

Lunch

Plated Sandwiches

Sandwich Selections Include Sliced Fruit, Potato Salad & Coffee Service

All guests will receive the one entrée ordered. If more than one entrée is ordered (maximum of two entrées), the exact number of each entrée is required one week prior to the event. The highest priced entrée will be charged for all meals ordered. Group must supply place cards to denote menu choices for each guest.

Silver Reef Sub

Genoa Salami, Ham, Turkey, Pepper Jack & Provolone
with Pesto Mayo on French Baguette

\$16

Chicken Croissant Sandwich

Roasted Breast of Chicken, Applewood Smoked Bacon,
Lettuce & Tomato with Mayonnaise on Croissant

\$17

Turkey & Brie Sandwich

Roasted Breast of Turkey, Brie Cheese, Lettuce,
Tomato & Red Onion with Honey Mustard
& Mayonnaise on Whole Grain

\$16

Ham & Cheddar Sandwich

Ham, Cheddar Cheese, Lettuce & Tomato
with Mayonnaise on Sourdough

\$16

Vegetarian Sandwich

Feta Cheese, Hummus, Olive Tapenade, Cucumber,
Lettuce, Tomato & Red Onion with Vinaigrette
on Whole Wheat

\$15

Lunch

Plated Lunch Entrées

Plated Lunches Include Starter Salad, Rolls & Coffee Service

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Herb Chicken

Pan Seared Breast of Chicken
with Rosemary Garlic Cream Sauce
Served with Wild Rice Pilaf & Seasonal Vegetables
\$22

Pan Seared King Salmon

Pan Seared King Salmon Topped with Lemon Herb Butter Sauce
Served with Wild Rice Pilaf & Seasonal Vegetables
\$27

Pasta Fresca

Fettuccine tossed in Olive Oil, Garlic, Herbs & Lemon
with Blistered Cherry Tomatoes
\$20

Vegetarian Lasagna

Layered Pasta with Roasted Butternut Squash,
Spinach, Shallots, Garlic, Mushroom Duxelle,
Basil Pesto, Ricotta & Mozzarella Cheese
Served with Garlic Toast
\$20

Add Gluten Free Noodles \$2

Dinner

Plated Dinners

Plated Dinners Include Choice of Starter Salad, Rolls & Coffee Service.

All guests will receive the one entrée ordered. If more than one entrée is ordered (maximum of two entrées), the exact number of each entrée is required one week prior to the event. The highest priced entrée will be charged for all meals ordered. Group must supply place cards to denote menu choices for each guest.

Choice of Starter Salad:

Caesar Salad

Hearts of Romaine, Croutons & Shaved Parmesan
with Caesar Dressing

Seasonal Salad

House Field Greens with Chef's Choice
Toppings & House Dressing

Dinner

Plated Dinners

Plated Dinners Include Choice of Green Salad, Rolls & Coffee Service.

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Pan Seared Herbed Chicken

Breast of Chicken Seasoned with Rosemary & Garlic
Served with Wild Rice Pilaf
& Medley of Vegetables
\$24

Chicken Cordon Bleu

Breast of Chicken Stuffed with Shaved Ham
& Swiss Cheese Finished with Garlic Cream Sauce
Served with Buttermilk Mashed Potatoes
& Medley of Vegetables
\$25

Pan Seared King Salmon

Pan Seared King Salmon with Fresh Pesto
Served with Mashed Yukon Gold Potatoes & Seasonal Vegetables
\$34

Roasted Mahi-Mahi

Roasted Mahi-Mahi with Lemon Blueberry Butter Sauce
Served with Lemon Rice Pilaf & Medley of Vegetables
\$30

Tenderloin of Beef

Grilled Tenderloin of Beef with Demi-Glace &
Wild Mushroom Ragout
Served with Dutchess Potatoes & Medley of Vegetables
\$45

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Plated Dinners

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Beef Tenderloin & Sautéed Jumbo Shrimp

Grilled Beef Tenderloin & Jumbo Shrimp
with Burgundy Wine Sauce & Wild Mushrooms
Accompanied by Roasted Fingerling Potatoes
& Chef's Choice Seasonal Vegetables

\$48

Beef Tenderloin & King Salmon

Grilled Beef Tenderloin with Mushroom Ragout
& Pan Seared King Salmon Crusted with Herbs & Parmesan
Topped with Champagne Cream Sauce
Accompanied by Boursin Herbed Mashed Potatoes
& Chef's Choice Seasonal Vegetables

\$48

Vegetarian Mushroom Ragout with Polenta

Medley of Mushrooms & Tomatoes
with Creamy Polenta & Mascarpone
Topped with Parmigiano-Reggiano Cheese

\$23

Vegetarian Lasagna

Layered Pasta with Roasted Butternut Squash,
Spinach, Shallots, Garlic, Mushroom Duxelle,
Basil Pesto, Ricotta & Mozzarella Cheese
Served with Garlic Toast

\$24

Add Gluten Free Noodles \$2

Ask your Catering Manager for seasonal vegan entrée selections.

Desserts

Plated Desserts

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NY Cheesecake

A Velvety Smooth Vanilla Flavored Cheesecake
with a Graham Cracker Crust

\$7

Salted Caramel Chocolate Cream Torte

Dark Chocolate Cake Lightly Soaked with Salted Caramel Sauce
Filled with Bavarian Cream

\$9

Almond Pear Frangipane Tarts

Sliced Pears Baked in a Buttery Almond Filling & Glazed with an Apricot Jam

\$7

Tiramisu

Layers of Coffee-Brandy Simple Syrup Soaked in Sponge Cake
& Filled with Mascarpone Cream

\$7

Duo Chocolate Mousse Gateaux

Chocolate Cake with Two Layers of Dark Chocolate
& White Chocolate Mousse

\$9

Caramel Whiskey Candy Apple Cheesecake

Creamy Smooth Cinnamon Spice Cheesecake
Topped with Caramel Whiskey Candy Apple Sauce on Graham Cracker Crust

\$7