8 slices

### Ice Cream "Bar"

Chocolate and vanilla ice cream with hot fudge, caramel, rainbow sprinkles, nuts, chocolate chips. \$6 per guest

Crushed Reeses, Butterfinger, Heath Bar, Oreos, M&M, Toasted Coconut 75-cents each additional topping