

# Elegant Menu Selections

Customize Your Elegant Dinner Menu. Prices shown reflect single entrée pricing.

To add an additional entrée or vegetarian entrée selection, add additional fee to the higher priced entrée *(for groups of less than 25 guests, additional costs may apply)*.

All Entrees include choice of ONE Starch, ONE Vegetable, ONE Signature Salad and Dinner Rolls, Breads & Butter.

“Carving Entrees” require our staff on site for your event *(for groups of less than 25 guests, additional costs may apply)*.

## **CARVED BEEF SELECTIONS**

Carved Seasoned & Roasted Beef Tenderloin w/Creamy Horseradish Sauce & Choice of Demi Glace

Carved Seasoned Prime Rib of Beef w/Creamy Horseradish Sauce & Au Jus

Carved Seasoned & Roasted Beef Brisket w/Creamy Horseradish Sauce & Chef’s Choice BBQ Sauce

## **CHOICE BEEF SELECTIONS**

Grilled Seasoned Choice Filet Mignon w/choice of Demi Glace – 6oz.

Sliced Beef Tenderloin w/choice of Demi Glace

Braised Short Ribs w/choice of Demi Glace

*DEMI GLACE OPTIONS: Red Wine, Italian, Blueberry, Caramelized Onion, Mushroom or Gorgonzola*

## **POULTRY SELECTIONS**

Chicken Breast Topped with Boursin Cheese, Roasted Red Pepper and Basil

Chicken Breast Stuffed with Poblano Cheese, Corn and topped with Poblano Cream

Mushroom Asiago Chicken Breast

Mango Glazed Chicken Breast w/Fresh Mango Salsa

Chicken Breast w/Chardonnay Butter Cream Sauce

Chicken Florentine

Chicken Breast w/choice of the following sauce: Dijon Cream Sauce or Creamy Sage Sauce

## **TURKEY SELECTIONS**

Carved Oven Roasted Fresh Breast of Turkey w/Cranberry Relish

Pre-Carved Oven Roasted Turkey Breast w/Homemade Gravy

## **PORK SELECTIONS**

Carved Bacon Wrapped Pork Loin w/Bourbon BBQ Sauce

Carved Seasoned Pork Tenderloin w/Mango Chutney, Creamy Horseradish & Bourbon BBQ Sauce

Carved Hand Rubbed Garlic & Herb Crusted Boneless Pork Loin w/Creamy Horseradish Sauce, Mango Chutney & Bourbon BBQ Sauce

Carved Old Fashioned Baked Ham w/Brown Sugar Glaze accompanied w/Dijon Mustard Sauce & Mango Chutney

## **SEAFOOD SELECTIONS**

*Chilean Sea Bass*

Grouper w/ Champagne Citrus Beurre Blanc

Baked Mahi Mahi w/Pesto & Fresh Parmesan

Faroe Island Salmon Fillet w/Fresh Pineapple Cilantro Salsa

Cajun Dusted Salmon Fillet w/Remoulade (*on the side*)

## **VEGETARIAN SELECTIONS**

Butternut Squash Manicotti w/Spinach Cream Sauce

Marinated Portabello Mushroom Stuffed w/Mélange of Vegetables and Rice  
w/Diablo Sauce

Stuffed Zucchini Boat Stuffed w/Mélange of Vegetables and Rice w/Diablo Sauce

Penne Pasta w/Sundried Tomatoes & Artichoke Hearts Tossed in Olive Oil

Pasta Primavera w/Julienne Vegetables & Tomato Alfredo Sauce

Butternut Squash Puttanesca w/Angel Hair Pasta

## **STARCH, VEGETABLE & SIGNATURE SALAD SELECTIONS**

*STARCH SELECTIONS – Selection of ONE*

Garlic Roasted Red Skin Mashed Potatoes

White Cheddar Mashed Potatoes

Quartered Oven Roasted Seasoned Red Skin Potatoes  
Herbed Confetti Orzo  
Roasted Yukon Gold & Sweet Potatoes  
Mashed Potatoes  
Oven Roasted Tri-Color Potatoes w/Garlic & Herbs  
Stacked Au Gratin Potatoes w/Sun Dried Tomatoes & Braised Kale  
Baked Sweet Potato w/ Cinnamon Butter

*VEGETABLE SELECTIONS – Selection of ONE*

Fresh Steamed Green Beans Tossed w/Roasted Sesame Seeds  
Parisian Green Beans  
Lemon Pepper Asparagus – **ON-SITE CATERING EVENTS ONLY.**

Roasted Marinated Vegetables  
Fresh Cut Seasoned Vegetable Medley  
Seasoned Broccoli Florets  
Julienne Key West Vegetable Blend – **ON-SITE CATERING EVENTS ONLY**  
Apple Cinnamon Glazed Carrots  
Country Style Green Beans w/ Ham

*SIGNATURE SALAD SELECTIONS – Choose from one of our Signature Salads*

**Farm To Table Salad**

Field Greens, Red & Gold Beets, Salted Pistachios, Dried Cherries, Feta Cheese  
w/Champagne Vinaigrette

**Mixed Field Greens Salad**

Varietal Field Greens, Toasted Sunflower Seeds, Mandarin Oranges, Aged Bleu Cheese  
w/Balsamic Vinaigrette and Buttermilk Ranch

**Lager House Salad**

Varietal Field Greens, Cucumbers, Tomatoes, Cantaloupe, Toasted Sunflower Seeds, Pretzel  
Croutons, Shaved Parmesan w/Lager Vinaigrette

**Harvest Salad**

Varietal Field Greens, Figs, Pepitas, Craisins, Aged Bleu Cheese w/Apple Cider Vinaigrette  
and Buttermilk Ranch

**House Tossed Salad**

Mixed Greens, Carrots, Tomatoes, Cucumber Slices, Croutons w/Buttermilk Ranch and  
Balsamic Vinaigrette

**Burst of Citrus Salad**

Varietal Field Greens, Mandarin Oranges, Pineapple Chunks, Feta Cheese, Craisins, Toasted  
Almonds w/Orange Vinaigrette and Raspberry Vinaigrette

**Four Season Salad**

Field Greens, Spring Mix, Toasted Pecans, Red Beets, Mandarin Oranges, Feta Cheese,  
Thinly Sliced Roasted Shallots w/White Balsamic Vinaigrette

Fresh Baked Dinner Rolls & Butter

Elegant Masterpiece Disposable Plates, Napkins, Forks and Knives