



**“PLEASE SELECT A MAXIMUM OF 8 SELECTIONS”  
“EACH APPETIZER IS PRICED 10 PIECES PER ORDER”**

**TOMATO BRUSCHETTA W/ BLUE CHEESE ON TOASTED CIABATTA \$12**

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**ST. LOUIS STYLE TOASTED RAVIOLI W/ MARINARA SAUCE \$12**

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**CHEESE STUFFED MUSHROOMS W/ SMOKED TOMATO MAYONNAISE  
OR STUFFED WITH CHORIZO \$14**

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**MINI BAR BURGERS W/ CHEDDAR CHEESE ON SOFT BRIOCHE BUN \$14**

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**GRILLED CARIBBEAN JERKED DRUMMIES W/ PINEAPPLE DIPPING SAUCE  
OR BUFFALO CHICKEN DRUMMIES W/ RANCH OR BLUE CHEESE \$12**

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**HICKORY SMOKED PRAWNS (18CT) W/ CHILE LIME MAYONNAISE \$18**

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**DEEP FRIED POTATO SKINS W/YELLOW & WHITE CHEDDAR CHEESE,  
HICKORY SMOKED BACON & GREEN ONIONS \$12**

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**CHICKEN FLAUTAS, DEEP FRIED & SERVED WITH FIRE ROASTED TOMATO SALSA \$16**

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**CALIFORNIA CHICKEN WRAPS MADE WITH PEPPERS, MOZZARELLA AND PROVOLONE  
CHEESE BLEND, CARROTS, LETTUCE, CHICKEN WITH A JALAPENO RANCH SAUCE \$15**

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**PEANUT CHICKEN SATAY W/ A SPICY CILANTRO PEANUT DIPPING SAUCE \$12**

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**BEER POACHED PRAWNS (18CT.) W/ HOUSEMADE COCKTAIL SAUCE \$24**

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**LOUISIANA LUMP CRABCAKES W/ JALAPENO CRÈME \$28**

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**BEEF TENDERLOIN W/ CARAMELIZED ONIONS, BLUE CHEESE MOUSSE AND  
RED PEPPER ON GRILLED BAGUETTE \$30**

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**SPINACH DIP - THREE CHEESE AND ROASTED ARTICHOKE  
WITH CRISPY CORN TORTILLAS FOR 4 PEOPLE \$10**

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**VEGETABLE OR FRUIT TRAY FOR 50 PEOPLE \$65**

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**ASSORTED CHEESE TRAY FOR 25 PEOPLE \$40**

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**BITE SIZE BROWNIE TRAY - 10 PIECES - \$14**

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**ASSORTED COOKIE TRAY - 10 PIECES - \$10**

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**UNLIMITED NON-ALCOHOLIC BEVERAGES \$2.00 PER PERSON**

**ALL PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAX**



**“IN THE HOLE”**

**\$22.99**

CAESAR OR HOUSE SALAD WITH YOUR CHOICE OF DRESSING  
PASTA SALAD WITH SUN-DRIED TOMATO, FETA CHEESE, RED ONION, BLACK OLIVES,  
CAPERS, SLICED PEPPERONI, AND TURKEY  
SAUTÉED CHICKEN WITH BASIL CREAM SAUCE  
CARVED ROAST BEEF WITH HORSERADISH MOUSSE AND CARAMELIZED ONIONS  
GREEN BEANS  
ROASTED RED POTATOES  
WARM CHEDDAR BISCUITS  
ASSORTED TRAY OF COOKIES AND BROWNIES  
HERB ROASTED TILAPIA WITH SUN-DRIED TOMATO BUTTER - ADD \$4.00

**“ON DECK”**

**\$26.95**

CAESAR OR HOUSE SALAD WITH YOUR CHOICE OF DRESSING  
BACON WRAPPED LOIN OF PORK WITH PINEAPPLE CHUTNEY SAUCE  
GRILLED ATLANTIC SALMON WITH WASABI HONEY MUSTARD  
PENNE PASTA WITH TOMATO BASIL CREAM AND GRATED PARMESAN CHEESE  
GREEN BEANS, ROASTED RED POTATOES  
WARM CHEDDAR CHEESE BISCUITS  
CHEESECAKE WITH CHOCOLATE SYRUP

**“AT THE PLATE”**

**\$34.95**

CAESAR OR HOUSE SALAD WITH YOUR CHOICE OF DRESSING  
FRESH FRUIT SALAD  
SAUTÉED CHICKEN WITH A WHITE CREAM AND MUSHROOM SAUCE  
FETTUCINI PASTA  
ROAST TENDERLOIN OF BEEF WITH CARAMELIZED ONION AND  
A MELTING OF BLUE CHEESE  
GREEN BEANS  
ROASTED RED POTATOES  
WARM CHEDDAR CHEESE BISCUITS  
NEW YORK STYLE CHEESECAKE WITH BERRY COMPOTE

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UNLIMITED NON-ALCOHOLIC BEVERAGES \$2.00 PER PERSON

ALL PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAX



**APPETIZER COURSE**

PLEASE SELECT UP TO THREE DIFFERENT APPETIZERS - PLEASE ORDER IN ADVANCE  
NOTE: ON AVERAGE, APPETIZERS WILL ACCOMMODATE THREE PEOPLE

- SPINACH, ARTICHOKE AND THREE CHEESE DIP WITH CRISP FRIED CORN CHIPS...\$8.95**
- DEEP FRIED CALAMARI SERVED WITH WASABI HONEY MUSTARD DIPPING SAUCE...\$8.95**
- BUFFALO CHICKEN WINGS TOSSED IN OUR SWEET RED HOT BUTTERY SAUCE AND SERVED WITH CELERY STICKS AND RANCH DRESSING...\$8.50**
- CHORIZO STUFFED MUSHROOMS WITH SMOKED TOMATO MAYONNAISE...\$7.25**
- LOUISIANA CRAB CAKES SERVED WITH JALAPENO CREAM SAUCE...\$9.95**
- CHICKEN FLAUTAS, DEEP FRIED & SERVED WITH FIRE ROASTED TOMATO SALSA \$8.50**

**SALAD COURSE**

**HOUSE SALAD...\$2.99**

A MIX OF BABY GREENS, ICEBERG AND ROMAINE LETTUCES, RED ONIONS, CUCUMBERS, OLIVES, CARROTS, TOMATO AND HARD COOKED EGG TOSSED IN OUR HOUSEMADE ITALIAN VINAIGRETTE DRESSING

**CAESAR SALAD...\$2.99**

CRISPY ROMAINE HEARTS, FOCACCIA BREAD CROUTONS, CREAMY CAESAR DRESSING AND PARMESAN CHEESE

**CUP OF SOUP...\$2.99**

CHEF'S DAILY SEASONAL SOUP

**ENTRÉE COURSE**

PLEASE SELECT THREE FROM THE FOLLOWING LIST

**14 OZ NEW YORK STRIP STEAK...\$27.95**

THICK CUT, DRY AGED AND GRILLED TO PERFECTION SERVED WITH PUJOLS STEAK BUTTER WITH ROASTED RED POTATOES AND GREEN BEANS

**8 OZ. CENTER CUT TENDERLOIN OF BEEF...\$29.95**

SERVED WITH A RED WINE AND SHIITAKE MUSHROOM SAUCE, YUKON GOLD WHIPPED POTATOES AND GREEN BEANS

**GRILLED CENTER CUT PORK CHOP...\$16.99**

16 OZ DOUBLE CUT CHOP, MARINATED WITH DEDE'S DOMINICAN MARINADE, LIGHTLY SMOKED AND GRILLED, TOPPED WITH JALAPENO AND PINEAPPLE CHUTNEY, SERVED WITH YUKON GOLD WHIPPED POTATOES AND GREEN BEANS

**FULL RACK OF SLOW SMOKED BABY BACK RIBS...\$22.95**

PORK BABY BACK RIBS RUBBED WITH PUJOLS' OWN SPECIAL BLEND RIB RUB, APPLEWOOD SMOKED AND BASTED WITH OUR BOURBON BARBECUE SAUCE SERVED WITH COLE SLAW

**FRESH BAKED SEA BASS...\$23.95**

BAKED AND SERVED WITH OLIVE TAPENADE, YUKON GOLD WHIPPED POTATOES AND GREEN BEANS

**GRILLED ATLANTIC SALMON...\$16.99**

HERB MARINATED AND CHARBROILED, SERVED WITH WILD RICE AND GREEN BEANS

**STUFFED CHICKEN BREAST...\$16.95**

BREAST OF CHICKEN STUFFED WITH SPINACH, BACON, HAM, ARTICHOKE AND CHEESE, TOPPED WITH A WHITE WINE MUSHROOM SUPREME SAUCE, SERVED WITH YUKON GOLD WHIPPED POTATOES AND GREEN BEANS

**HERB ROASTED BREAST OF CHICKEN...\$15.95**

12 OZ BONE-IN BREAST OF CHICKEN, TOPPED WITH A MANGO SALSA, SERVED WITH YUKON GOLD WHIPPED POTATOES AND GREEN BEANS

**PASTA CARBONARA...\$11.95 - ADD CHICKEN FOR \$2.95**

IMPORTED SPAGHETTI TOSSED WITH SMOKED BACON, PEAS, A TOUCH OF GARLIC AND A PARMESAN CREAM SAUCE

**PASTA FRESCA PENNE...\$12.95 - ADD CHICKEN FOR \$2.95, SHRIMP FOR \$3.95**

IMPORTED SPAGHETTI TOSSED WITH SMOKED BACON, PEAS, A TOUCH OF GARLIC AND A PARMESAN CREAM SAUCE

**DESSERT COURSE**

PLEASE SELECT ONE FOR YOUR ENTIRE GROUP

**CHEESECAKE...\$4.95      CARROT CAKE...\$4.95**

**COOKIE AND BROWNIE PLATTER...\$4.00 PER PERSON**

**UNLIMITED NON-ALCOHOLIC BEVERAGES \$2.00 PER PERSON**

ALL PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAX



**SOUP/SALAD COURSE**

PLEASE SELECT ONE FOR THE ENTIRE GROUP

**HOUSE SALAD...\$2.99**

A MIX OF BABY GREENS, ICEBERG AND ROMAINE LETTUCES, RED ONIONS, CUCUMBERS, OLIVES, CARROTS, TOMATO AND HARD COOKED EGG TOSSED IN OUR HOUSEMADE ITALIAN VINAIGRETTE DRESSING

**CAESAR SALAD...\$2.99**

CRISPY ROMAINE HEARTS, FOCCACIA BREAD CROUTONS, CREAMY CAESAR DRESSING AND PARMESAN CHEESE

**CUP OF SOUP...\$2.99**

CHEF'S DAILY SEASONAL SOUP

**ENTRÉE COURSE**

PLEASE SELECT THREE FROM THE FOLLOWING LIST

**PHILLY STEAK AND PROVOLONE CHEESE...\$11.95**

WITH GRILLED ONIONS AND PEPPERS, SERVED WITH FRENCH FRIES

**CHICKEN SALAD CROISSANT SANDWICH...\$8.95**

HOUSEMADE WITH ALMONDS, LETTUCE, TOMATO AND RED ONION  
SERVED ON A CROISSANT WITH FRENCH FRIES

**TUNA MELT SANDWICH...\$7.95**

CHUNKS OF WHITE TUNA, CELERY, DRIED CRAISINS AND CREAMY MAYONNAISE WITH LETTUCE AND TOMATO ON WHOLE WHEAT BREAD, SERVED WITH FRIES

**STEAK SALAD...\$9.95**

SOUTHWESTERN MARINATED AND CHARBROILED FLAT IRON STEAK, CRISPY ICEBERG LETTUCE, FIRE ROASTED RED PEPPERS, ROASTED CORN SALSA, CRUMBLLED BLUE CHEESE, RED AND GREEN ONIONS TOSSED IN SMOKED JALAPENO BUTTERMILK DRESSING AND TOPPED WITH TORTILLA STRIPS

**GRILLED CHICKEN CAESAR SALAD...\$8.95**

CHARBROILED BREAST OF CHICKEN, CRISPY ROMAINE HEARTS, FOCCACIA BREAD CROUTONS, CREAMY CAESAR DRESSING AND PARMESAN CHEESE

**GRILLED ATLANTIC SALMON...\$10.95**

HERB MARINATED AND CHARBROILED  
SERVED OVER A BED OF MULTI-GRAIN WILD RICE AND DRIZZLED WITH WASABI HONEY MUSTARD

**CHARBROILED BREAST OF CHICKEN...\$9.95**

SERVED WITH YUKON GOLD MASHED POTATOES AND SEASONAL VEGETABLES

**PRIME RIB...\$10.95**

7 OZ. PORTION OF TENDER PRIME RIB SLOWLY ROASTED ON A BED OF ROCK SALT AND MIREPOIX  
SERVED WITH ROASTED RED POTATOES AND SEASONAL VEGETABLES

**CHICKEN FETTUCCINI PASTA...\$9.95**

FETTUCCINI TOSSED WITH VINE RIPENED TOMATO, ROASTED GARLIC, MUSHROOMS, BASIL AND CREAM  
TOPPED WITH GRILLED CHICKEN, PARMESAN AND PINE NUTS

**DESSERT COURSE**

PLEASE SELECT ONE FOR THE ENTIRE GROUP

**CHEESECAKE...\$3.00**

**COOKIE AND BROWNIE PLATTER...\$4.00 PER PERSON**

**UNLIMITED NON-ALCOHOLIC BEVERAGES \$2.00 PER PERSON**

ALL PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAX



**BOTH SIT DOWN AND BUFFET PACKAGES INCLUDE A 1-HOUR OPEN HOUSE BAR  
ADD \$6.00 PER PERSON FOR EVERY ADDITIONAL HOUR  
ADD \$6.00 PER PERSON FOR PREMIUM LIQUOR**

**APPETIZER COURSE**

PLEASE SELECT UP TO THREE DIFFERENT APPETIZERS  
PLEASE ORDER IN ADVANCE

NOTE: ON AVERAGE, APPETIZERS WILL ACCOMMODATE THREE PEOPLE

- SPINACH, ARTICHOKE AND THREE CHEESE DIP WITH CRISP FRIED CORN CHIPS...\$8.95**
- DEEP FRIED CALAMARI SERVED WITH WASABI HONEY MUSTARD DIPPING SAUCE...\$8.95**
- BUFFALO CHICKEN WINGS TOSSED IN OUR SWEET RED HOT BUTTERY SAUCE AND  
SERVED WITH CELERY STICKS AND RANCH DRESSING...\$8.50**
- CHORIZO STUFFED MUSHROOMS WITH SMOKED TOMATO MAYONNAISE...\$7.25**
- LOUISIANA CRAB CAKES SERVED WITH JALAPENO CREAM SAUCE...\$9.95**
- CHICKEN FLAUTAS, DEEP FRIED & SERVED WITH FIRE ROASTED TOMATO SALSA \$8.50**

**SIT DOWN DINNER  
\$29.95**

- HOUSE SALAD OR CAESAR SALAD (PLEASE SELECT ONE FOR YOUR GUESTS)**
- WARM CHEDDAR CHEESE BISCUITS**
- SAUTEED CHICKEN BREAST**
- WHITE CREAM MUSHROOM SAUCE, SERVED WITH YUKON GOLD WHIPPED POTATOES AND GREEN BEANS**
- 8 OZ. PRIME RIB**
- SLOW ROASTED ON A BED OF ROCK SALT AND MIREPOIX TO PROVIDE JUST ENOUGH SEASONING, SERVED WITH  
ROASTED RED POTATOES AND GREEN BEANS**
- CHEESECAKE WITH BERRY COMPOTE**
- SUBSTITUTE 12 OZ. STRIP STEAK FOR \$5.00 PER PERSON**

**BUFFET DINNER  
\$34.95**

- HOUSE SALAD OR CAESAR SALAD (PLEASE SELECT ONE FOR YOUR GUESTS)**
- WARM CHEDDAR CHEESE BISCUITS**
- PASTA SALAD WITH SUN-DRIED TOMATO, FETA CHEESE, RED ONION AND BLACK OLIVES**
- SAUTEED CHICKEN WITH WHITE CREAM AND MUSHROOM SAUCE**
- GRILLED ATLANTIC SALMON WITH WASABI HONEY MUSTARD**
- CARVED ROAST BEEF**
- ROASTED RED POTATOES**
- GREEN BEANS**
- COOKIE AND BROWNIE PLATTER**



**“IN THE HOLE”  
\$15.95**

CAESAR OR HOUSE SALAD WITH YOUR CHOICE OF DRESSING  
PASTA SALAD WITH SUN-DRIED TOMATO, FETA CHEESE, RED ONION, BLACK OLIVES,  
CAPERS, SLICED PEPPERONI, AND TURKEY  
PAN ROASTED CHICKEN W/ CILANTRO RICE  
CARVED ROAST BEEF WITH HORSERADISH MOUSSE AND CARAMELIZED ONIONS  
DAILY VEGETABLES  
ROASTED RED POTATOES  
WARM CHEDDAR CHEESE BISCUITS  
COOKIE AND BROWNIE PLATTER  
HERB ROASTED TILAPIA WITH SUN-DRIED TOMATO BUTTER - ADD \$4.00

**“ON DECK”  
\$20.95**

CAESAR OR HOUSE SALAD WITH YOUR CHOICE OF DRESSING  
ASSORTED CHEESE AND FRESH SEASONAL FRUIT PLATTER  
CHICKEN WITH MUSHROOMS AND A WHITE CREAM SAUCE  
GRILLED SALMON W/ WASABI HONEY MUSTARD  
CARVED ROAST BEEF WITH HORSERADISH MOUSSE AND CARAMELIZED ONIONS  
DAILY VEGETABLES  
ROASTED RED POTATOES  
WARM CHEDDAR CHEESE BISCUITS  
CHEESECAKE WITH CHOCOLATE SYRUP

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UNLIMITED NON-ALCOHOLIC BEVERAGES \$2.00 PER PERSON



**2 HOUR BEER, WINE, SOFT DRINK BAR**

**3 KINDS OF DOMESTIC BEER**

BUDWEISER, BUD LIGHT AND BUD SELECT

**3 HOUSE WINES - CHARDONNAY, MERLOT AND WHITE ZINFANDEL  
SOFT DRINKS, ICED TEA AND COFFEE**

**\$12.95**

PER PERSON

**2 HOUR HOUSE BAR**

**3 KINDS OF DOMESTIC BEER**

BUDWEISER, BUD LIGHT AND BUD SELECT

**3 HOUSE WINES - CHARDONNAY, MERLOT AND WHITE ZINFANDEL  
HOUSE LIQUOR**

BOURBON, SCOTCH, VODKA, GIN, RUM AND TEQUILA

**\$15.95**

PER PERSON

**2 HOUR PREMIUM BAR**

**6 KINDS OF BEER (OTHERS MAY BE ADDED)**

BUDWEISER, BUD LIGHT, BUD SELECT, MICHELOB LIGHT, HEINEKEN, AMSTEL LIGHT

**6 HOUSE WINES**

CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO, RIESLING, MERLOT, CABERNET SAUVIGNON

**PREMIUM LIQUOR**

JACK DANIELS BOURBON, DEWARS SCOTCH, ABSOLUT VODKA, BEEFEATER GIN,  
BACARDI RUM, JOSE CUERVO TEQUILA

**\$20.95**

PER PERSON

FOR EITHER BAR IT IS \$6 FOR EVERY ADDITIONAL HOUR

**BAR TAB**

DOMESTIC BEER \$3.75

IMPORTED BEER \$4.50

HOUSE WINE \$7.00 CHARDONNAY, WHITE ZINFANDEL, MERLOT

OTHER WINES - CABERNET \$8.00, PINOT NOIR \$8.00, RIESLING \$7.00

HOUSE LIQUOR DRINKS \$5.00

PREMIUM LIQUOR

(JACK DANIELS, DEWARS, ABSOLUT, BEEFEATER, BACARDI, JOSE CUERVO) \$6.00

TOP SHELF (CROWN ROYAL, GREY GOOSE, MAKERS MARK, GLENLIVET) \$7.50

ALL PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAX



**TWO HOURS OF CONTINUOUS FOOD AND OPEN HOUSE BAR**

PLEASE SELECT **ONE** FROM THE FOLLOWING:

MINI CHICKEN SALAD SANDWICHES AND MINI TURKEY SANDWICHES  
OR  
CHEESE, FRUIT AND VEGGIE PLATTER

PLEASE SELECT **FOUR** FROM THE FOLLOWING:

CHORIZO STUFFED MUSHROOMS  
MEATBALLS IN BOURBON BBQ SAUCE  
BUFFALO CHICKEN WINGS  
TOASTED RAVIOLI WITH MARINARA SAUCE  
EGG ROLLS WITH SWEET 'N SOUR SAUCE  
CRAB RANGOON  
TOMATO BRUSCHETTA  
POTATO SKINS  
CRAB CAKES...ADD \$2.00 PER PERSON  
SMOKED SHRIMP...ADD \$2.50 PER PERSON  
FLAUTAS...ADD \$1.50 PER PERSON

**BAR**

TWO-HOUR OPEN HOUSE BAR

CONSISTING OF BEER, WINE AND COCKTAILS

(FOR EVERY ADDITIONAL HOUR...ADD \$6.00 PER PERSON)

(PREMIUM LIQUOR AVAILABLE FOR \$6.00 PER PERSON)

**\$26.95**

PER PERSON

ALL PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAX



**TWO HOURS OF CONTINUOUS FOOD AND  
BEER, WINE & NON-ALCOHOLIC BAR**

PLEASE SELECT **ONE** FROM THE FOLLOWING:

MINI CHICKEN SALAD SANDWICHES AND MINI TURKEY SANDWICHES  
OR  
CHEESE, FRUIT AND VEGGIE PLATTER

PLEASE SELECT **FOUR** FROM THE FOLLOWING:

CHORIZO STUFFED MUSHROOMS  
MEATBALLS IN BOURBON BBQ SAUCE  
BUFFALO CHICKEN WINGS  
TOASTED RAVIOLI WITH MARINARA SAUCE  
EGG ROLLS WITH SWEET 'N SOUR SAUCE  
CRAB RANGOON  
TOMATO BRUSCHETTA  
POTATO SKINS  
CRAB CAKES...ADD \$2.00 PER PERSON  
SMOKED SHRIMP...ADD \$2.50 PER PERSON  
FLAUTAS...ADD \$1.50 PER PERSON

**BAR**

TWO-HOUR OPEN HOUSE BAR  
CONSISTING OF BEER AND WINE  
(FOR EVERY ADDITIONAL HOUR...ADD \$6.00 PER PERSON)

**\$23.95**

PER PERSON

ALL PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAX



**BREAKFAST BANQUET BUFFET**

SEASONAL FRUIT PLATTER

ASSORTED BREADS AND DONUTS

SCRAMBLED EGGS

SKILLET BROWN POTATOES

BACON

SAUSAGE

CHEDDAR CHEESE BISCUITS

GRAVY

COFFEE AND ORANGE JUICE

**\$12.95**

PER PERSON

**CONTINENTAL BREAKFAST BUFFET**

SEASONAL FRUIT PLATTER

ASSORTED BREADS, DANISH,

PASTRIES AND BAGELS

COFFEE AND ORANGE JUICE

**\$6.95**

PER PERSON



**FIRST COURSE**

(PLEASE SELECT FOUR FOR ENTIRE GROUP)

**ROSEMARY SCENTED RACK OF COLORADO LAMB...\$5.95 PER PERSON**

ROSEMARY CRUSTED WITH MAYTAG BLUE CHEESE, SMOKED BACON AND TOPPED WITH LAMB JUS

**PAN ROASTED NEW ENGLAND SEA SCALLOP...\$5.95 PER PERSON**

WITH LOBSTER RISOTTO AND WHITE TRUFFLE OIL

**SPICED GULF PRAWN...\$4.95 PER PERSON**

WITH SMOKED CORN RELISH AND CHIPOTLE PEPPER REMOULADE

**HICKORY SMOKED PRAWNS...\$4.95 PER PERSON**

SERVED WITH A CHILE LIME AIOLI

**PEANUT CHICKEN SATAY...\$3.95 PER PERSON**

WITH SPICY CILANTRO PEANUT DIPPING SAUCE

**CRAB STUFFED MUSHROOMS...\$4.95 PER PERSON**

SERVED WITH A CHIPOTLE PEPPER REMOULADE

**CHICKEN FLAUTAS...\$3.95 PER PERSON**

SERVED WITH ACHOITE CHICKEN, QUESO FRESCO, SMOKED TOMATO OIL, FIRE ROASTED SALSA AND CHIPOTLE CREAM

**SECOND COURSE**

(PLEASE SELECT ONE FOR ENTIRE GROUP)

**\$4.95 PER PERSON**

**BABY MIXED GREENS**

WITH DRIED BING CHERRIES, MAYTAG BLUE CHEESE, CANDIED WALNUTS, HARICOT VERTS, & BALSAMIC VINAIGRETTE

**CLASSIC CAESAR SALAD**

WITH SHAVED REGGIANO PARMESAN, FOCACCIA BREAD CROUTON AND CREAMY CAESAR DRESSING

**BOSTON BIBB LETTUCE HEARTS**

TOSSED WITH CHOPPED BACON, EGG, BLUE CHEESE, FOCACCIA CROUTONS, AND RANCH DRESSING

**THIRD COURSE**

(PLEASE SELECT ONE FOR ENTIRE GROUP)

**HAND CARVED BEEF TENDERLOIN AND FRESH ALASKAN HALIBUT...\$35.95 PER PERSON**

SERVED WITH MANGO RELISH, AND TOPPED WITH SMOKED TOMATO OIL, YUKON GOLD WHIPPED POTATOES AND GRILLED JUMBO ASPARAGUS WITH PORT WINE REDUCTION

**HAND CARVED BEEF TENDERLOIN AND**

**PAN ROASTED CHILEAN SEA BASS...\$39.95 PER PERSON**

SERVED WITH HERB VINAIGRETTE AND SMOKED TOMATO OIL, YUKON GOLD WHIPPED POTATOES, GRILLED JUMBO ASPARAGUS WITH PORT WINE REDUCTION

**HAND CARVED BEEF TENDERLOIN AND GRILLED FRESH ALASKAN SALMON WITH WASABI**

**HONEY MUSTARD ...\$34.95 PER PERSON**

SERVED WITH YUKON GOLD WHIPPED POTATOES, GRILLED JUMBO ASPARAGUS WITH PORT WINE REDUCTION

**HAND CARVED BEEF TENDERLOIN AND**

**PETITE POUSSIN (CHICKEN)...\$35.95 PER PERSON**

SERVED WITH YUKON GOLD WHIPPED POTATOES, GRILLED JUMBO ASPARAGUS WITH PORT WINE REDUCTION

**GRILLED ROSEN FARMS VEAL CHOP ...\$38.95 PER PERSON**

SERVED WITH HERBED RED POTATOES AND SMOKED BACON HASH AND SHIITAKE MUSHROOM DEMIGLACE

**DESSERT COURSE**

(PLEASE SELECT ONE FOR ENTIRE GROUP)

**WARM CREAM CHEESE AND DARK CHOCOLATE BROWNIE WITH TAHITIAN VANILLA ICE CREAM**

**\$4.95 PER PERSON**

**TAHITIAN VANILLA CREME BRULE WITH FRESH RASPBERRIES \$4.95 PER PERSON**

**NEW YORK STYLE CHEESECAKE WITH BERRY COMPOTE \$4.95 PER PERSON**

**SAMPLING OF ALL THREE OF THE DESSERTS LISTED ABOVE \$7.95 PER PERSON**

**BEVERAGES NOT INCLUDED**



**\$59.95 PER PERSON  
FIRST COURSE**

(PLEASE SELECT THREE FOR ENTIRE GROUP)

**ROSEMARY SCENTED RACK OF COLORADO LAMB**

ROSEMARY CRUSTED WITH MAYTAG BLUE CHEESE, SMOKED BACON AND TOPPED WITH LAMB JUS

**PAN ROASTED NEW ENGLAND SEA SCALLOP**

WITH LOBSTER RISOTTO AND WHITE TRUFFLE OIL

**SPICED GULF PRAWN**

WITH SMOKED CORN RELISH AND CHIPOTLE PEPPER REMOULADE

**HICKORY SMOKED PRAWNS**

SERVED WITH A CHILE LIME AIOLI

**PEANUT CHICKEN SATAY**

WITH SPICY CILANTRO PEANUT DIPPING SAUCE

**CRAB STUFFED MUSHROOMS**

SERVED WITH A CHIPOTLE PEPPER REMOULADE

**CHICKEN FLAUTAS**

SERVED WITH ACHOITE CHICKEN, QUESO FRESCO, SMOKED TOMATO OIL, FIRE ROASTED SALSA AND CHIPOTLE CREAM

**SECOND COURSE**

(PLEASE SELECT ONE FOR ENTIRE GROUP)

**BABY MIXED GREENS**

WITH DRIED BING CHERRIES, MAYTAG BLUE CHEESE, CANDIED WALNUTS, HARICOT VERTS, & BALSAMIC VINAIGRETTE

**CLASSIC CAESAR SALAD**

WITH SHAVED REGGIANO PARMESAN, FOCACCIA BREAD CROUTON AND CREAMY CAESAR DRESSING

**BOSTON BIBB LETTUCE HEARTS**

TOSSED WITH CHOPPED BACON, EGG, BLUE CHEESE, FOCACCIA CROUTONS, AND RANCH DRESSING

**THIRD COURSE**

(PLEASE SELECT ONE FOR ENTIRE GROUP)

**HAND CARVED BEEF TENDERLOIN AND FRESH ALASKAN HALIBUT**

SERVED WITH MANGO RELISH, AND TOPPED WITH SMOKED TOMATO OIL, YUKON GOLD WHIPPED POTATOES AND GRILLED JUMBO ASPARAGUS WITH PORT WINE REDUCTION

**HAND CARVED BEEF TENDERLOIN AND PAN ROASTED CHILEAN SEA BASS**

SERVED WITH HERB VINAIGRETTE AND SMOKED TOMATO OIL, YUKON GOLD WHIPPED POTATOES, GRILLED JUMBO ASPARAGUS WITH PORT WINE REDUCTION

**HAND CARVED BEEF TENDERLOIN AND GRILLED FRESH ALASKAN SALMON**

**WITH WASABI HONEY MUSTARD**

SERVED WITH YUKON GOLD WHIPPED POTATOES, GRILLED JUMBO ASPARAGUS WITH PORT WINE REDUCTION

**HAND CARVED BEEF TENDERLOIN AND PETITE POUSSIN (CHICKEN)**

STUFFED WITH WILD MUSHROOMS, ROASTED CORN RELISH  
SERVED WITH YUKON GOLD WHIPPED POTATOES, GRILLED JUMBO ASPARAGUS WITH PORT WINE REDUCTION

**GRILLED ROSEN FARMS VEAL CHOP**

SERVED WITH HERBED RED POTATOES AND SMOKED BACON HASH AND SHIITAKE MUSHROOM DEMIGLACE

**DESSERT COURSE**

(PLEASE SELECT ONE FOR ENTIRE GROUP)

**WARM CREAM CHEESE AND DARK CHOCOLATE BROWNIE** WITH TAHITIAN VANILLA ICE CREAM

**TAHITIAN VANILLA CREME BRULE** WITH FRESH RASPBERRIES

**NEW YORK STYLE CHEESECAKE** WITH BERRY COMPOTE

**SAMPLING OF ALL THREE OF THE DESSERTS LISTED ABOVE ADD \$3.00 PER PERSON**

**BEVERAGES NOT INCLUDED**

ALL PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAX



ALL BUFFET PACKAGES INCLUDE A 1 HOUR HOUSE BAR

**“IN THE HOLE”**

**\$32.99**

CAESAR OR HOUSE SALAD WITH YOUR CHOICE OF DRESSING  
PASTA SALAD WITH SUN-DRIED TOMATO, FETA CHEESE, RED ONION, BLACK OLIVES,  
CAPERS, SLICED PEPPERONI, AND TURKEY  
SAUTÉED CHICKEN WITH BASIL CREAM SAUCE  
HERB ROASTED TILAPIA WITH SUN-DRIED TOMATO BUTTER  
GREEN BEANS  
ROASTED RED POTATOES  
WARM CHEDDAR BISCUITS  
ASSORTED TRAY OF COOKIES AND BROWNIES

**“ON DECK”**

**\$36.95**

CAESAR OR HOUSE SALAD WITH YOUR CHOICE OF DRESSING  
BACON WRAPPED LOIN OF PORK WITH PINEAPPLE CHUTNEY SAUCE  
GRILLED ATLANTIC SALMON WITH WASABI HONEY MUSTARD  
PENNE PASTA WITH TOMATO BASIL CREAM AND GRATED PARMESAN CHEESE  
GREEN BEANS, ROASTED RED POTATOES  
WARM CHEDDAR CHEESE BISCUITS  
CHEESECAKE WITH CHOCOLATE SYRUP

**“AT THE PLATE”**

**\$44.95**

CAESAR OR HOUSE SALAD WITH YOUR CHOICE OF DRESSING  
FRESH FRUIT SALAD  
SAUTÉED CHICKEN WITH A WHITE CREAM AND MUSHROOM SAUCE  
FETTUCINI PASTA  
ROAST TENDERLOIN OF BEEF WITH CARAMELIZED ONION AND  
A MELTING OF BLUE CHEESE  
GREEN BEANS  
ROASTED RED POTATOES  
WARM CHEDDAR CHEESE BISCUITS  
NEW YORK STYLE CHEESECAKE WITH BERRY COMPOTE

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UNLIMITED NON-ALCOHOLIC BEVERAGES \$2.00 PER PERSON

ALL PRICES ARE SUBJECT TO A 20% GRATUITY AND APPLICABLE TAX