



MENU



Black Tie Menu

All menus are customizable

Butler Passed Hors D'oeuvres

Caramel Apple in Phyllo	Olive Manchego Bites
Coq Au Vin	Petit Fours "Traditional"
Crab Rangoon	Pepperoni & Mozzarella Tart
Duck a la Orange	Miniature Beef Wellington
Gourmet Cheesecake Pops	Thai Peanut Chicken Satay
	Wild Mushroom Purse

Soup Menu

Lobster and Leek Chowder
Tomato Basil Bisque
French Onion Soup with Toast and Provolone
Lobster Bisque
Butternut Squash

Garden Fresh Salads

Greek Salad

Green pepper, olives, cherry tomatoes, sliced red onions and feta cheese on a bed of romaine and iceberg lettuce, topped with vinaigrette dressing

Caesar Salad

Freshly shaved parmesan cheese, black olives, and crisp romaine lettuce mixed with classic Caesar dressing

Berry Salad

Choice of strawberry, blueberry or raspberries on a bed of greens topped with feta cheese, candied pecans and vinaigrette dressing

Lettuce Wedge

Iceberg lettuce cut in a wedge with bacon and blue cheese dressing

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



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Main Entrees

Lamb Chops* Grilled and Served with a Fresh Mint Sauce
USDA 8oz. Black Angus Beef Filet* with Burgundy Demi Glaze
8oz. Bone in Rib Chop Stuffed with Andouille Sausage
Boneless Breast of Duck Glazed with Orange Marmalade and Horseradish
Breast of Chicken Venetian with Smoked Gouda cheese and Prosciutto
Burgundy Beef Short Ribs
Butternut Squash Ravioli Served with Basil Cream Sauce
Chilean Sea Bass
8 oz. Delmonico Steak, Maitre d'hôtel
French Airline Chicken Breast with Cranberry and Apple Stuffing
Jumbo Lump Crab Cake topped with a Zesty Remoulade
Lobster Ravioli with Roasted Garlic and Parmesan Béchamel
Mushroom Stuffed Chicken Breast with Cognac Sauce
Pork Tenderloin Seasoned with Honey Citrus Cilantro Glaze
Prime Rib*
Roasted Garlic and Spinach Ravioli in Roasted Portabella Béchamel
Pork Roulade Stuffed with Fresh Spinach, Sweet Peppers, Mushrooms with Roasted Garlic and Pork Jus
Tuscan Chicken Breast over a Grilled Polenta Cake
Slow Roasted Pork Osso Buco in Mirepoix and Pan Jus
Veal Osso Buco Roasted in Mirepoix and Pan Jus
Crown Pork Rib with Apple Craisin Stuffing, Caramelized Onions and Orange Marmalade
Pecan Encrusted Chicken Breast in a Sherry Maple Sauce
Herb Crusted Crown Rib of Beef

Side Items

Burgundy Mushrooms
Roasted Red Potatoes with Fresh Spinach
Roasted Red Peppers and Fresh Garlic
Corn Soufflé
Fresh Asparagus Lightly Seasoned and Sprinkled with Truffle Oil
Haricot Green Beans Seasoned with Sautéed Onions & Bacon
Julienne Fresh Vegetables
Medley of Fresh Grilled Seasonal Vegetables
Red Grain Couscous
Rice Pilaf
Roasted Red Potatoes with Rosemary Seasoning
Tri color potatoes: Yukon Gold, Purple, Sweet Potatoes

Also served with fresh baked rolls

Contact one of our event planners for additional details at 865.521.1300.

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