



BANQUET
EVENT
MENUS
2018

WILLOW CREEK
COUNTRY CLUB

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MEETINGS

Willow Creek Country Club will provide a professional atmosphere for you and your colleagues to host your business meetings or seminars. Set-up prices include four hours use of the room, tables and chairs set according to your specifications, water, note pads and pens. We also have audio-visual equipment available for rent to enhance your presentation.

Our meeting room set-up charges are as follows:

Wasatch Room A & B (Capacity 150pp) \$600	— Wasatch Room A (Capacity 110pp) \$400	— Wasatch Room B (Capacity 40) \$200
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*Meeting room fee will be reduced by 50% when \$25.00 per person food minimum is satisfied.
Does not apply to the Executive Conference Room rental.

Executive Conference Room

(Capacity 18pp)

\$200.00 (four hours)

Includes executive board table with leather chairs, full A/V set-up, magnificent mountain views, and a fridge stocked with canned sodas and bottled water.

Break #1

Canned Coke Products,
Coffee, Bottled Water,
Iced Tea, and Lemonade

\$4.25 per person

Break #2

Coffee, Milk, Canned
Coke Products,
Cookies and Brownies

\$7.50 per person

Break #3

Orange and Cranberry
Juice, Coffee, Bottled
Water, Granola Bars,
Low-Fat Yogurt

\$9.00 per person

REFRESHMENTS

Dispensers of Orange and Cranberry Juice

\$3.00 per person

Hot Tea, Iced Tea, Lemonade, Coffee Station

\$3.25 per person

Assorted canned Coke Products and Dasani Bottled Water

\$2.25 each (billed on consumption)

All pricing is per person in attendance. Does not include sales tax or 20% service charge.



BREAKFAST Buffets

Prepared for a minimum of 30 people.

A surcharge of 25% for fewer than 30 people will be applied.

Sunrise Continental Breakfast Buffet \$15 per person

Orange Juice, Cranberry Juice, Regular and Decaf Coffee

Assorted Cut Fruit and Berries

Assorted Greek Yogurt and house-made Granola

Assorted Muffins, Danish and Pastries with whipped butter and assorted jams

Millcreek Healthy Breakfast Buffet \$21 per person

Orange Juice, Cranberry Juice, Regular and Decaffeinated Coffee

Assorted Cut Fruit and Berries

Bran/Gluten Free Muffins and Breakfast Breads with whipped butter and assorted jams

Steel Cut Oatmeal with Raisins, Walnuts and Cinnamon

Flavored Greek Yogurt and house-made Granola

Scrambled Egg Whites with Fresh Basil and Tomato

Turkey Bacon

Little Cottonwood Breakfast Buffet \$24 per person

Orange Juice, Cranberry Juice, Regular and Decaffeinated Coffee

Assorted Cut Fruit and Berries

Assorted Muffins, Danish and Pastries with whipped butter and assorted jams

Scrambled Eggs with Cheddar Cheese, Sour Cream and Salsa

Apple-wood Smoked Bacon, Ham and Sausage Patties

Baked Potato Casserole with Mushrooms, Onions and Gruyere Cheese

Sour Dough French Toast with Real Maple Syrup

Big Cottonwood Breakfast Buffet \$30 per person

Orange Juice, Cranberry Juice, Regular and Decaffeinated Coffee

Assorted Cut Fruit and Berries

Assorted Muffins, Danish and Croissants with whipped butter and assorted jams

Baked Egg Frittata with Tomato, Spinach and Cheese, Sour Cream and Salsa

Apple-wood-Smoked Bacon, Ham and Sausage Patties

Baked Potato Casserole with Mushrooms, Onions and Cheese

Sour Dough French Toast with Real Maple Syrup

Cheese and Onion Popovers

Steel Cut Oatmeal with Raisins, Walnuts and Cinnamon

Flavored Greek Yogurt and house-made Granola

All pricing is per person in attendance. Does not include sales tax or 20% service charge.



Plated Breakfasts

*Prepared for a minimum of 20 people.
A surcharge of 25% for fewer than 20 people will be applied.*

The Santa Fe \$14 per person

Fresh Seasonal Fruit

South of the Border Breakfast Burrito with Sausage, Hash Browns, Onions, Green Chilies, Cheddar Cheese and Sriracha Hot Sauce.

Topped with Salsa Verde, Cheese and Sour Cream, served with Roasted Potatoes.
Orange or Cranberry Juice and Coffee

The Country Breakfast \$16 per person

Fresh Seasonal Fruit

Fresh Scrambled Eggs

Roasted Breakfast Potatoes

Choice of Apple-wood Smoked Bacon, Ham or Sausage Patties

Toast with Butter and Jam

Orange or Cranberry Juice and Coffee

Smoked Salmon Benedict \$22 per person

Fresh Seasonal Fruit

Scottish Smoked Salmon on a Potato Pancake with Poached Egg and Hollandaise

Toast with Butter and Jam

Orange or Cranberry Juice and Coffee

Belgian Waffle/French Toast \$16 per person

Belgian Waffle or French Toast, topped with Sliced Bananas

Fresh Berries and Whipped Cream,

Real Maple Syrup

Orange or Cranberry Juice and Coffee

The Breakfast Muffin \$16 per person

Fresh Seasonal Fruit

Fresh Scrambled Eggs with Breakfast Sausage, Onions and Bell Peppers served open faced on an English Muffin - Topped with Cheddar cheese and served with Hash Browns

Orange or Cranberry Juice and Coffee

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HORS D' OEUVRE BUFFET

*Hors D' Oeuvre Buffets are prepared for a minimum of 30 people.
A 25% surcharge for fewer than 30 people will be applied.*

BRONZE MENU

\$25.00 per person

FRUIT AND CHEESE PLATTER
FRESH VEGETABLE CRUDITÉS
PROSCIUTTO MELON BALLS
BLACKENED CHICKEN WRAPS
ROASTED & GLAZED MEATBALLS
TERIYAKI OR BARBECUE

Choose one:

POT STICKERS
FRIED SPRING ROLLS
SWEET CHILI SAUCE
SAUSAGE AND ARTICHOKE MUSHROOMS
BAKED CHICKEN WELLINGTON
JALAPENO DIPPING SAUCE

SILVER MENU

\$35.00 per person

SEASONAL FRUIT AND CHEESE DISPLAY
FRESH VEGETABLE CRUDITÉS
ARTICHOKE BOTTOMS WITH SHRIMP CEVICHE
BELGIAN ENDIVE WITH BLUE CHEESE MOUSSE,
WALNUTS AND HONEY
CHEF-CARVED
HONEY-BAKED PIT HAM
OR
TURKEY BREAST
*SILVER DOLLAR ROLLS & TRADITIONAL
CONDIMENTS*

Choose Three:

COCONUT SHRIMP
CAJUN MARMALADE
TEMPURA-BATTERED TERIYAKI CHICKEN
THAI PEANUT SAUCE
PROSCIUTTO WRAPPED ASPARAGUS
TOMATO & MOZZARELLA BRUSCHETTA
DRIZZLED BALSAMIC GLAZE
SPANOKOPITA
SPICY MARINARA SAUCE

GOLD MENU

\$45.00 per person

SEASONAL FRUIT AND CHEESE DISPLAY
FRESH VEGETABLE CRUDITÉS
AHI TUNA AND CALAMARI SPOON
WASABI-YUZU DRESSING
STEAK TAPENADE CROSTINI
WHOLE GRAIN MUSTARD
SHRIMP COCKTAIL
CHEF-CARVED
SLOW ROASTED TOP ROUND OF BEEF
*SILVER DOLLAR ROLLS & TRADITIONAL
CONDIMENTS*

Choose Three:

Baked Salmon en Croute
Bacon Wrapped Scallops
Spinach and Artichoke Dip
Crispy Pita Chips
BAKED CHICKEN WELLINGTON
JALAPENO DIPPING SAUCE
TEMPURA-BATTERED TERIYAKI CHICKEN
THAI PEANUT SAUCE
PROSCIUTTO WRAPPED ASPARAGUS

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HORS D' OEUVRES

Priced per piece. Minimum order of 50 pieces required

Cold

Artichoke Bottoms stuffed with Bay Shrimp Ceviche	\$2.50
Seared Ahi Tuna Spoons with Seaweed Salad, Scallions and Wasabi-Yuzu	\$3.00
Cheese Tortellini Spoons with Honey Italian Dressing, Asiago Cheese and Micro Greens	\$2.25
Belgian Endive with Danish Blue Cheese Mousse, Walnuts and Honey	\$3.75
Prosciutto and Melon Balls with Balsamic Glaze	\$1.75
Fresh Shrimp Spring Rolls with Vermicelli, Herbs and Peanut Hoisin Sauce	\$3.00
Prosciutto Wrapped Asparagus with Pesto Cream Cheese	\$2.25
California Roll Deviled Eggs with Snow Crab, Avocado and Tobiko	\$3.00
Watermelon and Feta Cheese skewers	\$2.75
Blackened Chicken Wraps with Black Beans, Corn and Salsa Roja	\$2.75
Grilled Steak Crostinis with Tapenade and Creole Mustard	\$2.75
Tomato Bruschetta with Basil, Fresh Mozzarella and Balsamic Glaze	\$2.00
Smoked Salmon Crostinis with Caper and Bermuda Onion	\$3.25
Mushroom Tarts with Pesto and Roasted Tomato	\$3.75
Shrimp Cocktail with Lemon	\$3.00

Hot

Pulled Pork Sliders with Green Apple Slaw	\$2.75
Italian Sausage and Artichoke stuffed Mushrooms	\$1.75
Vegetable Spring Roll with Sweet Chilli - Garlic Sauce	\$1.75
Baked Chicken Wellington with warm Cranberry - Jalapeno Jam	\$3.00
Apple-wood Smoked Bacon Wrapped Scallops with Brown Sugar Glaze	\$4.00
Tempura Teriyaki Chicken Skewers with Sweet and Spicy Plum Sauce	\$2.50
Spanokopita with spicy Marinara Sauce	\$2.25
Glazed Meatballs - BBQ or Teriyaki	\$1.50
Baked Salmon en Croute with Tartar Sauce	\$3.75
Coconut Crusted Shrimp with Zesty Orange Marmalade	\$3.50

Does not include sales tax or 20% service charge.



HORS D' OEUVRES

Displays

SMALL SERVES 35-50 - MEDIUM SERVES 50-75 - LARGE SERVES 75-100

SEASONAL FRUIT DISPLAY

A BEAUTIFUL DISPLAY OF ASSORTED MELONS, GRAPES, SEASONAL BERRIES, AND PINEAPPLE

SMALL \$185, MEDIUM \$275, LARGE \$370

VEGETABLE CRUDITÉ

AN ARRAY OF FRESH CUT VEGETABLES WITH RANCH DIPPING SAUCE

SMALL \$100, MEDIUM \$140, LARGE \$210

AHI TUNA AND CALAMARI

SEARED RARE AHI TUNA WITH MARINATED CALAMARI SALAD, PICKLED GINGER,
WASABI-YUZU GLAZE, AND TOBIKO

SMALL \$350, MEDIUM \$525, LARGE \$700

SMOKED SALMON

SERVED WITH TOASTED CROUTONS, CHOPPED EGG, CAPERS,
ONIONS, CUCUMBERS, AND LEMON-MAYO

SMALL \$300, MEDIUM \$450, LARGE \$600

CURED MEAT AND GRILLED VEGETABLE ANTIPASTO

ASSORTED HAND-CRAFTED CURED MEATS WITH FRESH MOZZARELLA, SAGE-DERBY
CHEESE, GRILLED ASPARAGUS, ZUCCHINI, YELLOW SQUASH, GREEN ONION,
MARINATED TOMATOES, AND MARINATED MUSHROOMS

SMALL \$300, MEDIUM \$450, LARGE \$600

SPINACH AND ARTICHOKE DIP

A CREAMY BLEND OF SPINACH AND ARTICHOKE, ASIAGO, AND CREAM CHEESE,
SERVED WITH CRISPY PITA CHIPS

SMALL \$160, MEDIUM \$225, LARGE \$330

ASSORTED MEDITERRANEAN DIPS AND PITA

GARLIC-ROASTED EGGPLANT PUREE, GREEK CUCUMBER YOGURT,
AND SAVORY CHICKPEA DIP WITH TOASTED PITA BREAD

SMALL \$180, MEDIUM \$270, LARGE \$360

Does not include sales tax or 20% service charge.



THEME BUFFET

*Theme Buffets are prepared for a minimum of 30 people.
A 25% surcharge for fewer than 30 people will be applied.
Include Lemonade, Iced Tea and Coffee station*

Market Fresh Buffet

Assorted Cut Fruit and Berries
Sliced Ham, Oven Roasted Turkey, Roast Beef, Pastrami and Chicken Salad
Assorted Sliced Cheeses - Cheddar, Swiss, Provolone, Fresh Mozzarella,
Iceberg lettuce, vine ripened tomatoes and Bermuda onions, chilled Dill Pickle spears
Field Greens and Fresh Vegetables Salad with Garlic-Herb
Whole Grain Mustard Potato Salad, Chickpea And Cucumber Salad-with Bermuda onion,
Italian Parsley and Peppercorn Dressing, Assorted Breads and Rolls
Variety of Condiments to include Herb Mayonnaise, Dijon Mustard, Cranberry Relish,
and Honey Dijonnaise
Basket of House-made Potato Chips
Assorted Cookies, Brownies and Finger Dessert bars
Lunch \$26.00 Dinner \$29.00

Rio Grande Buffet

Southwest Salad - Mixed Greens tossed with tomato, olives, Oaxaca cheese, red onion
and house-made corn tortilla chips in Cilantro - Lime dressing.
Assorted Cut Fruit and Berries - Ancho Honey
Toasted Corn Mexican Rice and Charro Beans
Pork Carnitas in Salsa Verde
Chicken Tinga in Mole Rojo
Black Bean and Corn Enchiladas
Sautéed Peppers and Onions
Warm flour tortillas and crisp taco shells
Shredded lettuce, sour cream, salsa, onions, shredded cheese, jalapeno peppers, assorted hot sauces
Tres Leches Cake and Sopapillas with Honey
Lunch \$25.00 Dinner \$28.00

Tosceno Buffet

Assorted Cut Fruit and Berries
Mediterranean Kale Caesar Salad - Chopped Tuscan Kale, Israeli couscous, shredded Asiago,
house-made croutons and Parmesan dressing.
Orecchiette Pasta and Vegetable salad -Tomato, Olives, Ciliegine Mozzarella and Arugula
Baked Vegetable Penne in Roasted Garlic Cream
Linguine with Sausage Bolognese
Shredded Asiago Cheese
Seared Chicken with Lemon - Caper White Wine sauce
Baked Cod with Cioppino Sauce
Baked Italian Breadsticks with Olive oil and Balsamic Vinegar
Tiramisu and Lemon Ricotta Cannoli
Lunch \$31.00 Dinner \$34.00

All pricing is per person in attendance. Does not include sales tax or 20% service charge.



THEME BUFFET (CONTINUED)

*Theme Buffets are prepared for a minimum of 30 people.
A 25% surcharge for fewer than 30 people will be applied.
Include Lemonade, Iced Tea and Coffee station*

Sugarloaf Peak Barbecue (weather permitting)

Field Greens and Fresh Vegetables Salad – House-made Croutons and Garlic Herb Vinaigrette
Assorted Cut Fruit and Berries
Baked Potato Salad- Bacon, Cheddar Cheese, Sour Cream and Scallions
Grilled to Order Angus Beef Hamburgers, Hot dogs and Bratwurst with appropriate buns and condiments
Molasses Baked beans and Cole Slaw
Yukon Gold Potato Chips
Iceberg lettuce, vine ripened tomatoes, Bermuda onions and Dill pickle chips
Sautéed mushrooms, onions and sauerkraut
Assorted Cookies, Brownies and Finger Dessert Bars
Lunch \$29.00 Dinner \$32.00

**Add-ons: Chicken Breast \$3.00 Barbecued Baby Back Ribs \$6.00
Grilled Salmon \$6.00 Flat Iron Steak \$ 6.00**

The Trifecta – Soup, Salad and Sandwich

Soup - Choose Two

- Roasted Butternut Squash, •New England Clam Chowder with Bacon
 - Puree of Potato-Asparagus and Goat Cheese
 - Hungarian Mushroom with Paprika and Sour Cream
 - Chicken and Wild Rice, •Southwestern Corn Chowder
- Potato, Kale and Chorizo, •Roasted Tomato and Fennel, •Seafood Bisque

Salad - Choose Two

- Arugula with Fresh Berries, •Seasonal Fruit, •Kale Caesar with toasted Croutons
- Bulghur Wheat with Cucumber, Tomato and Feta, •Spinach with Bacon, Swiss and Tomato
 - Mixed Bean and Farro, •Creamy Broccoli Slaw with dried Cranberries,
 - Marinated Mushrooms and Peppers
 - Orecchiette Pasta with Tomatoes, Olives and Ciliegine Mozzarella,

Premade Sandwiches – Choose Two

- Albacore Tuna Salad with Tomato, Basil, Arugula and Fresh Lime on Vienna Wheat Bread
- Roast Turkey Breast, Bacon and Brie Cheese with Tomato, Romaine and Honey Dijonnaise on Ciabatta
 - Cashew Chicken Salad with Dried Cranberries, Tomato and shredded Romaine on soft White Bread
 - Ham, Capicola and Swiss Cheese with shaved Bermuda onion, shredded Romaine, Tomato and Onion Jam, on Marble Rye Bread
- Roasted Sweet Peppers, Cucumber, Avocado, Sprouts and Hummus with Fresh Mozzarella on Ciabatta.

Served with Fresh Rolls and Butter, Cookies, Brownies and assorted Finger Desserts

Lunch \$26.00 Dinner \$29.00

All pricing is per person in attendance. Does not include sales tax or 20% service charge.



BUFFETS

*Buffets are prepared for a minimum of 50 people.
A 25% surcharge for fewer than 50 people will be applied.
Include Lemonade, Iced Tea and Coffee station*

Red Top Peak Buffet

Assorted Cut Fruit with Berries
Rolls and Butter

Field Greens Salad with Fresh Vegetables tossed in Balsamic Dressing
Citrus Dressed Arugula Salad with Shaved Fennel and Asiago Cheese
Baked Chicken Breast with Roasted Garlic, Oregano, Tomatoes and Feta
Grilled Salmon with Grapefruit Beurre Blanc
Cranberry Wild Rice Pilaf
Garden Vegetable Medley
Raisin Bread Pudding with Warm Caramel Cream

\$35.00 per person

ADD CHEF-CARVED TOP ROUND OF BEEF

WITH AU-JUS AND CREAMY HORSERADISH

ADD \$4.00 PER PERSON

Lone Peak Buffet

Assorted Cut Fruit with Berries
Fresh Rolls and Butter

Field Greens Salad with Fresh Vegetables tossed in Balsamic Dressing
Citrus Dressed Arugula Salad with Shaved Fennel and Asiago Cheese
Marinated Mushrooms and Peppers
Creamy Broccoli Slaw with dried Cranberries
Chef - Carved Top Sirloin Roast with au Jus and Creamed Horseradish
Coconut Curry Chicken Breast with Diced Tropical Fruit
Soy Glazed Salmon
Roasted Garlic Mashed Potatoes
Vegetable Fried Rice
Garden Vegetable Medley
Lemon-Blueberry Bread Pudding with Limoncello Sauce
Butterfinger Chocolate Mousse

\$45.00 per person

All pricing is per person in attendance. Does not include sales tax or 20% service charge.



BUFFETS

*Buffets are prepared for a minimum of 50 people.
A 25% surcharge for fewer than 50 people will be applied.
Include Lemonade, Iced Tea and Coffee station*

Mount Superior

Assorted Cut Fruit with Berries

Fresh Rolls and Butter

Field Greens Salad with Fresh Vegetables tossed in Balsamic Dressing

Cucumber and Chickpea Salad - Italian Parsley, Minced Onion and
Peppercorn Dressing

Citrus Dressed Arugula Salad with Shaved Fennel and Asiago Cheese

Spinach Salad - Sliced egg, Bacon, Tomato and Swiss Cheese with Sweet and
Sour Dressing

Mixed Bean and Farro Salad

Chef - Carved Prime Rib of Beef with au Jus and Creamed
Horseradish

Pork Tenderloin with Apples and Caramelized Onion-Jus

Grilled Salmon with Cioppino Sauce

Roasted Garlic Mashed Potatoes

Toasted Almond and Vegetable Rice Pilaf

Garden Vegetable Medley

Chocolate Croissant Bread Pudding with Vanilla-Bourbon Sauce

Butterfinger Chocolate Mousse

Assorted Dessert Bars and Plated Desserts

\$55

All pricing is per person in attendance. Does not include sales tax or 20% service charge.



PLATED EVENT

*Prepared for a minimum of 30 people.
A 25% surcharge for fewer than 30 people*

Choose one selection from either the Soup **or** Side Salad category, one selection from the Entrée category (next two pages) and one selection from the Dessert category. Price is determined by the “Entrée” chosen. You may choose up to two different entrees, and will be billed at the higher priced meal for both (must be pre-ordered)

Includes Fresh Rolls and Butter, Lemonade or Iced Tea, and Coffee Service.

SOUPS - CHOOSE ONE

**BUTTERNUT SQUASH, CHICKEN AND WILD RICE, TOMATO AND FENNEL,
NEW ENGLAND CLAM CHOWDER WITH BACON, SEAFOOD BISQUE,
PUREE OF POTATO-ASPARAGUS AND GOAT CHEESE**

OR

SIDE SALADS - CHOOSE ONE

KALE CAESAR - Israeli Couscous, shredded Parmesan Cheese, Creamy Caesar Dressing, Baked Cream Cheese crouton and White Anchovy

GARDEN SALAD - Field Greens, Tomato, Cucumber, Shredded Carrot, Red Onion, Sliced Beets, Radishes, and House-made Croutons, with Garlic-Herb Vinaigrette

SPINACH SALAD - Tomato, Sliced Egg and Warm Bacon and Poppy-Seed Dressing

ICEBURG WEDGE - with Bay Shrimp, Tomato, Cucumber, and Thousand Island Dressing

MIXED GREENS - with Strawberries, Toasted Pecans, Scallions and Blue Cheese crumbles dressed with Berry Vinaigrette

MARINATED CREMINI MUSHROOM - with Roasted Peppers and House-made Croutons on Baby Arugula with Lemon Vinaigrette

DESSERTS - CHOOSE ONE

NEW YORK CHEESECAKE - with Mixed Berries

TRIPLE CHOCOLATE CAKE - with Sour Cherry Sauce

MIXED FRESH BERRIES - with Sabayon

CLASSIC CARROT CAKE - with Walnuts and Cream Cheese Frosting

CHOCOLATE OR CARAMEL POT DE CRÈME - with Tea Cookies

MINI CHOCOLATE BUNDT CAKE - with Caramel Custard and Bananas Foster



PLATED SALADS

CHOOSE ONE

PANZANELLA SALAD - Garlic-Herb toasted Bread Cubes with White Beans, Cucumber, Bermuda Onion, Tomato and Basil with Asiago Cheese and Red Wine Vinaigrette.

\$25 LUNCH, \$28 DINNER

SOUTHWEST CHICKEN SALAD - Grilled Chicken on Mixed Greens tossed with Tortilla Chips, Oaxaca Cheese, Avocado, Salsa, and Cilantro-Lime Dressing.

\$27 LUNCH, \$30 DINNER

CHICKEN, APPLE AND FENNEL SALAD - Roasted Chicken, Shaved Fennel Bulb and Granny Smith Apples on Mixed Greens with toasted Pecans, Bermuda Onions, Fresh Mint and Champagne Vinaigrette.

\$31 LUNCH, \$34 DINNER

MEDITERRANEAN SALMON CAESAR - Grilled Salmon on chopped Rainbow Kale with Israeli Couscous, shredded Parmesan, creamy Caesar dressing, and baked Cream Cheese Crouton.

\$31 LUNCH, \$34 DINNER

TUNA TWOSOME SALAD - Tuna Salad and Fresh Ahi Tuna seared rare, served over mixed Greens with sliced Egg, mixed Olives, crackers and Brie Cheese, drizzled with Citrus-Vinaigrette.

\$33 LUNCH, \$36 DINNER

SEAFOOD LOUIE SALAD - Citrus dressed Prawns, Snow Crab, and Bay Shrimp over Mixed Greens with Tomato, sliced Egg, Olives, Asparagus, and Avocado, Served with Remoulade and Cocktail Sauce on the side.

\$34 LUNCH, \$37 DINNER

WARM SHRIMP SALAD - Sautéed Shrimp on Baby Spinach and Arugula with roasted Sweet Potatoes, toasted Almonds, Grapefruit segments, Gorgonzola Cheese, and creamy Lemon Pepper dressing.

\$32 LUNCH, \$35 DINNER

All pricing is per person in attendance. Does not include sales tax or 20% service charge.



PLATED ENTREES

CHOOSE ONE

MARINATED SHITAKE MUSHROOMS AND BROCCOLI - on Soba noodles with Red Bell Pepper, Sweet Soy Vinaigrette and toasted Cashews.

\$26 LUNCH, \$29 DINNER

ROASTED GARLIC-HERBED AIRLINE CHICKEN BREAST - on Creamy Polenta with Artichoke-Tomato ragout and Lemon-Oregano Jus.

\$28 LUNCH, \$31 DINNER

CHICKEN AND ITALIAN SAUSAGE - in Shallot Cream with Tomatoes and Parmesan Cheese over Orecchiette pasta.

\$29 LUNCH, \$31 DINNER

SEARED PORK TENDERLOIN MEDALLIONS - over Mustard-creamed Egg Noodles with Chef's Vegetables and Madeira Mushroom Jus.

\$28 LUNCH, \$31 DINNER

GRILLED DUROC PORK LOIN CHOP - with Huckleberry Demi-glaze, Braised Red Cabbage, Whipped Potatoes and Chef's Vegetables.

\$35 LUNCH, \$38 DINNER

BRAISED BEEF SHORT RIBS - over Cheesy Grits with tangy Bacon, Mushroom and Tomato Ragout and Chef's Vegetables.

\$35 LUNCH, \$38 DINNER

GRILLED BLACK ANGUS NEW YORK - 10 oz. Strip with Roasted Fingerling Potatoes, Chef's Vegetables and Green Peppercorn Brandy Sauce.

\$51 LUNCH, \$54 DINNER

SHRIMP NEWBURG - with Cremini Mushrooms and Baby Peas over Penne pasta.

\$32 LUNCH, \$35 DINNER

SOY GLAZED SALMON - with Braised Greens, Creamy Grits and Sake-Lime glazed Carrots.

\$34 LUNCH, \$37 DINNER

ROASTED SEA BASS - with Summer Corn and Squash Ragout, Cranberry Wild Rice Pilaf and Crayfish Sauce.

\$44 LUNCH, \$47 DINNER

All pricing is per person in attendance. Does not include sales tax or 20% service charge.