

BANQUET APPETIZER MENU CHOICES

FRESH VEGETABLE TRAY – *Assorted finger-sized seasonal fresh vegetables served with homemade ranch style dressing for dipping.*

...\$25.00

CHEESE TRAY – *Bite sized Cheddar, Swiss, and Monterey Jack cheeses served with a cracker assortment.*

...\$33.00

POTATO SKIN TRAY – *50 crispy potato skins topped with melted Cheddar and Monterey Jack cheeses, fresh bacon, and scallions. Served with homemade ranch style dressing and sour cream.*

...\$36.00

SHRIMP COCKTAIL TRAY – *60 jumbo sized shrimp poached, chilled, and served with our homemade cocktail sauce and wedges of lemon.*

...\$92.00

SIGNATURE HOT AND SPICY SHRIMP – *60 jumbo sized shrimp sautéed in our signature hot and spicy butter sauce.*

...\$92.00

CRAB STUFFED MUSHROOM TRAY – *35 mushroom caps stuffed with a mixture of crab meat, sautéed diced mushrooms, scallions, and a light cream sauce. Topped with melted Monterey Jack cheese.*

...\$55.00

COMBINATION TRAY – *All of the best! 25 Stuffed Mushrooms, 30 Potato Skins, and your choice of 25 Shrimp Cocktail or 25 Hot and Spicy Shrimp.*

...\$85.00

****** EACH TRAY SERVES 20-25 GUESTS ******

Either choose to have an appetizer table to the side or platters placed down the middle of the tables.

BANQUET DESSERT MENU

*****TABLESIDE DESSERT TRAY PRESENTATION*****

(All desserts are offered to guests)

TURTLE CHEESECAKE – *A creamy New York style single layer cheesecake served over a graham cracker crust and topped with hot fudge, caramel and pecans.*
...\$5.99

NEW YORK CHEESECAKE – *A creamy New York style single layer cheesecake served over a graham cracker crust.*
...\$5.99

CHOCOLATE MOUSSE PIE – *A delicate milk chocolate mousse sandwiched between chocolate ganache and butter cream. Served over an Oreo[®] cookie crust and topped with, cocoa powder, and powdered sugar over a drizzle of hot fudge.*
...\$5.99

CARROT CAKE – *An old favorite. Spiced triple layer carrot cake topped with a rich cream cheese frosting and walnuts.*
...\$5.99

SIGNATURE MOUNTAIN HIGH MUDD PIE – *Our house specialty. Two layers of gourmet ice cream, mocha and praline, served over an Oreo[®] cookie crust and topped with whipped cream, glazed almonds, and hot fudge.*
...\$5.99 full slice
...\$2.99 half slice

BANQUET DINNER MENU CHOICES

Every entrée is served with oven warm bread, honey cinnamon butter, mixed green salad, dressing of choice, coffee, iced tea, or soda.

SIGNATURE PRIME RIB – *Our house specialty. Seared in an herb crust and slow roasted for 7 hours to ensure the most tender prime rib available. Served with ruby port au jus, creamed horseradish, and red skin garlic mashed potatoes. Offer both sizes to your guests and it only counts as one of your four choices!!*

PETITE CUT *Half pound...\$21.99* STANDARD CUT *Three quarters of a pound...\$24.99*

*** * CLASSIC STEAKS * ***

Our steaks are hand-cut everyday to ensure the freshest steak possible.

TOP SIRLOIN – *Juicy with great beef flavor. Served with red skin garlic mashed potatoes.*
...\$18.99

NEW YORK STRIP – *The steak with the heartiest of beef flavor. Served with red skin garlic mashed potatoes.*
...\$21.99

FILET MIGNON – *Our most delicately flavored and tender steak. Served with red skin garlic mashed potatoes.*
...\$24.99

*** * CHICKEN * ***

FOREST MUSHROOM CHICKEN – *Grilled chicken breasts covered with a rich whiskey peppercorn sauce accented with sautéed mushrooms. Served with rice pilaf.*
...\$17.99

TERIYAKI CHICKEN – *Grilled chicken breasts seasoned and marinated in our homemade Teriyaki sauce. Served with rice pilaf.*
...\$16.99

*** * SEAFOOD * ***

ROASTED SALMON – *A filet of Norwegian salmon brushed with a blend of basil, mustard seed, garlic and lemon. Served with rice pilaf.*
...\$20.99

BAKED TILAPIA – *A Tilapia filet topped with seasoned bread crumbs and lemon Chablis sauce then baked to perfection. Served with rice pilaf.*
...\$19.99

*** * * * PLEASE LIMIT ENTRÉE CHOICES TO FOUR * * * ***

Menus with your four choices will be printed and placed at each individual seat for a more

personal touch.

BANQUET DINNER MENU CONTINUED

Every entrée is served with oven warm bread, honey cinnamon butter, mixed green salad, dressing of choice, coffee, iced tea, or soda.

*** * VEGETARIAN * ***

Addition of Vegetarian Entrée(s) does not count towards your four selections.

VEGETARIAN SCAMPI LINGUINI – *Hot linguini tossed with tomatoes, shallots, and garlic with a white wine butter sauce.*

...\$16.99

VEGETABLE PASTA – *Red peppers, green peppers, red onions, broccoli, carrots, and mushrooms all sautéed and tossed with our hot linguini and cream sauce. We then top it with a sprinkle of our fresh parmesan cheese.*

...\$16.99