

SERVED MEALS

There is a 50 guest minimum for this option.

APPETIZERS

Smoked Mountain Trout Filet, Dill Sauce
Crab Cake Remoulade
Smoked Salmon Au Poivre, Caper Sauce
Seafood Cocktail Supreme with Shrimp
Poached Salmon

SALADS

CAPERS PALERMO SALAD with Sliced Tomatoes, Fresh Mozzarella, Asparagus, and Prosciutto
SPINACH SALAD with Egg, Bacon, and Creamy Parmesan
MOSER SALAD of Wild Greens with Strawberries, Bleu Cheese and Moser Dressing
WINTER SALAD of Endive, Frisée, Caramelized Pear, Crumbled Blue Cheese, and Toasted Walnuts in a Champagne Vinaigrette

ENTRÉES

Entrées are served with your choice of green vegetable.

STUFFED CORNISH HEN with Apple Nut Dressing served with Baked Peach Filled and Raisinberry Chutney
PRIME RIB OF BEEF AU JUS and Chef's Choice Potato
STUFFED DOUBLE PORK CHOPS with Baked Apple
GRILLED/POACHED SALMON topped in a Dill Sauce, served with Wild Rice and Squash Julienne
FILET OF BEEF OSCAR in Crab Bearnaise served with Baked Parmesan Tomato and Chef's Choice Potato
FILET OF BEEF DANIELLE served with Baked Parmesan Tomato and Chef's Choice Potato
ROASTED PORK TENDERLOIN in a Whole Grain Mustard Cream Sauce served with Sautéed Green Apples and Red Onions and Chef's Choice Potato
CHICKEN RUTHERFORD served in Puff Pastry topped with Coconut, Almonds, and Raisins
CHICKEN FLORENTINE served with Rice Pilaf and Parmesan Tomato
CHICKEN SWISS WELLINGTON served with Basil Carrots
PECAN ROASTED CHICKEN served with Rice Pilaf and Stuffed Squash
BACON BROWN SUGAR PORK LOIN served with Wild Rice and Butternut Squash Gratin

DESSERTS

FRESH FRUIT NAPOLEONS with Brandied Custard
MOLTEN CHOCOLATE TORTES
PECAN SCOTCH PIE on Tartan Crème
MANGO CHANTILLY
CRÈME BRULÉE

AVAILABLE SIDES

Whole Green Beans with Shallot Butter
Steamed Asparagus
Creamed Spinach