

# 2009 Catering Menus



## Dinner Selections

### Dinner Buffets

#### **A minimum of 20 people**

All Dinner Buffets are served with Freshly Baked Dinner Rolls and Butter  
Pre-Set Sweetened Iced Tea and Water, Freshly Brewed Coffee and Decaffeinated Coffee

#### **The Summit**

Tossed House Salad with Appropriate Condiments and Dressings  
Neptune Seafood Salad  
Sliced Seasonal Fruits with Berries  
Roasted Sirloin with Field Mushrooms, Charred Onions and Sauce Merlot  
Blackened Gulf Snapper with a Lemon Tarragon Beurre Blanc  
Broiled Chicken with Roasted Fennel, Peppers and Fresh Thyme  
Capri Vegetable Blend  
Scalloped Potatoes with Vermont White Cheddar and Chives  
Chef's Selection of Fine Desserts  
**\$26.95 per Person**

#### **The Country Dinner Buffet**

Tossed House Salad with Appropriate Condiments and Dressings  
Southern Style Potato Salad and Pasta Salad  
Fresh Fruit Salad with Lemon Poppy Seed Dressing  
Southern Fried Chicken  
Low Country Shrimp and Grits with Andouille Sausage  
Macaroni and Cheese  
Farmer's Style Green Beans  
Broccoli and Rice Casserole  
Chef's Selection of Fine Desserts  
**\$23.95 per person**

### **Italian Buffet**

Caesar Salad Station with Focaccia Croutons  
Display of Buffalo Mozzarella and Roma Tomatoes with Balsamic and Fresh Basil  
Antipasto Display of Vegetables and Cured Meats  
Penne Pasta and Spinach with Pomodoro Sauce  
Marinated Artichoke Salad  
Chicken Cacciatore  
Rosemary Grilled Pork Chops with Roasted Garlic Jus  
Risotto Milanese  
Deep Dish Lasagna  
Grilled Vegetable Ratatouille  
Chef's Selection of Desserts including Tiramisu and Italian Cream Cake  
**\$28.95 per person**

### **Baron and Belle**

Bibb and Iceberg Lettuce, Fresh Maytag Bleu Cheese, Spiced Pecans and Berries  
Dressed with Wild Berry Vinaigrette  
Chilled Asparagus with Toasted Benne Seed and Lemon Vinaigrette  
Black Eyed Pea Salad with Crispy Country Ham and Sweet Vidalia Onions  
Barbecued Beef Brisket with Fried Leeks  
Your choice of Southern Fried Chicken *-or-* Roasted Chicken over Sweet Corn Succotash  
Shrimp and Grits with Scallops Served With Cheese Grits and Spicy Tasso Gravy  
Creamy Garlic Potato Gratin  
Sautéed Spinach and Mustard Greens with Turnips and Bacon  
Freshly Baked Buttermilk Biscuits and Cornbread Muffins with Whipped Honey-Maple Butter  
Warm Peach Cobbler  
Chocolate Pecan Pie  
Vanilla Ice Cream  
**\$29.95 per person**

### **The Destination**

Spinach Salad with Roasted Corn and Pickled Red Onions with a Bacon Malt Vinegar Dressing  
Roasted Corn and Crab Chowder  
Tossed House Salad with Appropriate Condiments and Dressings  
Apple wood Smoked Bacon Wrapped Pork Loin with Roasted Garlic Apple Cider Reduction  
Roasted Semi-Boneless Chicken Breast with Kalamata Olives and Dried Tomatoes with a  
Lemon-Thyme Butter Sauce  
Grilled Mahi-Mahi with Provençal Sauce and Braised Leeks  
Rosemary Roasted New Potatoes  
Sautéed Vegetable Medley  
Chef's Selection of Desserts  
**\$30.95 per person**

## Plated Dinner Entrees

2 choices for 20 people or less  
3 choices for 50 to 20  
1 choice for 50+

All Dinner Entrees are served with  
Selection of Soup or Salad and Desert,  
Warm Dinner Rolls and Butter  
Preset Iced Tea & Freshly Brewed Coffee,

### **Rotisserie Style Chicken**

French Cut, Semi Boneless Breast of Chicken with Cognac Mushroom Sauce  
Served with Chive and Garlic Mashed Potatoes  
**\$23.95 per person**

### **Three-Way Pepper Seared Top Sirloin**

With Peppercorn Saloon Sauce, Redskin Mashed Potatoes, Broiled Tomatoes and Sautéed Spinach  
**\$24.95 per person**

### **Flame Broiled Filet Mignon**

With Caramelized Onions and Red Wine Reduction with Roasted Garlic Mashed Potatoes and  
Seasonal Vegetables  
**\$29.95 per person**

### **Honey Soy Glazed Salmon**

Served with Stir-fried Vegetables and Steamed Basmati Rice  
**\$25.95 per person**

### **Chorizo Sausage Stuffed Chicken Breast**

With Steamed Green Beans and Spanish rice with Roasted Red Pepper Coulis  
**\$24.95 per person**

### **Seared Chicken Boursin**

Served over Garlic and Chive Mashed Potatoes and Broccolini with Lemon Beurre Blanc  
**\$24.95 per person**

### **Tarragon-Pistachio Crusted Lamb Chops**

Served with Wild Mushroom Risotto and Seasonal Vegetable  
**\$31.95 per person**

### **Thyme Seared Mahi-Mahi Provencal**

Served with Dauphinoise Potatoes and French Green Beans  
**\$25.95 per person**

### **Shrimp and Grits**

Sautéed Shrimp and Andouille Sausage with Spinach and Tomatoes with a Sherry Cream Sauce  
Served over Boursin Cheese Grits  
**\$26.95 per person**

### **Flame Broiled Certified Angus Beef New York Strip**

Served with Roasted Garlic Mashed Potatoes and French Green Beans and Marchand de Vin Sauce  
with Roasted Mushrooms **\$28.95 per person**

## Plated Dinner Duets

All Dinner Entrees are served with Your Selection of Soup or Salad and Desert, Warm Dinner Rolls and Butter  
Preset Iced Tea, Freshly Brewed Coffee, and Decaffeinated Coffee

**Teriyaki Glazed Flat Iron Steak with Sesame Crusted Salmon**  
Served with Green Beans with Cashews and Steamed Jasmine Rice  
**\$31.95 per person**

**Petite Filet Mignon and Seared Citrus Crab cake**  
Served with Roasted Garlic Mashed Potatoes and Asparagus with Marchand de Vin and  
Remoulade Sauces  
**\$33.95 per person**

**Bacon Wrapped Pork Loin and Marinated Shrimp Skewer**  
Served with Roasted New Potatoes and Seasonal Vegetables with Apple Cider Reduction  
**\$30.95 per person**

## Dinner Soup and Salad Options

Choice of One with any Plated Dinner

### **Baby Spinach Salad**

With Roasted Corn and Bacon-Malt Vinegar  
Dressing

### **Caesar Salad**

With Foccacia Croutons and Roma Tomatoes

### **Iceberg Wedge Salad**

With Roma Tomatoes, Spiced Pecans and  
Boursin Buttermilk Dressing

### **Pointe Garden Salad**

Tossed Salad Greens with Roma Tomato,  
Cucumber, Red Onion and Bell Pepper with  
Parmesan Cheese and Two Dressings

### **Princess Salad**

Tossed Spinach, Romaine and Iceberg Lettuces  
with Candied Pecans, Mandarin Orange  
Segments and Raspberry-Dijon Vinaigrette

### **Greek Style Salad**

Chopped Romaine Lettuce, Sun dried  
Tomatoes, Feta Cheese and Greek Olives with  
Crispy Pancetta and an Oregano Vinaigrette

### **Roasted Corn and Crab Chowder**

Served With Shoestring Onions

### **Black Bean Soup**

Served with Sour Cream and Pico de Gallo

### **Cream of Tomato and Basil Soup**

With Roasted Garlic Crostini

### **French Onion Soup**

Served with toasted Bread and melted Gruyere  
Cheese

### **Homemade Chicken Noodle Soup**

With fresh vegetables and Roasted Chicken in a  
Homemade Chicken Broth

### **Caramelized Parsnip and Leek Soup**

Finished with a Walnut and Basil Pesto

## Dinner Dessert Options

Choice of One with any Plated Dinner

Bailey's Irish Cream and Chocolate Mousse  
Served in a Waffle Cup with Brownie

Peanut Butter Silk Pie

Decadent Chocolate Layer Cake  
With Raspberry Coulis and Vanilla Crème Anglaise

Turtle Cheesecake

Banana Bread Pudding  
With Caramel Rum Sauce

Espresso Crème Brulee  
With Candied Lemon

Individual Pear Tartlet