

 *Dinner* 

Dinner Entrées

Beef, Pork and Lamb

New York Strip Steak	\$21.95
<i>12-oz. center cut with wild mushroom demi glace.</i>	
Mojo Pork Loin with Apple Cider Butter Sauce	\$17.95
<i>Caribbean spiced pork loin with sweet butter sauce.</i>	
Filet Mignon	\$25.95
<i>8-oz. center cut filet wrapped with apple smoked bacon.</i>	
Veal Picatta	\$19.95
<i>Finished with lemon caper sauce.</i>	
Rack of Lamb	\$21.95
<i>Seared to medium rare and finished with pinot noir.</i>	
Stuffed Pork Chop	\$22.95
<i>Filled with apple walnut stuffing.</i>	
Prime Rib of Beef	\$22.95
<i>Slow roasted and served with garlic au jus.</i>	
London Broil	\$17.95
<i>Served with hunter mushroom sauce.</i>	

Seafood

Fillet of Salmon	\$18.95
<i>Grilled fillet on a bed of baby spinach with mango beurre blanc.</i>	
Sea Bass	\$25.95
<i>Topped with macadamia nut crust.</i>	
Stuffed Fillet of Flounder	\$22.95
<i>Filled with crab meat stuffing.</i>	
Grilled Mahi Mahi	\$16.95
<i>Topped with fresh fruit salsa.</i>	
Key West Shrimp Skewers	\$20.95
<i>Marinated with spicy citrus and grilled with summer vegetables.</i>	
Crab Cakes	\$23.95
<i>Two of the "best-in-town" cakes.</i>	



Dinner Entrées

Poultry

Chicken Cordon Bleu	\$17.95
<i>Filled with ham and swiss, baked with herbed bread crust.</i>	
Chicken Marsala	\$16.95
<i>Sautéed chicken breast with mushroom-marsala sauce.</i>	
Cornish Rock Hen	\$18.95
<i>Herb roasted and filled with corn bread stuffing.</i>	
Pan Seared Duck Breast	\$22.95
<i>With a mildly sweet black currant sauce.</i>	
Stuffed Chicken Breast	\$16.95
<i>Filled with herbed bread stuffing and finished with sauce supreme.</i>	
Chipotle Chicken	\$17.95
<i>Grilled boneless breast of chicken with southwest marinade.</i>	

Pastas

Prima Vera	\$13.50
<i>Fettuccini tossed with a vegetable medley and creamy alfredo. Add chicken for \$3.00.</i>	
Gardener's Pasta	\$13.50
<i>Linguini tossed with fresh garden vegetables and herb-infused oil.</i>	
Cheese Tortellini	\$13.95
<i>Tossed with marinara and topped with shredded parmesan.</i>	
Penne Pasta	\$14.95
<i>Tossed with red pepper coulis, prosciutto and roasted butternut squash, topped with grated pecorino.</i>	
Shrimp Scampi	\$17.95
<i>Succulent shrimp and linguini pasta tossed with our garlic wine sauce.</i>	
Tomato and Beef Ragù	\$13.50
<i>Herbed tomato sauce and ground beef with rigatoni pasta.</i>	

Pasta selections accompanied with choice of appetizer, salad, bread service, dessert and beverage service.

Dinner Accompaniments

Appetizers

- Choice of one:** Soup du Jour
Fresh-diced Fruit Medley
Traditional Shrimp Cocktail (\$4.00 per person)
Mini Crab Cakes (\$4.00 per person)
with red pepper aioli and chive oil
Mushroom Ravioli (\$4.00 per person)
with warm tomato cream sauce
Shrimp Margarita (\$3.00 per person)
medley of diced chilled shrimp with lively fruits and cilantro lime vinaigrette

Salads

- Choice of one:** Tossed Greens Salad with Assorted Dressings
Caesar Salad
Greek Pasta Salad
Spinach Salad with Walnuts & Bleu Cheese Crumbles

Sides

- Choice of one:** Rice Pilaf
Twice Baked Gorgonzola Potato
Creamy Herb Risotto
Baked Potato
Herb Roasted Red Potatoes
Mashed Red Skin Potatoes with Garlic

Vegetables

- Choice of one:** Green Beans with Toasted Almonds
Honey-glazed Baby Carrots
Sautéed Zucchini
Fresh Steamed Broccoli Florets
Sweet Corn Kernels with Butter
Chef's Vegetable Medley

Desserts

- Choice of one:** Chocolate Cake
Carrot Cake
Red Velvet Cake
Lemon Layer Cake
Fresh Baked Fruit Pie
Chocolate Mousse
Vanilla Ice Cream with Chocolate Sauce

Deluxe selections

- Berry Tart (add \$1.00)
Cheesecake with Blueberry Topping (add \$1.00)
Lemon – Blueberry Tart (add \$2.00)
Peanut Butter Pie (add \$2.00)
Pecan Bourbon Pie (add \$2.00)
Key Lime Pie (add \$2.00)
Cappuccino Silk Pie (add \$2.00)
Cherry Amaretto Cheesecake (add \$2.00)
Cannolis (add \$2.00)



Dinner Buffets

Pasta Buffet (minimum 25 people) \$16.95

Tossed Green Salad and Caesar Salad
Garlic Bread and Assorted Rolls

Choice of three:

Traditional Lasagna
Vegetarian Lasagna
Cheese Tortellini with Marinara
Three-cheese Baked Ziti
Cajun-spiced Pasta with Andouille and Chicken
Chicken Cacciatore
Southwestern Beef Tips tossed with Fettucini
Penne Pasta with Roasted Butternut Squash, Prosciutto, and Peppers
Pasta Prima Vera with Creamy Alfredo

Sautéed Zucchini
Green Beans with Wild Mushrooms

Tiramisu and Cannolis

Coffee, Tea, Decaffeinated Coffee, Iced Tea

All-Season Picnic (minimum 25 people) \$17.50

Tossed Green Salad
Potato Salad
Pasta Salad
Mixed Fruit Salad
BBQ Chicken or Country Style Spare Ribs
Chargrilled Hamburgers
Hot Dogs
Baked Potatoes
Baked Beans
Baked Corn or Corn on the Cob
Assorted Sandwich Rolls and Accompaniments
Brownies and Cookies
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Dinner Buffets

Happy Valley Harvest (minimum 25 people) \$23.95

Tossed Green Salad
Potato Salad and Pasta Salad

Choice of two:

Baked or BBQ Chicken
Traditional or Vegetarian Lasagna
Cheese Tortellini with Marinara
Baked Cod with Lemon Beurre Blanc
Beef Tips Burgundy Served with Fettucini
Veal Marsala

Chef's Carving Station – Choice of One:

Top Round of Beef
with horseradish sauce and au jus
Herb Roasted Breast of Turkey
with country dressing and giblet gravy
Baked Virginia Ham
with honey-raisin glaze
Roasted Red Potatoes
Rice Pilaf
Chef's Fresh Vegetables du Jour
Bread Service
Chef's Dessert Display
Coffee, Tea, Decaffeinated Coffee, Iced Tea

Marina Buffet (minimum 25 people) \$27.95

Appetizer Station
Chilled Jumbo Shrimp Platter with Lemon and Cocktail Sauce
Oysters Rockefeller
Tossed Salad or Caesar Salad
Pasta Salad Florentine
Grilled Fillet of Salmon
Seafood Etouffe
Mahi Mahi with Glazed Pineapple
Herb Roasted Red Potatoes
Seafood Risotto with Baby Shrimp
Corn O'Brien
Fresh Broccoli au Gratin
Chef's Deluxe Dessert Display
Coffee, Tea, Decaffeinated Coffee, Iced Tea



Create Your Own Buffet

Starters

(choice of two)

Tossed Green Salad

Chef's Soup du Jour

Marinated Mushroom & Asparagus

Caesar Salad

Pasta Salad

Macaroni Salad

Fresh Fruit Medley

Entrees

Group A

Carved Top Round of Beef

Boneless Breast of Chicken w/ Cornbread Stuffing

Southwestern Beef Tips

Grilled Salmon with Sauce Mornay

Traditional or Vegetarian Lasagna

Chicken Cordon Bleu

Group B

Sliced Turkey Breast

Baked Sliced Ham

Chicken Chasseur

Shrimp and Sausage Creole

Herb Roasted Chicken (Bone-in)

London Broil

Accompaniments

(choice of three)

Rice Pilaf

Creamy Herb Risotto

Green Beans with Almonds

Fresh Steamed Broccoli

Twice Baked Gorgonzola Potato

Herb Roasted Red Potatoes

Honey Glazed Baby Carrots

Sweet Corn Kernels

Baked Potato

Mashed Potatoes

Sautéed Zucchini

Fresh Vegetable Medley

Dessert Buffet with Three Selections

Two entrees from group A \$21.95

Two entrees from group B..... \$19.95

Pricing for additional entrée combinations available upon request.

Two carving stations at no charge, \$35.00 each additional station.

Prime Rib Buffet

Prime Rib Buffet \$24.95
Chef carved slow roasted prime rib of beef with horseradish and garlic au jus.

Starters

(choice of two)

Tossed Green Salad

Caesar Salad

Pasta Salad

Chef's Soup du Jour

Macaroni Salad

Marinated Mushroom & Asparagus

Fresh Fruit Medley

Entrees

(choice of one)

Boneless Breast of Chicken w/ Cornbread Stuffing

Chicken Cordon Bleu

Grilled Salmon with Sauce Mornay

Traditional or Vegetarian Lasagna

Accompaniments

(choice of three)

Rice Pilaf

Twice Baked Gorgonzola Potato

Baked Potato

Creamy Herb Risotto

Herb Roasted Red Potatoes

Mashed Potatoes

Green Beans with Almonds

Honey Glazed Baby Carrots

Sautéed Zucchini

Fresh Steamed Broccoli

Sweet Corn Kernels

Fresh Vegetable Medley

Chef's Choice Dessert Buffet

 *Hors D'oeuvres* 

Hors D'oeuvres Selections

Cold Displays and Platters

Approximately 50 guests per tray

Fresh Vegetable Crudite	\$85.00
<i>With ranch and hummus dips.</i>	
Assorted Cheese Display	\$105.00
<i>With honey mustard dip and cracker display.</i>	
Fresh Fruit and Melon Display	\$115.00
<i>With yogurt dip and berries.</i>	
Fresh Mozzarella	\$125.00
<i>With asparagus, grilled portabella and baby tomatoes. Drizzled with olive oil and fresh-cracked peppercorns.</i>	
Cold Smoked Salmon Platter	\$165.00
<i>Accompanied with bread crisps, crackers and boursin.</i>	
Churchill Downs Platter	\$325.00
<i>An assortment of thin-sliced "peppered" tenderloin of beef, mojo pork loin and grilled portabella, with assorted sandwich spreads and mini rolls.</i>	

Cold Trays or Butlered Hors D'oeuvres

50 pieces per tray

Chilled Shrimp	\$90.00
<i>With lemon and tangy cocktail sauce.</i>	
Fresh Melon wrapped with prosciutto	\$65.00
Assorted finger sandwiches	\$60.00
<i>Assortment of traditional and honey wheat tortilla pinwheels.</i>	
Stuffed Cherry Tomatoes	\$65.00
<i>Filled with bleu cheese and bacon.</i>	
Assorted Canapes	\$90.00
<i>Chef's assortment of pates, duxelles, mousses and croquettes.</i>	
Mushroom Wellington	\$105.00
<i>Marinated mushrooms and boursin cheese baked in delicate pastry shell.</i>	

Hors D'oeuvres Selections

Hot Hors D'oeuvres

50 pieces per tray

Coconut Battered Shrimp	\$115.00
Beef Satay with Roasted Vegetable Coulis	\$95.00
Bacon Wrapped Scallops	\$115.00
Mini Egg Rolls with Duck Sauce	\$65.00
Coconut Chicken	\$85.00
Pastry Wrapped Cocktail Franks	\$60.00
Mini Quiche	\$65.00
Buffalo Style Chicken Wings	\$50.00
Mini Beef Wellington	\$125.00
Mini Crab Cakes	\$95.00
Chicken Breast Tenders	\$65.00
Spanikopita	\$75.00
Mini Chicken Cordon Bleu	\$75.00
Mushrooms Stuffed with Crab Meat	\$85.00
Cocktail Meatballs (Swedish or Sweet & Sour)	\$65.00
Potato Skins with Cheese and Bacon	\$45.00
Chicken Satay with Thai Garlic Dipping Sauce	\$75.00
Chicken & Pineapple Skewers	\$105.00

Snack Food

Potato Chips, Pretzels or Cajun Snack Mix \$5.50 per pound; Mixed Nuts \$10.00/ pound

 *Receptions* 

Social Reception

\$29.95 per person

Fresh Vegetable Crudités
International Cheese Displays
Fresh Sliced Fruits and Berries

Butlered Hors D'oeuvres

Choice of three from selections below.
(one hour service time)

Hot Hors D'oeuvres Station

Choice of three from selections below.
(one hour service time)

Chilled Shrimp

**Fresh Melon wrapped with
prosciutto**

Assorted finger sandwiches

Stuffed Cherry Tomatoes

Assorted Canapes

Portabella Wellington

Coconut Battered Shrimp

Beef Satay

Bacon Wrapped Scallops

Mini Egg Rolls with Duck Sauce

Coconut Chicken

**Pastry Wrapped Cocktail
Franks**

Mini Quiche

Buffalo Style Chicken Wings

Venison Satay

Mini Crab Cakes

Chicken Breast Tenders

Spanikopita

Mini Chicken Cordon Bleu

**Mushrooms Stuffed with
Crab Meat**

**Cocktail Meatballs
(Swedish or Sweet & Sour)**

**Potato Skins with Cheese
and Bacon**

Chicken Satay

Chef's Sauté Station

Choice of shrimp and scallops sautéed with assorted pastas and sauces
or

Oriental stir fry with chicken and pork.

Carving Station

Choice of one:

Baked Virginia Ham

Garlic Rubbed Tenderloin of Beef

Herb Roasted Breast of Turkey

Accompanied with Assorted Rolls and Spreads

Chef's Dessert Display

Fresh-brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Grand Courtyard Reception

\$40.95

Butlered Hors D'oeuvres

(one hour service time)

Choice of two from Hors D'oeuvres selections.

Hot Hors D'oeuvres Station

(one hour service time)

Choice of two from Hors D'oeuvres selections.

Cold Displays

(one hour service time)

A bountiful selection of fresh fruits, cheeses, and vegetables with various dipping sauces and spreads.

Made-to-Order Salad Station

Caesar salads with fresh grated parmesan
and

Tossed green salad with an array of garden vegetables and dressings.

Accompanied with fresh baked rolls and breads

Carving Station

Choice of two:

Tenderloin of Beef

with roasted pepper au jus

Leg of Lamb

with pinot noir reduction

Marinated Venison Tenderloin

Pork Roulade

filled with marinated vegetables

Roasted Young Turkey

with country bread stuffing

Prime Rib of Beef

Sauté Station

Watch as our chefs prepare your favorite pastas and stir fry before your eyes

Fresh Julienne of Vegetables

Three Assorted Pastas (fettuccini, capellini and penne)

Jumbo Shrimp and Day Boat Scallops

Chicken and Beef

Accompanied with a variety of sauces, oils, herbs, and spices.

Accompaniments

Choice of three:

Twice-baked Gorgonzola Potatoes

Rice Pilaf

Herb Roasted Red Potatoes

Creamy Saffron Risotto

Green Beans with Toasted Almonds

Glazed Baby Carrots

Fresh Steamed Broccoli

Chef's Vegetable Medley

Deluxe Dessert Station

Fresh-brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

Banquet Beverage Service

A bartender fee of \$15.00 per hour will be added to all bars under \$300.00 in sales.

Hosted Bar Pricing (per hour, per person)

	House Brands	Call Brands	Premium Brands
1st hour	\$7.00	\$8.50	\$9.25
2nd hour	\$4.25	\$5.00	\$5.50
Each additional hour	\$3.50	\$4.25	\$5.00

Hosted Bar Pricing (per bottle pricing calculated upon consumption)

We offer three tiers of hosted bars calculated upon consumption. Each tier will also be stocked with brands from the previous level so that your guests will have an adequate selection.

1 House Brands

Your bar will be supplied with our "house" selected brands of Bourbon, Whiskey, Scotch, Vodka, Gin, Rum, Tequilla, Peach and Raspberry Schnapps and 1.5 litre bottles of house wines. At closing we will calculate the fee based on consumption to the nearest 1/10th bottle at \$39.00 per bottle.

2 Call Brands

Bourbon		Scotch	
Jim Beam	\$59.00	Cutty Sark	\$65.00
Jack Daniels	\$69.00	Gin	
		Beefeater	\$65.00
Whiskey		Vodka	
Seagrams 7	\$49.00	Smirnoff	\$49.00
Seagrams VO	\$54.00	Rum	
Canadian Club	\$54.00	Bacardi	\$54.00
Southern Comfort	\$59.00	Captain Morgan	\$65.00

3 Premium Brands

Bourbon		Gin	
Makers Mark	\$89.00	Tanqueray	\$79.00
Whiskey		Bombay Sapphire	
Jameson	\$89.00	\$89.00	
Crown Royal	\$89.00	Tequilla	
		Cuervo Gold	
		\$79.00	
Vodka		Cordials and Liquors	
Absolut	\$79.00	Kahlua	
Stolichynia	\$79.00	\$79.00	
Scotch		Amaretto Di Sorrora	
Dewars	\$89.00	\$79.00	
Johnnie Walker Red	\$89.00	Bailey's Irish Cream	
		\$79.00	
		Jagermeister	
		\$79.00	
		Sambucca	
		\$79.00	



Banquet Beverage Service (continued)

Draught Beers by the Keg

Domestic brands.....	\$175.00
Imported.....	\$225.00

Champagne Punch.....\$45.00 per gallon

Non-alcoholic Punch.....\$15.00 per gallon

Cash Bar Pricing

House Brands.....	\$3.50
Call Brands.....	\$4.25
Premium Brands	\$5.25
Domestic Bottled Beer.....	\$3.25
Imported Bottled Beer.....	\$4.00
House Wine (by the glass).....	\$4.50