

Hillcrest Country Club

Banquet Menu

2011



HILLCREST
COUNTRY CLUB

Booking Hillcrest for Your Next Event

If you would like to reserve a private banquet room, please call Kim Cotton and she will be happy to assist you.

We can book an event up to one year in advance

When Hillcrest Country Club was first established in 1943, its founders chose to develop the club in a traditional fashion, offering both social and leisure activities. During its existence, the club has worked to provide members and their guests with excellent facilities for dining, social occasions and special celebrations in addition to its well-groomed golf course, tennis courts and swimming pool.

Both Club members and guests have the opportunity to use our facilities for breakfasts, business meetings, luncheons, dinner parties, wedding receptions, an anniversary or any special occasion. Hillcrest Country Club offers the perfect setting for a successful event.

If you are a member and would like to sponsor a non-member function, please contact Kim Cotton. We can search dates and rooms for non-members, however, we do require that our members either call or come in person to reserve the date and room on behalf of the non-members. A non-refundable, non-member deposit is required to confirm the reservation. The non-member name and phone number are needed when reserving the room.

Private Banquet Facilities

Grand Ballroom

The Grand Ballroom provides the perfect venue for all of your special events, with seating up to 240 people depending on the room set-up. Features include audio/visual capabilities, public address system, dance floor, stage and full bar service.

Presidents Room

The Presidents room offers a formal setting with seating up to 32 people. This room is perfect for family gatherings, business meetings or small social gatherings. A private bar and full food service is available.

Outside Catering

Hillcrest Country Club offers full service catering as well. We can assist with event planning for small or large events including buffets as well as seated dinner parties. Hillcrest can provide full table service, as well as the staff necessary to cater your event.

Planning your Menu

When planning your menu for pre-plated selections, please follow these guidelines:

Parties under 20 people are welcome to order off the menu or choose a limited menu of up to 5 choices.

Parties between 21 to 50 people are welcome to choose up to 3 pre-plated options. Preordered exact quantities are required.

Parties between 50 to 75 people are welcome to choose up to 2 pre-plated options. Preordered exact quantities are required.

Two days prior to an event, a final selection count must be received.

Cocktails and hors d'oeuvre parties: there is a minimum charge of \$10 per person. All parties that do not meet the food minimum will be subject to a room fee.

Meeting Rooms Only: Rooms with no preordered food or beverage will be subject to a room fee.

Event Guidelines

Guest Count and Menu

All food and beverage items served at Hillcrest Country Club must be provided and prepared by Hillcrest and may not be removed from the premises.

Arrangements for any special dietary substitution must be made in advance and those guests must be identified with a special place card.

A guaranteed guest count is required two days in advance of your event. This number may not be reduced once it is guaranteed. All charges will be based upon the guarantee or the actual number of guests served, whichever is greater.

Hillcrest Country Club reserves the right to reallocate space when there is an increase or decrease in event attendance, a different need for service accessibility, or in the event of a utility or mechanical failure of any kind.

All details and menu arrangements must be finalized at least two weeks prior to your event.

Areas in Hillcrest Country Club, which are not designated on the event agreement, will not be available for your guests use.

Pricing

Food and beverage prices are subject to change without notice. Final pricing will be confirmed prior to your event.

All bar and menu items are subject to a service charge and state sales tax. Any special billing requirements or tax-exempt status must be arranged prior to the event date.

Deposit and Payment

To secure a date, a non-refundable room charge is required at the time of booking.

Cancellation Policy

In the event of cancellation at any time, your deposit is forfeited.

Liability and Damage

Hillcrest Country Club is not responsible for any damage to or loss of merchandise, items, or valuables prior to, during, or following your event.

Bar/Alcohol Service

As required by the Hillcrest Country Club state liquor license, all alcoholic beverages must be prepared and served by Hillcrest employees only. The license also requires our employees to request proper identification from anyone of questionable age. Hillcrest reserves the right to deny alcohol to anyone who cannot provide proper identification or who, in our judgment, appears to be intoxicated. A corking fee will be charged per bottle for any beverages brought in and served. Last call for any alcoholic drinks will be made no later than 12:30 am, and all drinks will be picked up by 1:00 am. Guests are expected to leave the premises by 1:00 am.

Music/Smoking/Decorations

Hillcrest Country Club management has the right to control the music volume for the consideration of other guests in the clubhouse.

Smoking is allowed only in designated areas, which are located outside on the veranda.

The affixing to the walls, floor, or ceiling with nails, staples, tape or any other substance is prohibited.

Chair Covers

Due to the cost associated with the time it takes to set up chair covers Hillcrest Country Club will be charging \$1.00 per chair cover.

Outdoor Ceremony

Due to the extra labor that is required for the set-up and tear-down of an outdoor ceremony Hillcrest Country Club will charge \$250.00 for an outdoor wedding ceremony.

Special Meal Requests

If you or one of your party members is a vegetarian or is in need of a special meal please make that request with Kim Cotton before the event to ensure any requests can be fulfilled to the best of our ability. Our professional team will gladly design a menu based on your preferences. We are more than happy to discuss the accommodation of any request for items that are not listed.

Breakfast

Priced Per Person

Each buffet is served with coffee, assorted juices and iced tea

- 4.50** ***Perfect Parfait Station***
We begin with low fat yogurt and our house made granola topped with your choice of toppings which include blueberry, strawberry, mixed berry and Caramel Apple.
- 6.00** ***Hillcrest Sunrise Buffet***
Assorted pastries
- 7.50** ***Hillcrest Continental Buffet***
Fresh fruit, assorted pastries, bagels and cream cheese.
- 10.00** ***Executive Breakfast Buffet***
Scrambled eggs, bacon or sausage, hash browns, fresh fruit, sticky rolls.
- 11.00** ***Selection of Quiche***
Choice up to 3 of your favorite toppings: Ham, bacon, sausage, mushrooms, broccoli, green peppers, onions, cheese or spinach topped with a Monterey Jack cream cheese. Served with your choice of bacon or sausage, fresh fruit, and sticky rolls.

Ala Cart Menu

*Add any items to
your Breakfast!*

- Pecan Sticky Rolls
\$12 per dozen
- Assorted Danishes
\$12 per dozen
- Muffins & Scones
\$12 per dozen
- Bagels & Cream Cheese
\$12 per dozen
- French Toast
\$1.99 per person
- Pancakes
\$1.99 per person
- Waffles with Syrup
\$1.99 per person
- Ham Steak
\$1.99 per person
- American Fries
\$1.99 per person
- Biscuits & Gravy
\$1.99 per person
- Omelet Station
(Chef Attended)
\$3.99 per person



Brunch Buffet Packages

Priced Per Person

Each buffet is served with coffee, assorted juices, iced tea and dinner rolls

15.00

Birdie

Seasonal fresh fruit, smoked bacon or sausage, cheddar scrambled eggs, hash browns, assorted pastries,

Plus: one entrée and one side

17.00

Eagle

Seasonal fresh fruit, smoked bacon or sausage, cheddar scrambled eggs, hash browns, assorted pastries, tossed salad or pasta salad

Plus: one entrée and two sides

Side Items

Baked Potato

Baby Red Potato

Mashed Potatoes

Broccoli

Green Beans

Sugar Snap Peas

Twice Baked Potato

Herb Roasted Potatoes

Wild Rice Blend

Buttered Sweet Corn

Glazed Baby Carrots

Fresh Vegetable Medley

Entrées

Chicken Marsala

Sweet chili Salmon

Baked Pit Ham

Roast Pork Loin

Italian Lasagna



Break Time

Priced Per Person

Break Time Packages

- 4.00 Sweet Breaks**
Brownies, Cookies and Lemon Bars
- 5.00 Border Breaks**
Tortilla chips, Chile con queso, roasted tomato salsa, guacamole
- 5.00 Ice Cream Social**
Vanilla and Chocolate ice cream, hot fudge, caramel sauce, strawberries, whipped cream, chopped nuts, and Maraschino Cherries.

Ala Carte Snacks

Assorted Cookies	\$12.00 per dozen
Brownies	\$12.00 per dozen
Lemon Bars	\$12.00 per dozen
Snack Mix	\$1.50 per person
Cheese Ball and Crackers	\$2.50 per person
Chips & Salsa	\$2.00 per person
Parfait Station	\$4.50 per person

Lunch Buffet Packages

Priced Per Person

Each buffet is served with coffee, iced tea and dinner rolls

Option 1 15.00

Two Salads
One Main Entrée
Two Side Items

Option 2 17.00

Two Salads
Two Main Entrées
Three Side Items

Salads

House Salad

Farmer's market mixed greens presented with assorted dressings

Classic Caesar

Crisp romaine lettuce, croutons, fresh shredded parmesan cheese, and our own Caesar dressing

Fresh Fruit Compote

Seasonal fresh fruit

Pasta Salad

Chef's homemade selection

Broccoli Raisin

Broccoli, chopped bacon, and raisins tossed with a sweet mayonnaise dressing

Waldorf Salad

Apples, pecans, coconut and raisins tossed with a sweet sour cream dressing

Bleu Pecan

Fresh mixed greens tossed with dried cranberries, candied pecans, bleu cheese crumbles and vanilla bean vinaigrette

Potato Salad

Mustard based potato salad with onions, celery and eggs

Asian Cole Slaw

Shredded cabbage, carrots and green onions with a sweet chili sauce

Poultry

Santa Fe Chicken

Grilled chicken breast topped with a santa fe chili sauce, cheddar, monteray jack, fried tortilla strips and sour cream.

Chicken Cordon Bleu

Chicken breast stuffed with hickory smoked ham and swiss cheese, lightly breaded, then baked.

Parmesan Chicken

Parmesan encrusted chicken breast lightly fried to a golden brown. Complimented with a marinara or a mushroom cream sauce.

Chicken Marsala

Tender juicy chicken breast served with a light chicken marsala sauce.

Chicken Saltimbocca

Tender juicy chicken breast browned with a sage flour presented with lemon buerre blanc and crispy prosciutto.

Coq Au Vin

This classic French dish is served with our marsala sauce.

Chicken Monterey

Tender juicy grilled chicken breast smothered in Monterey Jack cheese and topped with bacon and tomato.

Roast Turkey

Slow roasted turkey breast, served with turkey gravy.

Seafood

Grilled Atlantic Salmon

Absolutely fresh Atlantic salmon fillet expertly grilled and finished with a honey bourbon glaze or lemon dill sauce.

Parmesan Cod

Mild flavor, low fat white fish in a parmesan crust.

Beef or Pork

Roast Pork Loin

Loin of pork rubbed with rosemary, then slow roasted; served with a rosemary pan sauce.

Beef Tenderloin Medallions

Slow roasted select tenderloin lightly seasoned and thinly sliced.

Hamburger Steak

A classic that everyone enjoys served with rich brown gravy.

BBQ Ribs

Grilled and slow roasted baby back ribs smothered in Hillcrest house-made BBQ sauce.

Pulled Pork Sandwiches

Dry rubbed house smoked shredded pork shoulder, tossed in Hillcrest house-made BBQ sauce

Side Items

Baked Potato
Baby Red Potato
Mashed Potatoes

Broccoli
Green Beans
Wild Rice Blend

Twice Baked Potato
Herb Roasted Potatoes
Sugar Snap Peas

Buttered Sweet Corn
Glazed Baby Carrots
Fresh Vegetable Medley



Plated Lunch Selections

Priced Per Person

Each lunch is served with coffee, iced tea and dinner rolls

Salads

Triple Salad Plate 11.00

Chicken salad, tuna salad and broccoli raisin salad on mixed greens and garnished with fresh fruit. Presented with a homemade croissant.

Cobb Salad 11.00

Fresh mixed greens topped with crispy bacon, hardboiled egg, diced tomato, avocado and scallions. Finished with bleu cheese crumbles and your choice of dressing.

Chef Salad 11.00

Mixed greens topped with ham, turkey, sliced hard-boiled egg, tomato, cucumber, cheddar and Monterey jack. Complimented with fresh fruits of the season and choice of dressing.

Taco Salad 11.00

Shredded iceberg lettuce, diced tomatoes, black olives, sour cream, guacamole, shredded cheese and green onion. Served in our freshly made crunchy tortilla bowl. Served with salsa and ranch.

Bleu Pecan Chicken Salad 11.00

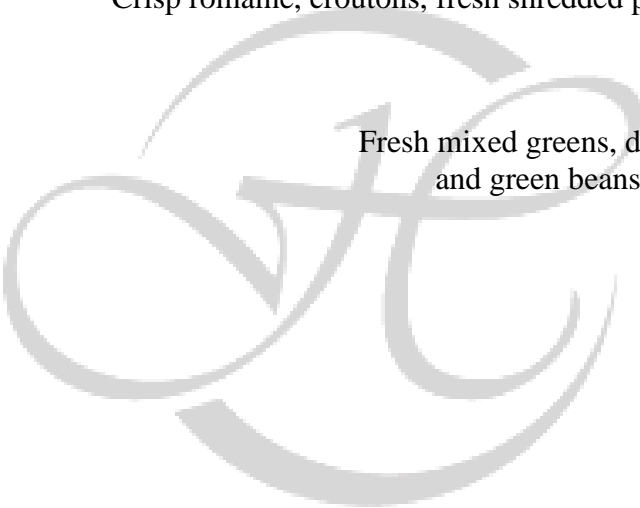
Fresh mixed greens tossed with dried cranberries, candied pecans, bleu cheese crumbles and vanilla bean vinaigrette. Topped with a tender juicy chicken breast

Caesar Salad 11.00

Crisp romaine, croutons, fresh shredded parmesan cheese, and our own Caesar dressing. Served with a grilled chicken breast

Tenderloin Salad 16.00

Fresh mixed greens, diced cucumbers, red onion, tomato wedges, boiled egg, and green beans tossed in bleu cheese dressing and finished with sliced seared tenderloin.



Poultry

- 11.50 ***Chicken Pot Pie***
Diced chicken, onions, potatoes, peas and corn in a chicken gravy, topped with a flaky pie crust.
- 12.00 ***Roast Turkey***
Slow roasted turkey breast, served with a turkey gravy.
- 13.00 ***Chicken Saltimbocca***
Chicken breast layered with sage and proscuitto, then floured and browned. Presented with a lemon buerre blanc.
- 13.00 ***Chicken Marsala***
Tender juicy chicken breast served with a light chicken marsala sauce.
- 13.00 ***Parmesan Chicken***
Parmesan encrusted chicken breast lightly fried to a golden brown. Complimented with a marinara or a mushroom cream sauce.
- 13.00 ***Chicken Cordon Bleu***
Chicken breast stuffed with hickory smoked ham, Swiss cheese, lightly breaded then baked. Finished with a garlic cream sauce.
- 13.00 ***Santa Fe Chicken***
Grilled chicken breast topped with a santa fe chili sauce, cheddar, monteray jack, fried tortilla strips and sour cream.
- 13.00 ***Chicken Fried Chicken***
Double dipped hand breaded tender juicy chicken breaded topped with country gravy.
- 13.00 ***Coq Au Vin***
This classic French dish is served with our marsala sauce
- 13.00 ***Chicken Monterey***
Tender juicy grilled chicken breast smothered in Monterey Jack cheese and topped with bacon and tomato.

Seafood

Grilled Atlantic Salmon 16.00

Absolutely fresh Atlantic salmon fillet expertly grilled. Finished with a lemon dill sauce or honey bourbon glaze.

Pecan Walleye 16.00

Fresh Walleye fillet crusted in pecans and lightly fried in addition to being finished with a drizzle of honey.

Parmesan Cod 16.00

Mild flavor, low fat white fish in parmesan crust.

Beef or Pork

13.00 **Hamburger Steak**

A classic that everyone enjoys served with rich brown gravy.

14.00 **Center-Cut Pork Chop**

Seven ounces of grilled pork chop cooked to perfection.

14.00 **Roast Pork Loin**

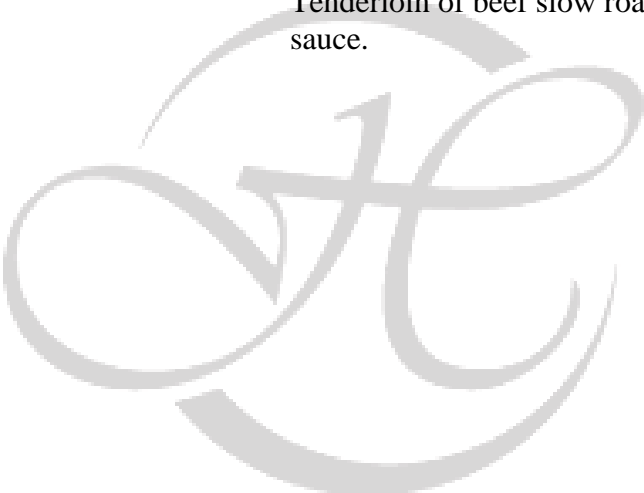
Loin of pork rubbed with rosemary then slow roasted; served with pork gravy.

15.00 **Flat Iron Steak**

Seven-ounce choice flat iron steak grilled medium.

17.00 **Roast Tenderloin of Beef**

Tenderloin of beef slow roasted, then cut into medallions and topped with brown sauce.



Specialty Buffets

A Minimum of 20 People is required for our Specialty Buffets
Priced Per Person

Each buffet is served with coffee and iced tea

- 8.00 ***Nacho Buffet***
Tortilla chips, Chile con queso, seasoned beef, tomatoes, lettuce, sour cream, guacamole, cheese, jalapeños, refried beans, and salsa. (Add seasoned chicken for \$2.00 per person)
- 8.00 ***Soup and Salad***
Try our soup du jour and mixed green salad for your next office meeting or a light lunch that is sure to please everyone. Served with an assortment of rolls and cookies.
- 11.00 ***Soup and Build Your Own Sandwich Station***
Assorted sandwich breads with ham, turkey, roast beef, assorted cheese and condiments. Served with homemade potato salad, seasonal fresh fruits, our homemade soup du jour and assorted cookies.
- 12.50 ***Taco Buffet***
Hard and soft taco shells presented with spiced beef, seasoned chicken, and south of the border toppings. Complimented with Spanish rice, refried beans, lettuce taco salad, tortilla chips and salsa. Served with assorted cookies.
- 12.50 ***Pasta Buffet***
Choice of two pastas (fettuccine, spaghetti, linguine, rotini or penne) with three sauces (alfredo, marinara, tomato beef, primavera, four cheese) presented with garlic bread and a house salad with assorted dressings or Caesar salad. Served with assorted cookies. (Add meatballs for \$2.00 or add grilled chicken or chicken parmesan for \$3.00)
- 12.00 ***Chef Salad Buffet***
Mixed greens, julienne ham, julienne turkey, monterey jack and cheddar cheeses, cucumbers, tomatoes, egg, sunflower seeds and assorted dressings. Served with fresh fruit platter, dinner rolls and assorted cookies.
- 12.00 ***Sandwich Buffet***
Assorted sandwiches and/or wraps served with your choice of two salads (fruit compote, Asian cole slaw, house salad, fresh vegetables with dip or potato salad), potato chips and assorted cookies.

13.00

All American Buffet

Grilled hamburgers and hot dogs accompanied by assorted cheeses, tomato, onions, pickles, ketchup, mustard and buns. Served with baked beans, homemade potato salad and seasonal fresh fruit. Served with assorted cookies.

16.00

Down Home Cookin' Buffet

Tossed salad, cole slaw, fried chicken, mashed potatoes, country gravy, seasoned corn, buttermilk biscuits with honey butter, and vanilla ice cream.

18.00

BBQ Buffet

Choose two options: BBQ baby back ribs, pulled pork sandwiches, BBQ brisket, BBQ chicken breast. Also includes tossed salad, potato salad, baked beans, corn bread muffins with honey butter, and apple pie.



Dinner Buffet Packages

Priced Per Person

Each buffet is served with coffee, iced tea and dinner rolls

Option 1 21.00

Two Salads
One Main Entrée
Two Side Items

Option 2 25.00

Two Salads
Two Main Entrées
Three Side Items

Salads

House Salad

Farmer's market mixed greens presented with assorted dressings.

Classic Caesar

Crisp romaine, croutons, shredded parmesan cheese, and our own Caesar dressing.

Fresh Fruit Compote

Seasonal fresh fruit

Mandarin Orange Salad

Mandarin Oranges tossed with candied pecans in orange vinaigrette atop mixed greens.

Broccoli Raisin

Broccoli, chopped bacon, and raisins tossed with a sweet mayonnaise dressing.

Bleu Pecan Salad

Fresh mixed greens tossed with dried cranberries, candied pecans, bleu cheese and vanilla bean vinaigrette.

Strawberry Spinach Salad

Tender baby spinach tossed with strawberry vinaigrette with sliced strawberries and sliced almonds.

Pasta Salad

Chef's homemade selection

Waldorf Salad

Apples, pecans, coconut and raisins tossed with a sweet sour cream dressing

Potato Salad

Mustard based potato salad with onions, celery and eggs

Poultry

Santa Fe Chicken

Grilled chicken breast topped with a santa fe chili sauce, cheddar, monteray jack, fried tortilla strips and sour cream.

Chicken Cordon Bleu

Chicken breast stuffed with hickory smoked ham and swiss cheese, lightly breaded, then baked.

Parmesan Chicken

Parmesan encrusted chicken breast lightly fried to a golden brown. Complimented with a marinara or a mushroom cream sauce.

Chicken Marsala

Tender juicy chicken breast served with a light chicken marsala sauce.

Chicken Saltimbocca

Tender juicy chicken breast browned with a sage flour presented with lemon buerre blanc and crispy prosciutto.

Coq Au Vin

This classic French dish is served with our marsala sauce.

Chicken Monterey

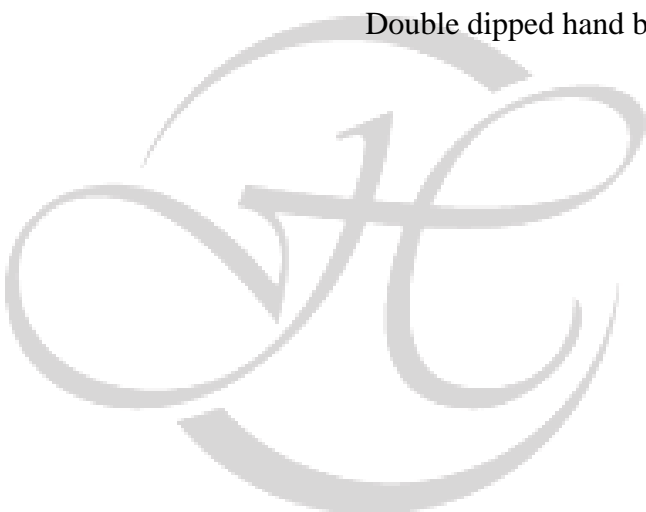
Tender juicy grilled chicken breast smothered in Monterey Jack cheese and topped bacon and tomato.

Roast Turkey

Slow roasted turkey breast, served with turkey gravy

Chicken Fried Chicken

Double dipped hand breaded tender juicy chicken topped with country gravy



Seafood

Grilled Atlantic Salmon

Absolutely fresh Atlantic salmon fillet expertly grilled and finished with a honey bourbon glaze.

Parmesan Cod

Mild flavor, low fat white fish crusted in a parmesan crust

Orange Roughy

This buttery mild tasting low fat medium textured fish is seasoned and oven roasted presented with lemon beurre blanc.

Beef & Pork

Stuffed Pork Chop

Center cut pork chop stuffed with a cornbread dressing, then slow roasted. Presented with pork gravy.

Grilled New York Strip (Please add \$4.50)

Hand cut choice eight-ounce strip loin expertly grilled to medium.

Prime Rib of Beef (Please add \$2.00)

Slow roasted eight ounces of prime beef served with au jus and creamy horseradish.

Roast Tenderloin of Beef (Please add \$4.50)

Tenderloin of beef roasted whole, sliced and served with a Marsala wine demi-glaze.

Roast Pork Loin

Tender juicy pork loin seasoned and slow roasted served with light pork gravy

BBQ Ribs

Grilled and slow roasted baby back ribs smothered in Hillcrest house-made BBQ sauce.

Pulled Pork Sandwiches

Dry rubbed, low and slow, house smoked shredded pork shoulder, tossed in Hillcrest house-made BBQ sauce.

Haystack (8 oz.)

Hand cut sirloin grilled to your liking and topped with seasoned fried onion straws.

Filet (8 oz.) (Please add \$4.50)

Tender and juicy choice cut filet grilled to your liking.

Plated Dinners

Priced Per Person

Each dinner is served with salad, dinner rolls, coffee and iced tea

Poultry

- 13.50 ***Chicken Pot Pie***
Diced chicken, onions, potatoes, peas and corn in a chicken gravy, topped with a flaky pie crust.
- 15.00 ***Roast Turkey***
Slow roasted turkey breast, served with a turkey gravy.
- 17.00 ***Chicken Marsala***
Tender juicy chicken breast served with a light chicken marsala sauce.
- 17.00 ***Chicken Cordon Bleu***
Chicken breast stuffed with hickory smoked ham, Swiss cheese, lightly breaded then baked. Finished with a garlic cream sauce.
- 17.00 ***Santa Fe Chicken***
Grilled chicken breast topped with a santa fe chili sauce, cheddar, monteray jack, fried tortilla strips and sour cream
- 17.00 ***Coq Au Vin***
This classic French dish is served with our marsala sauce
- 17.00 ***Chicken Monterey***
Tender juicy grilled chicken breast smothered in Monterey cheese, bacon and tomatoes
- 17.00 ***Chicken Fried Chicken***
Chicken breast hand breaded and fried golden, complimented with a cream gravy.
- 17.00 ***Chicken Saltimbocca***
Chicken breast layered with sage and proscuitto, then floured and browned. Presented with a lemon buerre blanc.
- 17.00 ***Parmesan Chicken***
Parmesan encrusted chicken breast lightly fried to a golden brown. Complimented with a marinara or a mushroom cream sauce.
- 21.00 ***Chicken ala Oscar***
Chicken breast sautéed and complemented with asparagus spears, crab meat, and Hollandaise sauce.

Seafood

Pecan Walleye 18.00

Fresh Walleye fillet crusted in pecans and lightly fried in addition to being finished with a drizzle of honey.

Grilled Atlantic Salmon 21.00

Absolutely fresh Atlantic salmon fillet expertly grilled and finished with a herb butter.

Sea Bass 27.00

A buttery mild tasting low fat white fish lightly seasoned and oven roasted presented with sweet red pepper coulis.

Pork & Beef

- 19.00 ***Roast Pork Loin***
Loin of pork rubbed with rosemary then slow roasted; served with pork gravy.
- 19.00 ***Stuffed Pork Chop***
Center cut pork chop stuffed with a cornbread dressing, slow roasted. Presented with pork gravy.
- 17.50 ***Haystack (8 oz.)***
Hand cut sirloin grilled to your liking and topped with seasoned fried onion straws.
- 19.00 ***Marinated Flank Steak***
Asian marinated, thinly sliced flank steak topped with caramelized red onions and a balsamic reduction.
- 27.00 ***Prime Rib of Beef***
Slow roasted eight-ounces of prime beef served with au jus and creamy horseradish
- 28.00 ***Grilled New York Strip***
Center cut twelve-ounce strip loin steak grilled medium

31.00 ***Filet Mignon***
Hand cut choice eight-ounce filet mignon grilled medium

31.00 ***Roast Tenderloin of Beef***
Horseradish crusted tenderloin of beef roasted whole, sliced and served with a balsamic reduction.

Side Items

Baked Potato	Twice Baked Potato	Broccoli	Buttered Sweet Corn
Baby Red Potato	Green Beans	Herb Roasted Potatoes	Glazed Baby Carrots
Mashed Potatoes	Sugar Snap Peas	Wild Rice Blend	Fresh Vegetable Medley

Combination Plate options:

Our professional staff will work with you to make the perfect dinner plate. If you would like to try a combination plate with two entrees please ask Kim Cotton to make this happen.



Hors d'oeuvres

Priced Per Person

Cold

Whole Smoked Salmon (serves 75-100 people)	\$300
Shrimp Cocktail	\$2.50 per piece
Smoked Scallops	\$2.50 per piece
Smoked Shrimp	\$2.50 per piece
Crab Puffs	\$3.25
Assorted Finger Sandwiches	\$2.50
Roasted Red Pepper Hummas with Lavosh	\$2.25
Chef's Assorted Canapes	\$3.25
Marinated Asparagus wrapped with Proscuitto	\$3.25
Focaccia Sandwiches	\$3.75
Layered Crab Dip	\$3.25
Garden Vegetable Crudites	\$3.00
Domestic Cheese & Assorted Crackers	\$3.25
Fresh Fruits & Berry Display	\$3.25
Antipasta Platter	\$4.00

Hors d'oeuvres

Priced Per Person

Warm

Bacon Wrapped Scallops	\$4.00 per piece
Bacon Wrapped Stuffed Jalapeño	\$3.50
Stuffed Mushroom Caps	\$3.25
Hillcrest Meatballs (Swedish or BBQ)	\$2.75
Beef or Chicken Satay with Peanut Sauce or Teriyaki	\$3.50
Eggs Rolls	\$2.75
Golden Fried Shrimp	\$3.00
Bruschetta	\$2.75
Spinach & Artichoke	\$3.50
Mini Pizza	\$2.50
Thai Braised Spring Rolls	\$3.50
Beef Wellington	\$3.25
Southern Style Chicken Strip	\$3.25
Potato Skins	\$2.00

The Carving Board

Priced Per Person for Sandwich Sized Portions.
Served with Condiments and Cocktail Rolls
All Serving Sizes are Approximations

- \$105.00 Roasted Breast of Turkey**
Serves 25 people
Roasted, all white meat, served with mustard, mayonnaise, or bistro sauce.
- \$125.00 Pork Loin**
Serves 35 people
Slow roasted steamship of pork served with mustard and mayonnaise.
- \$140.00 Hickory Smoked Ham**
Serves 75 people
Slow cooked bone-in ham complimented with mustard and mayonnaise.
- \$275.00 Top Inside Round**
Serves 100 people
Slow cooked top inside round served with mayonnaise, mustard, or creamy horseradish sauce.
- \$275.00 Roast Tenderloin**
Serves 25 people
Slow roasted tenderloin accompanied by mayonnaise or a creamy horseradish.
- \$325.00 Prime Rib**
Serves 70 people.
Slow cooked choice prime rib served with mayonnaise or a creamy horseradish sauce.



Dessert Table

Priced per person

Pies

4.00

Apple Crumb*
Blueberry *
Lemon Meringue*
Pumpkin (seasonal)*
Pecan (seasonal)*
Strawberry Rhubarb (seasonal)*

Cheese Cake

5.00

New York Cheesecake with your choice of:
Strawberry, cherry or blueberry*
Raspberry*
Turtle*

Cakes & Tortes

5.00

Triple Chocolate Cake*
Reese's Cake*
Carrot Cake with Walnuts*

Mousse & Ice cream

4.00

Chocolate Mousse*
Kahlua Delight*
Brownie Sundae
Sherbet with Sugar Cookie
Vanilla or Chocolate Ice Cream with Cookie

Assorted Selections

5.00

Tiramisu*
Strawberry Shortcake*
Crème Brulee

Flamed Desserts

6.00

Bananas Foster
Cherries Jubilee

Bite Sized Variety

5.00

* choose a variety of items for your guests to enjoy.

Chocolate Fondue Fountain \$550.00 or \$4.00 per person

A chocolate lovers dream! Rich milk chocolate fondue accompanied by a variety of tasty treats.

Beverages

Bar Packages

We offer a number of unlimited bar packages designed to eliminate the uncertainty of your final bar tab. You may choose from three set packages, allowing your guests to enjoy an unlimited supply of all included beverages. Package rates are set for 4 hours and based on a minimum of 100 guests.

Birdie \$15
Domestic Draft Beer
House Wine

Par \$20
Domestic Draft Beer
House Liquor
House Wine

Eagle \$22
Domestic Draft Beer
Premium Draft Beer
Bottled Beer
House & Call Liquor
House Wine

The Bar

House Brand Liquor	\$5.25
Call Brand Liquor	\$6.00
Domestic Bottled Beer	\$4.25
Domestic Keg	\$250.00
Import Keg	Varies
House Wine (glass)	\$7.00

Extensive Wine List Available Upon Request

Soft Drinks	\$2.00
House Wines	\$19.00 per bottle
House Champagne & Sparkling Wines	\$19.00 per bottle

Other Beverages

Assorted Fountain Soda & Lemonade	\$2.00
Assorted Can Soda	\$2.00
Assorted Juice	\$1.75
Fruit Punch (per gallon)	\$14.95
Sherbet Punch (per gallon)	\$17.95
Champagne Punch (per gallon)	\$25.95