

Champagne

BALLROOM



DINNER CATERING MENU

DINNER BUFFET

One Entrée Buffet - \$22.95 per person • Two Entrée Buffet - \$27.95 per person

PLATED MEAL

One Entrée Plated - \$24.95 per person • Two Entrée plated - \$29.95 per person

All meals include assorted breads and spreads, salad, dressing, starch side, vegetable side, entrée, iced tea and water.

ENTREE CHOICES

CHICKEN OPTIONS

Buttermilk Pecan Chicken Breast

Pecan Encrusted and baked to perfection

Sautéed Parmesan Chicken

Sautéed and topped with a parmesan garlic cream sauce

Candlewood Chicken

Broiled with mushrooms, artichokes, bacon, and onion in a garlic cream sauce

Chicken Cordon Bleu

Chicken Breast stuffed with Parisian Ham, gruyere, and topped with Béarnaise Sauce

Coque Au Vin

Chicken sautéed with mushrooms, shallots, and fresh herbs in a red wine reduction

PORK OPTIONS

Pork Tenderloin

Hand Cut Medallions topped with Cherry Bordelaise Sauce

Pork Loin Au Poivre

Topped with brandy green pepper sauce

Parisian Ham

Served with a maple Dijon glaze

SALAD CHOICES

Spinach Salad

Topped with red onion, bacon, golden raisins, egg, choice of dressing

Mixed Green Salad

Topped with Dried Cranberries, Brie, and Toasted Pecans

Classic Caesar Salad

Grated Parmesan Cheese, Croutons, and Caesar Dressing

Brasserie Salad

Topped with assorted fresh vegetables and choice of dressing

DRESSINGS: French Poppy Seed, Dijon Vinaigrette, Roquefort, Raspberry Vinaigrette, Peppercorn Dill, Caesar

BEEF OPTIONS

Beef Tenderloin

Our most popular entrée, served with a creamy mushroom sauce

Prime Rib

Carved with Horseradish Sauce and Aus Jus

NY Strip

Hand Cut NY Strip grilled and topped with brandy peppercorn sauce

Bistro Royale

Bistro Steak topped with cracked pepper, scallions and bacon

SEAFOOD OPTIONS

Atlantic Salmon

Grilled and topped with roasted red pepper sauce

Icelandic Cod

Tender and Flaky fish topped with a garlic lemon wine sauce

Crab Stuffed Jumbo Shrimp

Blue crab stuffed and topped with a garlic cream sauce

SIDE CHOICES

Starch Sides

Yukon Twice Baked Potatoes

Roasted Sweet Potatoes

Spatzelle

Herb Roasted Potatoes

Bacon Lardoons &

Wild Mushroom Risotto

Garlic Parmesan Mashed Potatoes

Wild Rice Pilaf

Vegetable Sides

Medley of Fresh Vegetables

Roasted Asparagus

Broccoli with Lemon Butter

Country Style Green Beans

Ratatouille

Braised Red Cabbage

