

APPETIZERS

(select one)

Cup of Soup du Jour

House Salad

mixed green, tomatoes, cucumbers,
carrots, balsamic vinaigrette

Caesar Salad

romaine lettuce, croutons,
parmesan, caesar dressing

ENTREES

(select three)

Rigatoni Bolognese

ragout of beef, pork, tomato, fresh herbs, cream

Tortellini Carbonara

cheese tortellini, pancetta, garlic,
spring peas, cream, parmesan

Chicken Pomodoro

fresh tomatoes, garlic, shallots, white wine, basil

Mediterranean Chicken

mushrooms, artichoke hearts, red bell peppers,
basil, sun dried tomato pesto

Vegetable Strudel

oven roasted vegetables,
crispy phyllo dough, pesto marinara

Braised Short Ribs

roasted garlic, herbs, sun dried tomatoes

Grilled Pork Tenderloin

sautéed mushrooms, garlic, red wine reduction

Sautéed Mahi Mahi

capers, lemon, white wine, herb

Pan Seared Salmon

roasted tomato, sweet garlic beurre blanc

NY Strip Steak

10 oz grilled NY strip, merlot, rosemary,
red onion marmalade

Chicken & Shrimp

crabmeat stuffed shrimp, lemon caper beurre blanc
add \$2 per person

DESSERTS

(select one)

New York Style Cheesecake

Carrot Cake

Chocolate Mousse Cake

Orange Caramel Flan

Tiramisu

Lemon Pound Cake

White Chocolate Banana Bread Pudding

APPETIZER UPGRADES

Shrimp Cocktail

five shrimp, spicy cocktail sauce
add \$5 per person

Penne Alla Vodka

penne, vodka tomato cream sauce
add \$2 per person

Caprese Salad

baby greens, sliced tomatoes,
fresh mozzarella,
red onion, fresh basil,
balsamic syrup, olive oil
add \$3 per person

Champagne Cranberry Salad

baby field greens, gorgonzola,
dried cranberries, candied pecans,
champagne vinaigrette
add \$2 per person

Includes Coffee & Hot Tea

\$33

All prices are subject to 8% sales tax & 19% service charge.
A \$2 per person room rental fee will be applied for non-members.

APPETIZERS

(select one)

Cup of Soup du Jour

Champagne Cranberry Salad

baby field greens, gorgonzola,
dried cranberries, candied pecans,
champagne vinaigrette

House Salad

mixed greens, tomatoes, cucumbers,
carrots, balsamic vinaigrette

Caesar Salad

romaine lettuce, croutons,
parmesan, caesar dressing

Penne Alla Vodka

penne, vodka tomato cream sauce

ENTREES

(select three)

Mushroom Ravioli

scallions, button mushrooms, sherry cream

Fusilli Amatriciana

pancetta, garlic, shallots, basil,
fresh tomato, white wine

Pistachio Crusted Seared Salmon

sun dried tomato cream

Pork Short Rib

herbs, red wine, tomatoes, garlic, white beans

Pan Roasted Chicken

spinach, prosciutto, mozzarella, basil,
roasted garlic demi glace

Chicken Genovese

mushrooms, garlic, white wine, lemon, pesto

Chicken Florentine

pancetta, tomatoes, basil, white wine,
artichoke hearts, spinach, smoked mozzarella

NY Strip Steak

12 oz grilled NY strip, steak seasoning,
red wine reduction

Beef Tenderloin

8 oz tenderloin, hickory smoked bacon, mushrooms,
caramelized onions, balsamic reduction

Filet & Shrimp

petit filet, crabmeat stuffed shrimp, chardonnay cream
add \$4 per person

Filet & Salmon

petit filet, pan roasted salmon, bacon, roasted tomatoes, mushrooms
add \$2 per person

DESSERTS

(select one)

New York Style Cheesecake

Carrot Cake

Chocolate Mousse Cake

Orange Caramel Flan

Tiramisu

Lemon Pound Cake

White Chocolate Banana Bread Pudding

APPETIZER UPGRADES

Shrimp Cocktail

five shrimp, spicy cocktail sauce
add \$5 per person

Caprese Salad

baby greens, sliced tomatoes, fresh mozzarella,
red onion, fresh basil, balsamic syrup, olive oil
add \$3 per person

BUFFET I

Garden Salad Platter
served with two dressings

Entree Selections (select two)

Chicken Francais
lemon, garlic, white wine

Chicken Piccata
capers, lemon, garlic, white wine

Pan Roasted Tilapia
capers, tomatoes, red onion,
bell peppers, lemon, cream

Roasted Pork Loin
red wine, garlic, rosemary

Beale Street Beef
beef brisket, garlic, chipotle,
fresh herbs, tennessee bbq

Beef Bordelaise
beef brisket, garlic, shallots,
herbs, red wine reduction

Pasta Selections (select one)

Penne Marinara
Farfalle Tomato Cream
Rigatoni Alfredo

Side Selections (select two)

Green Beans
Julienne Vegetables
Glazed Carrots
Vegetable Medley
Broccoli & Cauliflower
Garlic Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf

Dessert
cookie & brownie display

\$27

BUFFET II

Garden Salad Platter
served with two dressings

Entree Selections (select two)

Sautéed Mahi Mahi
capers, lemon, garlic, white wine

Pan Seared Salmon
roasted tomato,
sweet garlic buerre blanc

Mediterranean Chicken
mushrooms, artichoke hearts,
red bell peppers, basil,
sun dried tomato pesto

Chicken Pomodoro
fresh tomatoes, garlic, shallots,
basil, white wine

Grilled Pork Tenderloin
sautéed mushrooms, garlic,
red wine reduction

Sliced Rib Eye Steak
red wine reduction

Pasta Selections (select one)

Penne Pomodoro
Tortellini Carbonara
Rigatoni Bolognese

Side Selections (select two)

Green Beans
Julienne Vegetables
Glazed Carrots
Vegetable Medley
Broccoli & Cauliflower
Garlic Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf

Dessert Shooter Station
chocolate brownie, key lime chiffon,
strawberry shortcake & tiramisu

\$33

BUFFET III

Garden Salad Platter
served with two dressings

Entree Selections (select two)

Pistachio Crusted Salmon
sun dried tomato cream

Stuffed Flounder
crabmeat dressing, chardonnay cream

Chicken Genovese
mushrooms, garlic, white wine,
lemon, pesto

Chicken Florentine
pancetta, tomatoes, white wine,
artichoke hearts, spinach, basil,
smoked mozzarella

Roasted Beef Tenderloin
hickory smoked bacon, mushrooms,
caramelized onions, balsamic reduction

Sliced NY Strip Steak
red wine reduction

Pasta Selections (select one)

Mushroom Ravioli
Fusilli Amarticana
Penne Pollo Pescara

Side Selections (select two)

Green Beans
Julienne Vegetables
Glazed Carrots
Vegetable Medley
Broccoli & Cauliflower
Garlic Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf

Venetian Dessert Table
assorted mini desserts,
petit fours, dessert shooters,
chocolate dipped strawberries

\$39