

DINNER ENTRÉES

Plated Dinner Entrees Include:

One Salad

One Dessert

Fresh Brewed Coffee, Decaf & Iced Tea Service

ENTRÉE SELECTIONS

Bruschetta Chicken (GF)

\$40/PERSON

Bruschetta & Melted Mozzarella
Roasted Redskin Potato
Broccolini

Boursin-Stuffed Chicken (GF)

\$40/PERSON

Herb Boursin Cheese
Redskin & Chive Smashed Potatoes
Garlic Green Beans

Pecan Chicken

\$40/PERSON

Ginger Peach Salsa
Wild Rice Pilaf
Grilled Asparagus

Gremolata Chicken (GF)

\$40/PERSON

Herb Gremolata
Fingerling Potatoes
Roasted Vegetable Medley

Filet Mignon (GF)

\$50/PERSON

8 oz Prime Filet
Blue Stilton & Balsamic Reduction
Parmesan Whipped Potatoes
Grilled Asparagus

Beef Tenderloin (GF)

\$48/PERSON

Tri-Peppercorn Demi
Redskin & Chive Smashed Potatoes
Green-Tip Baby Carrots

Duet Filet & Chicken (GF)

\$52/PERSON

6 oz Prime Filet - Cabernet Demi
Choice of Chicken Entree
Roasted Reskin & Chive Mashed Potatoes
Haricot Verts

Tropical Salmon (GF)

\$42/PERSON

Tropical Fruit Salsa
Mashed Sweet Potatoes
Brussels Sprouts

Soy Ginger Salmon (GF)

\$42/PERSON

Soy Ginger Glaze
Wild Rice Pilaf
Roasted Vegetable Medley

Chilean Sea Bass (GF)

\$42/PERSON

Red Pepper Beurre Blanc
Parmesan Risotta
Grilled Asparagus

Shrimp & Rice

\$42/PERSON

Bourbon Glaze
Seasonal Vegetables

VEGETARIAN & VEGAN SELECTION

Butternut Squash Ravioli

\$38/PERSON

****VEGETARIAN****

Sage Cream Sauce
Grilled Asparagus

Pasta Primavera (GF)

\$38/PERSON

****VEGAN & VEGETARIAN****

Gluten Free Pasta
Basil Agli e Olio
Roasted Vegetable Medley

Roasted Cauliflower Steak (GF)

\$38/PERSON

****VEGAN & VEGETARIAN****

Mushroom Veloute
Quinoa
Seasonal Vegetables

Portobello Mushroom Stack (GF)

\$38/PERSON

****VEGAN & VEGETARIAN****

Zucchini & Tomato
Tomato Coulis

23% Taxable service charge and 7.5% sales tax will apply to all food and beverage.

Tax and service charge subject to change. All menu items are subject to change.

October 2019

DINNER ENTRÉES

(CONTINUED)

SALAD SELECTIONS

Crowne (GF)

Romaine, Field Greens, Candied Pecans, Dried Cherries, Crumbled Blue Cheese
BLVD Dressing

Garden (Vegan)

Romaine, Iceberg, Lettuce, Cucumber, Shredded Carrots, House-Made Croutons
Ranch & Balsamic

Caesar

Romaine, Parmesan Crisp & House-Made Croutons
Creamy Caesar Dressing

Italian Chopped

Romaine, Cannellini Beans, Mozzarella, Sun-Dried Tomatoes, Black Olives
Pesto Vinaigrette

Apple Walnut (GF)

Romaine, Spring Mix, Candied Walnuts, Granny Smith Apples, Crumbled Blue Cheese
Balsamic Vinaigrette

Strawberry Pecan (GF)

Romaine, Spring Mix, Fresh Sliced Strawberries, Candied Pecans, Crumbled Blue Cheese
Balsamic Vinaigrette

Mediterranean (GF)

Romaine, Spring Mix, Kalamata Olives, Cucumber, Tomato & Crumbled Feta
Balsamic Vinaigrette

DESSERT SELECTIONS

Strawberry Cloud Cake

Cheesecake

Chocolate Cake

Buckeye Cream Pie

Caramel Apple Pie

Almond Joy Mousse

Apple Snickers Parfait

Fresh Fruit Tartlet

Chocolate Pot de Crème

Pana Cotta

Assorted Fresh Berries & Whipped Cream

Flourless Chocolate Cake (GF)



DINNER BUFFETS

Buffet Dinner Includes:

Fresh Brewed Coffee, Decaf & Iced Tea Service

Minimum of 25 Guests Required; if fewer add \$3/person

BUILD YOUR OWN BUFFET

\$48/PERSON

Two Salads:

Garden, Crowne, Caesar, Chopped, Apple Walnut, Strawberry Pecan, Mediterranean Veggie Power Slaw

Two Entrees:

Bruschetta Chicken, Pecan Chicken, Boursin Chicken, Chicken Gremolata, Tropical Salmon, Soy Ginger Salmon, Flat Iron Steak, Chilean Sea Bass, Shrimp & Rice, Butternut Squash Ravioli

One Starch:

Fingerling Potatoes, Wild Rice Pilaf, Roasted Sweet Potatoes, Quinoa, Parmesan Whipped Potatoes, Reskin & Chive Smashed Potatoes

Two Vegetables:

Haricot Verts, Grilled Asparagus, Roasted Cauliflower, Green-Tip Baby Carrots, Roasted Vegetable Medley, Caramelized Brussels Sprouts

Artisan Bread & Whipped Herb Butter

One Dessert:

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BBQ BUFFET

\$48/PERSON

Garden Salad

Romaine, Iceberg, Lettuce, Cucumber, Shredded Carrots, House-Made Croutons, Ranch & Balsamic

Chipotle BBQ Beef

Carolina BBQ Pulled Pork

Macaroni & Cheese

Corn Succotash

Cole Slaw

Slow-Braised Greens

Corn Bread

Honey Butter

Kings Hawaiian Rolls

Peach Crisp

FIESTA BUFFET

\$44/PERSON

Tortilla Soup

Tortilla Strips & Shredded Cheese

Southwest Salad (GF, Vegan)

Romaine, Tomatoes, Black Olives,

Tortilla Strips

Tex-Mex Ranch

Roasted Corn & Black Bean Salad

Cilantro Lime Vinaigrette

Sliced Grilled Chicken (GF)

Sliced Grilled Steak (GF)

Grilled Peppers & Onions (GF, Vegan)

Toppings:

Salsa, Pico de Gallo, Jalapenos,

Guacamole, Cheddar Jack Cheese,

Sour Cream

Warm Flour Tortillas

Tortilla Chips

Fiesta Rice (GF, Vegan)

Cinnamon Churros

Grilled Peach Sopapilla Tacos

ITALIAN BUFFET

\$48/PERSON

Italian White Bean & Kale Soup

Caesar Salad

Romaine, House-Made Croutons, Parmesan Cheese

Creamy Caesar Dressing

Italian Chopped Salad

Romaine, Cannellini Beans, Mozzarella, Sun-Dried

Tomatoes, Black Olives

Pesto Vinaigrette

Bruschetta Chicken (GF)

Tomato Bruschetta Topping

Tuscan Salmon (GF)

Spinach, Roma Tomatoes, Olives

Chef's Baked Pasta

Roasted Italian Vegetables

Artisan Bread & Whipped Herb Butter

Fresh Fruit Tartlet

House-Made Assorted Cannoli

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