



BREAKFAST BUFFETS

EXPRESS CONTINENTAL 6.99/PP

Chilled Orange Juice
Basket Assortment of Pastries and Muffins

EXECUTIVE CONTINENTAL 8.99/PP

Chilled Juices
Fresh Danish, Muffins, Bagels, Butter, Cream Cheese, Fruit Preserves
Fresh Sliced Fruits of the Season
Variety of Yogurt

HEALTHY START 9.99/PP

Chilled Juices
Variety of Low-Fat Yogurt & Cottage Cheese
Fresh Fruits of the Season
Granola
Oatmeal, Raisins, Brown Sugar

EUROPEAN 11.99/PP

Chilled Orange Juice
Assorted Breakfast Pastries
Warm Vegetable Quiche
Seasonal Fruit & Berries

ALL AMERICAN 12.99/PP

(Minimum 20 Guests)
Chilled Juices
Fluffy Scrambled Eggs
Sausage Links & Bacon
Breakfast Potatoes
Fresh Fruits of the Season
Assorted Breakfast Pastries

THE MORNING GRILL 12.99/PP

(Minimum 20 Guests)
Chilled Orange Juice
Cinnamon French Toast
Sausage Links & Bacon
Breakfast Potatoes
Assorted Breakfast Pastries

THE SCRAMBLE 15.99/PP

(Minimum 20 Guests)
Chilled Juices
Scrambled Eggs, Cheddar & Chives
Sausage Links & Bacon
Breakfast Potatoes
Cinnamon French Toast
Fresh Fruit, Yogurt & Granola
Assorted Breakfast Pastries

MORNING ADDITIONS

Ham, Cheese & Scrambled Egg Wrap	36/doz
Southwestern Sausage, Egg & Bell Pepper Wrap	36/doz
Scrambled Egg, Maple Cured Ham, Cheddar, Croissant	42/doz
Club BLT	48/doz
Bacon, Lettuce, Tomato & Fried Egg, Texas Toast	
Assorted Muffins & Pastries	16/doz
Assorted Bagels & Cream Cheese	16/doz
Assorted Whole Fruit	16/doz
Just Berries Platter	75/serves doz
Assorted Yogurts & Granola Bars	1.25/each

ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED COFFEE & SELECT TEAS



CLUB BREAKS

PICK THREE

\$7.99

Cookies

Brownies

Candy Bars & Granola Bars

Whole Fresh Fruit

Tortilla Chips & Salsa

Hummus & Pita Chips

Vegetables & Dip

Potato Chips & Dip

Domestic Cheese & Crackers

Popcorn

Pretzels

ADDITIONAL OPTIONS

Bottled Soft Drinks, Water & Juices

\$2.25/each

Fresh Cut Fruit

\$3.50/pp

Decadent Chocolate Brownies

\$18/doz

PRICES ARE PER PERSON UNLESS OTHERWISE NOTED



BAR PACKAGES

OPEN BAR

NON ALCOHOLIC OPEN BAR

Includes Unlimited Assorted Fountain Soft Drinks and Juices.

1 Hr.	2 Hr.	3 Hr.	4 Hr.	5 Hr.
\$4pp	\$5pp	\$6pp	\$7pp	\$8pp

LIMITED OPEN BAR

Includes Domestic Beer, House Wines, Assorted Fountain Soft Drinks & Juices.

1 Hr.	2 Hr.	3 Hr.	4 Hr.	5 Hr.
\$7pp	\$10pp	\$13pp	\$16pp	\$19pp

HOUSE OPEN BAR

Includes Domestic Beer, House Wines, House Mixed Drinks, Assorted Fountain Soft Drinks & Juices. (Kamchatka Vodka, Gordon's Gin, Bacardi Rum, Montezuma Tequila, Lauder's Scotch, Jim Beam Bourbon, Canadian Mist Whiskey)

1 Hr.	2 Hr.	3 Hr.	4 Hr.	5 Hr.
\$13pp	\$17pp	\$22pp	\$26pp	\$29pp

PREMIUM OPEN BAR

Includes Domestic & Imported Beer, House Wines, Premium Mixed Drinks, Assorted Soft Drinks & Juices. (Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Tequila, Dewar's Scotch, Jack Daniels Whiskey, Canadian Club Whiskey)

1 Hr.	2 Hr.	3 Hr.	4 Hr.	5 Hr.
\$16pp	\$21pp	\$25pp	\$29pp	\$33pp

TOP SHELF OPEN BAR

Includes Domestic & Imported Beer, House Wines, Top Shelf Mixed Drinks, Assorted Soft Drinks & Juices. (Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Patron Silver Tequila, Johnny Walker Black Scotch, Maker's Mark Bourbon, Crown Royal Whiskey)

1 Hr.	2 Hr.	3 Hr.	4 Hr.	5 Hr.
\$20pp	\$24pp	\$28pp	\$32pp	\$36pp

HOSTED BAR

HOUSE BRAND MIXED DRINKS \$6/DRINK

Kamchatka Vodka, Gordon's Gin, Bacardi Rum, Montezuma Tequila, Lauder's Scotch, Jim Beam Bourbon, Canadian Mist Whiskey

PREMIUM BRAND MIXED DRINKS \$7/DRINK

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Cuervo Tequila, Dewar's Scotch, Jack Daniels Whiskey, Canadian Club Whiskey

TOP SHELF MIXED DRINKS \$8/DRINK

Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Patron Silver Tequila, Johnny Walker Black Scotch, Maker's Mark Bourbon, Crown Royal Whiskey

HOUSE WINES \$6/GLASS OR \$25/BOTTLE

Marchese Montefusco Cabernet Sauvignon, Chardonnay

SPARKLING WINE \$28/BOTTLE

Segura Viudas Brut Reserva

DOMESTIC BOTTLED BEER \$3/BOTTLE

Budweiser, Bud Light, Miller Lite, Coors Light

IMPORTED & HANDCRAFTED BOTTLED BEER \$4/BOTTLE

Heineken, Amstel Light, Sam Adams, Blue Moon, Yuengling, Yuengling Light

SOFT DRINKS \$2.25/DRINK

Pepsi Products



HORS D'OEUVRE DISPLAYS

FRESH FRUIT DISPLAY \$3.95

Array of Sliced Honeydew, Cantaloupe, Watermelon & Pineapple, Assorted Berries, White & Red Seedless Grapes, Strawberry-Banana Yogurt Dip

CRUDITÉS \$3.95

Broccoli Crowns, Snow Peas, Celery, Bell Peppers, Carrots, Grape Tomatoes, Herb Ranch Dip

MEDITERRANEAN DISPLAY \$4.95

Roasted Garlic Hummus, Olive Oil & Garlic Spiced Pita Chips, Crisp Garden Vegetables, Tomato-Olive Tapenade

GRILLED VEGETABLE PLATTER \$4.95

Olive Oil & Herb Balsamic Marinated Zucchini, Yellow Squash, Sweet Peppers, Onions, Mushrooms, Eggplant, Artichokes, Tomato Basil Salpicon, Balsamic Vinegar, Bruschetta

INTERNATIONAL & DOMESTIC CHEESE DISPLAY \$4.95

Assortment of Cheeses, Seasonal Fresh Fruit, Berries, Crackers, French Baguette

ANTIPASTO PLATTER \$4.95

Assorted Roasted & Grilled Vegetables, Olives, Peppers, Italian Cured Meats & Cheeses, Sliced Italian Bread, Extra Virgin Olive Oil, Balsamic Vinegar

Upgrade Option: Fresh Grilled Tuna Sardinia \$5.95/person

SMOKED SALMON DISPLAY \$5.95

Red Onion, Capers, Egg, Fresh Dill Sprigs, Horseradish Cream

COCKTAIL SHRIMP DISPLAY \$5.95

Chilled Jumbo Wild Mexican White Prawns, East Cocktail Sauce & Monte Carlo Tarragon-Lemon Dip

ASSORTED TEA SANDWICHES \$5.95

Avocado, Brie & Sprouts, Toasted Brioche, Lime Aioli

Black Forest Ham, Swiss, Sliced Gherkins, Dijonnaise

Roasted Vegetable Salpicon, Feta Cheese, Black Olive Mayonnaise

Roast Beef, Boursin Cheese, Red Onion Marmalade



PIECE HORS D'OEUVRES

COLD

VEGETABLE

Bleu Cheese & Walnut Mousse, Red Endive	\$175
Tomato-Basil Bruschetta, EVOO & Balsamic Vinegar	\$150
English Stilton & Pear Chutney Phyllo Tartlet	\$175
Roma Tomato & Fresh Mozzarella Crostini, Balsamic	\$175
Southern Deviled Eggs	\$150

MEAT

Prosciutto & Palm Heart Roulade, Green Olives	\$195
Black Angus Flat Iron Steak, Boursin Cheese, Caramelized Onions, Toasted Brioche	\$225
Prosciutto Wrapped Asparagus	\$175
Roast Beef & Arugula Crostini, Olive-Red Pepper Relish	\$225

SEAFOOD

Atlantic Smoked Salmon Canapés	\$200
Lump Crab Gazpacho Shots, Black Pepper Crème Fraîche	\$225 (\$175 No Crab)

HOT

VEGETABLE

Cream Cheese Stuffed Jalapeño Peppers	\$175
Pan Seared Vegetable Pot Stickers Ponzu Dipping Sauce	\$175
Golden Baked Spinach & Feta Spanikopita	\$165
Mini Vegetarian Spring Rolls, Plum Dipping Sauce	\$175
Spinach Stuffed Mushroom	\$195
Boursin Cheese Stuffed Breaded Mushrooms	\$175
Parmesan Crusted Peppadew	\$225

MEAT

Pork Pot Stickers, Sweet Soy Sauce	\$200
Bacon-Wrapped Water Chestnuts	\$185
Asian Style Beef Satays, Teriyaki Sauce	\$225
Skewered Italian Mini Meatballs, Marinara	\$160
Herb-Dijon Crusted Lamb Chops, Mint Relish	\$395
Carmelized Bacon	\$175
Hamburger or Cheeseburger Sliders	\$250
Meatball Sliders	\$200
Buffalo Chicken Sliders	\$250

POULTRY

Chicken Satays, Teriyaki Ginger Glaze	\$225
Chicken Brochettes, Roasted Garlic, Tomato & Citrus Reduction	\$195
Coconut Crusted Chicken, Mango Chutney	\$200
Vietnamese Chicken Spring Rolls, Hoisin Dipping Sauce	\$200
Buffalo, Teriyaki or Jerk Crispy Chicken Wings	\$200
Chicken Tenders, Barbecue, Buffalo or Honey Mustard Dipping Sauce	\$175
Chicken Quesadillas	\$195
Mini Chicken Cordon Bleu	\$200
Buffalo Chicken Crisp	\$225

SEAFOOD

Apple Wood Smoked Bacon Wrapped Scallops	\$275
Miniature Crab Cakes, Chesapeake Remoulade	\$250
Crispy Shrimp Spring Rolls, Peanut-Lime Sauce	\$300
Coconut Breaded Shrimp	\$225



HORS D'OEUVRES PACKAGES

A CASUAL AFFAIR \$14.95/PP

Spinach & Artichoke Dip
Crispy Tortilla Chips
Pepperoni Mini Pizzas
Crispy Chicken Tenders
Honey Mustard Dipping Sauce

ON THE BORDER \$16.95/PP

Nacho Display
Chili con Queso
Crispy Tortilla Chips
Beef Taquitos
Chicken Empanadas
Mini Pork Tamales
Fresh Guacamole, Salsa, Sour Cream

THE VEGETARIAN \$17.95/PP

Roma & Mozzarella Crostini
Hearts of Celery
Apple, Almond & Bleu Cheese Bruschetta
Black Bean Empanadas
Vegetable Pot Stickers

SHOOTERS & STICKS \$18.95/PP

Strawberry Champagne Soup Shooter
Gazpacho & Shrimp Shooter
Asian Style Beef Satays
Chicken Satays
Fruit Kabob

THE CALIFORNIAN \$18.95/PP

Seasonal Vegetable Display
Herb Ranch Dip
Shrimp Dip, Bruschetta
Coconut Chicken Skewers
Baked Wild Mushroom Tarts, Goat Cheese Gratin

THE CLASSICS \$19.95/PP

Seasonal Fruit Display
Domestic Cheese & Crackers
Mini Chicken Cordon Bleu
Spanikopita
Crispy Shrimp Tempura, Ginger Aioli



LUNCH MENU

BOXED LUNCHES

All served with Chips, Apple & Cookie

TURKEY & AMERICAN 10
Turkey, American Cheese, Kaiser Roll

HAM & SWISS 10
Ham, Swiss Cheese, Kaiser Roll

ROAST BEEF & CHEDDAR 10
Roast Beef, Cheddar Cheese, Kaiser Roll

THE "PRESIDENT'S CUP" 15.95
Hot Dog or Hamburger,
Cheddar, Swiss, Provolone,
Lettuce, Tomato, Onion, Deli Pickles,
Chips, Pretzels,
Chef's Choice Dessert

SIDES

Add a side for \$3pp
Potato, Macaroni, Pasta, House or Caesar Salad, Baked Beans

HOT BUFFET SELECTIONS

All buffets require a minimum of 30 people

THE "PGA" 20.95
Barbeque Ribs
Grilled Chicken Breasts
Grilled Corn on the Cob
Choice of 2 Sides
Chef's Choice Dessert

THE "GREAT MEMORIAL" COOKOUT 23.95
Sirloin Steaks
Grilled Chicken Breasts
Grilled Corn on the Cob
Choice of 2 Sides
Chef's Choice Dessert

SIDES

Add a side for \$3pp
Potato, Macaroni, Pasta, House or Caesar Salad, Baked Beans

COLD BUFFET SELECTIONS

All buffets require a minimum of 30 people

THE "MASTER'S" 18.95
Virginia Ham, Roast Turkey, Roast Beef
Cheddar, Swiss, Provolone Cheese
Lettuce, Tomato, Onions, Deli Pickles
Assorted Sliced Breads, Kaiser Rolls
Choice of 2 Sides
Chef's Choice Dessert

THE "U.S. OPEN" 18.95
Roast Turkey, Roast Beef, Genoa Salami
Cheddar, Swiss, Provolone Cheese
Lettuce, Tomato, Onions, Deli Pickles
Assorted Sliced Breads, Kaiser Rolls
Choice of 2 Sides
Chef's Choice Dessert

THE "BRITISH OPEN" 18.95
Genoa Salami, Capicola, Grilled Chicken
Cheddar, Swiss, Provolone Cheese
Lettuce, Tomato, Onions, Deli Pickles
Assorted Sliced Breads, Kaiser Rolls
Choice of 2 Sides
Chef's Choice Dessert

SIDES

Add a side for \$3pp
Potato, Macaroni, Pasta, House or Caesar Salad, Baked Beans

BEVERAGES

All buffet selections served with Iced Tea, Lemonade and Water

A LA CARTE BEVERAGES - Priced on consumption

Bottled Water 2 each
Sodas (Pepsi Products) 2 each
Sports Drinks 2 each



**WINDING
HOLLOW**

CARVING & ACTION STATIONS

HERB CRUSTED STRIP LOIN OF BEEF \$10.00

Serves 30 People

Cracked Black Pepper & Herb Rubbed Strip Loin, Au Jus,

Horseradish Cream Mini Rolls

CARVED BEEF TENDERLOIN \$12.50

Serves 25 People

Horseradish Cream & Dijonnaise, Mini French Baguettes

HONEY BAKED HAM \$8.00

Brown Sugar-Honey Glazed, Honey Mustard, & Mini Rolls

BONELESS TURKEY BREAST \$8.00

Slow Roasted Vermont Turkey, Chive Mayonnaise, Whole

Grain Mustard, Cranberry Relish, Mini Rolls

MAPLE GLAZED PORK LOIN \$8.00

Peach Chutney, Whole Grain Mustard, Southern Style Biscuits

ATLANTIC SALMON FILLET \$9.00

Dry Barbecue Spice Rub, Spicy Orange Hollandaise

PRIME RIB OF BEEF \$12.50

Steakhouse Salt, Herb & Spice Crusted, Natural Jus,

Horseradish Cream, Mini Rolls

TUSCAN PASTA STATION \$10.00

Choice of Two Pastas: Fettuccini, Penne, Tortellini, Farfalle

Choice of Two Sauces: Pesto, Tomato-Basil Marinara, Alfredo,

Roasted Garlic & Olive Oil

Accompaniments: Italian Sausage, Sliced Olives, Sun Dried

Tomatoes, Crushed Red Pepper, Baby Spinach, Grated

Parmesan Cheese, Pepperoni, Mushroom, Artichokes, Black

Olives, Roasted Garden Vegetables

TACO BAR \$10.00

Grilled Chicken, Spiced Beef, Refried Beans, Spanish Rice,

Tortilla Shells & Wraps, Salsa, Guacamole, Jack Cheese,

Lettuce, Tomato, Jalapenos

WHIPPED POTATO BAR \$7.00

Whipped Yukon Gold Potatoes & Whipped Sweet Potatoes

Accompaniments: Sour Cream, Chives, Cheddar Cheese,

Pepper Jack Cheese, Black Olives, Bacon Bits, Garlic, Broccoli

Florets, Brown Sugar Roasted Pecans, Whipped Butter

PRICES ARE PER PERSON | PRICES DO NOT INCLUDE CHEF'S ATTENDANT FEE



**WINDING
HOLLOW**

DINNER SALAD & SOUP

SALADS

CLUB \$6

Mixed Greens, Cucumber, Carrots, Red Onion, Grape Tomatoes, Sweet Pepper Vinaigrette

CAESAR \$6

Romaine, Parmesan Tuile, Roma Tomatoes, Caesar Dressing

CAPRESE \$8

Beef Steak Tomatoes, Mozzarella, Basil, Balsamic Vinaigrette

BABY SPINACH \$7

Pickled Red Onions, Sun Dried Tomato Croutons, Pancetta, Poached Egg Cremini
Mushrooms, Red Wine Vinaigrette

ICEBERG WEDGE \$6

Bacon Bits, Red Onion, Tomato, Bleu Cheese Dressing

SUMMER STRAWBERRY \$7

Mixed Greens, Candied Walnuts, Bleu Cheese, Strawberries, Strawberry Vinaigrette

SOUPS

Garden Vegetable Minestrone Basil Oil & Grated Parmesan Cheese \$4.5

Chicken Noodle \$4.5

Italian Wedding Soup, Parmesan Meatballs \$5

Tomato Basil Bisque Cheese & Herb Croutons \$4.5

Spanish Tomato Gazpacho \$4

New England Clam Chowder \$4

Matzo Ball \$4

PRICES ARE PER PERSON UNLESS OTHERWISE NOTED



DINNER SIDES

Fresh Buttered Green Beans

Orange Glazed Carrots

Steamed Broccoli

Seasonal Vegetable Medley

Buttered Corn

Sautéed Asparagus

Roasted Rosemary Redskin Potatoes

Fresh Herb Orzo

Whipped Potatoes

Baked Potato

Rice Pilaf

Whipped Sweet Potato

Wild Mushroom Risotto

Macaroni & Cheese

Penne Pasta



DINNER ENTRÉES

POULTRY

CHICKEN BREAST “CORDON BLEU”	23
Smithfield Ham, Classic Herb Breading, Champagne Velouté	
GOLDEN CHICKEN BREAST “KIEV”	23
Roast Shallot & Chive Butter Filling, Sauce Supreme	
GRILLED BREAST OF CHICKEN	22
Tarragon Cream	
CLASSIC CHICKEN PICCATA	22
Lemon-Caper Sauce	
CLASSIC CHICKEN MARSALA	23
Button Mushrooms	

PORK & LAMB

12 OZ. SINGLE BONE PORK CHOP	23
Tart Cherry Port Reduction	
MAPLE PECAN CRUSTED WHISKEY PORK LOIN	25
Thyme & Molasses Carmelized Onions	
GRILLED LAMB CHOPS	28

BEEF

SLOW ROASTED PRIME RIB OF BEEF	26
Cabernet-Shallot Jus	
BROILED FILET MIGNON 6oz.	26
Au Poivre or Pinot Noir Reduction	
DUET OF DIANE	32
Sautéed Pearl Onions & Mushrooms, Cabernet Jus	
VEAL PARMESAN	21
GUINNESS BRAISED BEEF TIPS	20

ALL AMERICAN RUBBED PETIT SIRLOIN	24
Cabernet-Shallot Jus	

COUNTRY CLUB SIRLOIN (6 oz)	22
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VEGETARIAN

MUSHROOM RISOTTO	19
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GRILLED VEGETABLES	18
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CHEESE TORTELLINI	17
Portobello Mushrooms, Cherry Tomatoes, Carmelized Onions, Garlic-Tomato Cream	

COUSCOUS STUFFED TOMATOES	17
Artichokes, Tomato Basil, Parmesan Cheese	

SUNDRIED TOMATO & CAPPELLINI	17
Marinated Olives, Basil, Roasted Garlic, Olive Oil, White Wine	

CLASSIC EGGPLANT PARMESAN	17
Spicy Marinara	

SEAFOOD

CITRUS-SOY GLAZED SALMON FILLET	24
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PRETZEL CRUSTED WALLEYE FILLET (MKT. PRICE)	
Whole Grain Mustard Cream	

PAN SEARED SEA SCALLOPS	29
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GRILLED MAHI MAHI	(MKT. PRICE)
Thai Coconut Sauce	

HERB CRUSTED ALASKAN COD	22
Sundried Tomato Sauce	

MACADAMIA NUT CRUSTED SALMON FILLET	26
Grilled Pineapple Beurre Blanc	

SAUTÉED SHRIMP & CAPPELLINI	21
Puttanesca Sauce	



DINNER DUET PLATES

GOLDEN CHICKEN BREAST “KIEV” & ALL AMERICAN SIRLOIN MEDALLION	26
POLYNESIAN PINEAPPLE GRILLED CHICKEN & MACADAMIA CRUSTED GROUPER	28
PAN SEARED BEEF MEDALLION & LEMON-PEPPER SALMON FILLET	28
BLACKENED CENTER CUT SIRLOIN & CAJUN SHRIMP CREOLE HOLLANDAISE	28
GRILLED BEEF TENDERLOIN & CHICKEN SALTIMBOCCA	30
GARLIC ROASTED LAMB CHOPS & ROASTED CHICKEN PROVENÇAL	32
GRILLED BEEF TENDERLOIN, AU JUS & LOBSTER RAVIOLI, TOMATO CREAM	34
SAUTÉED VEAL MEDALLION & MADEIRA-MOREL ROASTED CHICKEN	36
ATLANTIC SURF & TURF N.Y. STRIP & LOBSTER TAIL	(MKT. PRICE)



DINNER BUFFETS

TWO ENTREES: \$29 | THREE ENTREES: \$34

MEAT

GRILLED FLANK STEAK

Green Peppercorn Brandy Sauce

PEPPER CRUSTED STRIP OF BEEF

Cognac Cream

HONEY GLAZED PORK LOIN

SLOW ROASTED BRISKET OF BEEF

Honey Mustard Sauce

VEAL SALTIMBOCCA

Marsala Wine Sauce

SEAFOOD

GRILLED SALMON FILLET

Lemon-Dill Beurre Blanc

“PAN SEARED” YELLOW PERCH

Garden Vegetable Sauce

PRETZEL CRUSTED CATFISH

Mustard Sauce

FLOUNDER ROULADES

Sherry Cream

SALMON PROVENÇAL

Tomato-Basil Ragout

SEAFOOD FARFALLE

PASTA

BAKED FOUR CHEESE TORTELLINI

ORECCHIETTE PRIMA VERA

Pomodoro Sauce

BAKED PENNE RIGATE FLORENTINE

FOUR CHEESE MANICOTTI

Tomato-Basil Coulis

RIGATONI BOLOGNESE

Classic Meat Sauce, Parmesan

PENNE PRIMA VERA

Tomato Sauce

CHICKEN

CHICKEN MARSALA

Button Mushrooms

BREAST OF CHICKEN FRANCAISE

Parsley, Caper, Beurre Blanc

CHICKEN PICCATA

Lemon Caper Sauce

CHICKEN PARMIGIANA

Marinara Sauce

CHICKEN CORDON BLEU

CHICKEN BOURSIN

PRICES ARE PER PERSON | INCLUDES CHOICE OF CAESAR OR CLUB SALAD, 2 SIDES, ROLLS, BUTTER, & COFFEE



RECEPTION PACKAGES

SILVER

\$48

DOMESTIC CHEESE BOARD

Selection of Domestic Cheese & Fruit, Baguette & Crackers

BUTLER PASSED HORS D'OEUVRES

Select Three. Assumes Average of Nine Total Pieces per Guest

Coconut Crusted Chicken

Atlantic Smoked Salmon Canapés

Swedish Meatballs

Assortment of Miniature Quiche

Spanikopita

Vegetable Spring Roll

SALAD SELECTION *Select One*

Club

Caesar

ENTRÉE SELECTION *Select One*

All American Rubbed Petit Sirloin

Garlic & Shallot Rubbed Flank Steak

Shrimp & Crab Stuffed Flounder

Citrus-Soy Salmon Fillet

Chicken Cordon Bleu

Sundried Tomato & Cappellini Pasta

GOLD

\$59

BALSAMIC GRILLED VEGETABLE DISPLAY & DOMESTIC CHEESE BOARD

Marinated Zucchini, Yellow Squash, Sweet Peppers, Onions, Mushrooms, Eggplant, Artichokes, Garden Tomato Basil Salpicon, Bruschetta & Selection of Domestic Cheese & Fruit, Baguette & Crackers

BUTLER PASSED HORS D'OEUVRES

Selection Three. Assumes Average of Nine Total Pieces per Guest

Phyllo Wrapped Mini Brie & Raspberry

Bacon Wrapped Scallops

Coconut Shrimp

Miniature Beef Wellington

Swedish Meatballs

Crab Stuffed Mushrooms

SALAD SELECTION *Select One*

Club

Caesar

Spinach

Sonoma

ENTRÉE SELECTION *Select One*

All American Rubbed Sliced Tenderloin

Spinach & Crab Stuffed Fillet of Sole

Maryland Crab Cakes

Cider Glazed Pork Loin

Golden Chicken Breast "Kiev"

Curry Grilled Vegetables Couscous, Lemon Tahini



**WINDING
HOLLOW**

RECEPTION PACKAGES

PLATINUM

\$72

CHILLED SHRIMP DISPLAY & INTERNATIONAL CHEESE BOARD

Assumes Average of Four Total Pieces of Shrimp per Guest

International Cheeses, Seasonal Fruit, Baguette & Crackers

BUTLER PASSED HORS D'OEUVRES

Select Three. Assumes Average of Nine Total Pieces per Guest.

Apple, Almond & Bleu Cheese Bruschetta

Tomato-Basil Bruschetta, EVOO & Balsamic Vinegar

Chimichurri Chicken, Crispy Plantain Chip

Black Angus Flat Iron Steak

Prosciutto Wrapped Asparagus

Bacon-Wrapped Water Chestnuts

Lump Crab Gazpacho Shot

SALAD SELECTION *Select One*

Club

Caesar

Spinach

Sonoma

Caprese

Baby Spinach

ENTRÉE SELECTION *Select One*

All American Rubbed Filet Mignon, Sauce Béarnaise

Maple Pecan Crusted Whiskey Pork Loin

Veal Saltimbocca

Sundried Tomato Crusted Red Snapper Fillet

Chicken Cordon Bleu & Macadamia Salmon

Sliced All American Rubbed Tenderloin & Sautéed Shrimp

Golden Chicken Breast "Kiev" & All American Sirloin

Medallion

PERFECT DIAMOND

\$81

SUSHI & ANTIPASTO DISPLAY, INTERNATIONAL CHEESE BOARD, CHOCOLATE BAKED BRIE

Assumes Average of Four Total Pieces of Sushi per Guest

BUTLER PASSED HORS D'OEUVRES

Select Four. Assumes Average of Twelve Total Pieces per Guest

Crispy Shrimp Tempura

Chipotle Steak Churrasco

Roast Beef & Arugula Crostini

Vietnamese Chicken Spring Rolls

Baked Wild Mushroom Tart

Mini Red Bliss Potatoes, Chive Sour Cream & Caviar

Lobster Salad Stuffed Cucumber

Brandied Chicken Liver Pâté

Camembert Wedge

SALAD SELECTION *Select One*

Any Silver, Gold or Platinum Package Salad

Frisée & Endive

Field Greens

Intermezzo

Lemon Sorbet

ENTRÉE SELECTION *Select One*

Petite Filet Mignon & Maryland Crabcake

Barbecue Dry Rubbed Sea Scallops & Strip Sirloin, Pinot Noir Reduction

Petite Filet & Macadamia Crusted Grouper, Lobster Beurre Blanc

Beef Tournedo & Flounder Roulade

Double Cut Lamb Chops & Parmesan Broiled Shrimp

Chicken Oscar & Petite Filet Mignon

Double Cut Filet Mignon, Béarnaise

12 oz. N.Y. Strip Steak Au Poivre

PRICES ARE PER PERSON UNLESS OTHERWISE NOTED AND INCLUDE COFFEE, DINNER ROLLS, & BUTTER.



BRIDAL SHOWERS & TEA PARTIES

TEA PARTY MENUS AVAILABLE 10:00 A.M. – 3:00 P.M.

GUEST MINIMUMS: WEEKDAYS 20 GUESTS (MONDAY-THURSDAY) / WEEKENDS 30 GUESTS (FRIDAY-SUNDAY)

CLASSIC TEA \$16

Finger Sandwich Trio: Chicken Salad, English Cucumber, Tuna Salad
 Tropical Fruit Salad
 Mixed Greens Salad, Dried Cranberries, Walnuts, Vanilla Vinaigrette
 Deviled Eggs
 Grilled Vegetables Display
 Spinach & Artichoke Dip, Crostini
 Assorted Miniatures & Confections
 Iced Tea

HIGH TEA \$20

Select Two

Asiago-Prosciutto Puffs
 English Cucumber Finger Sandwich
 Assorted Mini Quiche
 Cranberry-Pecan Crescents

Select Two

Mini Eggplant Rollatini
 Chicken Torino Bite-Size Grilled Chicken & Capers,
 Spinach & Mozzarella
 Assorted Gourmet Focaccia Sandwiches
 Grilled Chicken, Mozzarella, Basil Bruschetta
 Domestic Cheese & Cracker Assortment

Select One

Chocolate Dipped Mini Cannoli & Cookies
 Mini Cheesecake & Cream Puff Assortment
 Beignets, Warm Chocolate Drizzle
 Includes Gourmet Tea Assortment & Specialty Coffees

ROYAL HIGH TEA \$25

Select Five

Tea Sandwiches Assortment Served On Assorted Breads
 Tuna Salad
 Grilled Chicken, Mozzarella, Basil Bruschetta
 Mini Eggplant Rollatini
 Turkey And Swiss Cheese
 Fried Ravioli
 Assorted Mini Quiche
 Cranberry-Pecan Crescents
 Egg Salad
 Asiago & Prosciutto Puffs
 Cucumber Sandwiches
 Assorted Gourmet Focaccia Sandwiches

Select One

Mixed Greens Salad, Dried Cranberries, Walnuts, Vanilla Vinaigrette
 Insalata Italiano Baby Greens, Mozzarella, Roasted Peppers, Sun-Dried Tomatoes, Pine Nuts
 Feta Garden Mesclun Greens, Feta Cheese, Red Onion & Sliced Tomatoes

Select One

Cheese Tortellini Verde Sundried Tomato Pesto Vinaigrette
 Rotini Broccoli, Bell Peppers, Black Olives, Tomatoes, Red Onions & Herb Vinaigrette
 Creamy Penne
 Tortellini Alfredo
 Primavera Broccoli, Roasted Peppers, Cherry Tomatoes & Zucchini, Garlic & Olive Oil
 Vodka Penne Classic Pink Sauce

Dessert

Assortment of Mini Pastries, Cannoli, Cookies & Chocolate Covered Strawberries
 Assortment of Teas & Flavored Coffee
 Iced Tea & Lemonade

PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.



REHEARSAL DINNERS

BUFFETS

LUAU & CALYPSO \$39

- Fresh Tropical Fruit Display
- Peel & Eat Shrimp
- Calypso Garden Green Salad, Tropical Dressing
- Steamed Cherrystone Clams
- Broiled Mahi Mahi, Mango-Pineapple Salsa
- Center Cut Pork Loin, Mango Chutney
- Island Jerk Chicken Breast
- Island Coconut Rice
- Caribbean Vegetable Medley
- Coconut Cream Pie & Lemon Layer Cake
- Rolls & Butter
- Coffee Tea

THE GREAT PLAINS \$33

- Roasted Corn Chowder
- Club Salad
- Wood Roasted Chicken Breast, Seasonal Mushrooms, Natural Jus
- Pan Seared Walleye Fillet, Applewood Bacon, Black Walnut & Baby Onion Compote
- Pancetta Roasted Potato Medley
- Oatmeal Streusel Apple Pie
- Rolls & Butter

PIAZZA \$37

- Hearty Tuscan Bean Soup
- Greek Salad
- Linguine Pasta, Sautéed Shrimp, Tomato Concasse, Pernod, Asiago Cheese
- Rustic Grilled Chicken, Roasted Potatoes, Grilled Asparagus & Bell Peppers
- Seared Salmon Fillet, Spinach & Sundried Tomato Orzo
- Assorted Italian Breads, Garlic Butter, Extra Virgin Olive Oil
- Strawberries, Whipped Mascarpone, Balsamic & Cannoli

PACIFIC RIM \$39

- Hot & Sour Soup
- Steamed Vegetable & Pork Dumplings, Soy Dipping Sauce
- Thai Noodle Salad, Julienned Vegetables, Peanut-Lime Vinaigrette
- Orange Peel Beef Stir Fry, Wok Fried Rice
- Red Curry Marinated Mahi Mahi, Cilantro Salad
- Sweet & Sour Chicken & Vegetables
- Toasted Coconut Rice Pudding & Fortune Cookies

SERVED DINNERS

Served with Rolls & Butter, Coffee & Iced Tea

MENU ONE \$36

- Mushroom Cap Trio: Creamy Herb, Crab & Sausage
- Baby Spinach Salad, Walnut, Oranges, Raspberry Vinaigrette
- Brie Stuffed Herbed Breadcrumb Chicken
- Rosemary Redskin Potatoes
- Garlic Roasted Asparagus
- Mixed Berry Trifle

MENU TWO \$40

- Wild Mushroom Bisque
- Field Greens Salad, Bell Peppers, Tomatoes, Toasted Walnuts, Goat Cheese, Balsamic-Basil Dressing
- Pan Seared Trout Fillet, Basil-Lemon Cream
- Herb Roasted Potato Medley
- Sautéed Haricots Vert
- Poached Bosc Pears, Vanilla Ice Cream, Port Wine Drizzle

MENU THREE \$42

- Jumbo Shrimp Cocktail
- Mesclun Greens, Roasted Roma Tomato, Asparagus & Bell Peppers, Shaved Romano, Sherry Vinaigrette
- Spice Rubbed Petite Sirloin
- Garlic Whipped Potatoes
- Bell Pepper Sautéed Green Beans
- N.Y. Cheesecake, Fresh Berries, Whipped Cream



POST WEDDING BRUNCH

BRUNCH \$21

(Minimum 25 Guests)

- Assorted Chilled Juices
- Fresh Seasonal Fruits
- Danish & Muffins
- Fluffy Scrambled Eggs
- Sausage Links & Bacon
- Breakfast Potatoes
- Poached Salmon, Dill Sauce
- Grilled Chicken, Tomato Basil Concasse
- Fresh Vegetable Medley
- Chef's Dessert Table

GOLD BRUNCH \$25

(Minimum 25 Guests)

- Assorted Chilled Juices
- Fresh Seasonal Fruits
- Danish, Muffins & Bagels
- Smoked Salmon, Cream Cheese, Capers, Onions
- Fluffy Scrambled Eggs
- Sausage Links & Bacon
- Breakfast Potatoes
- Cinnamon French Toast
- Beef Bourguignon
- Penne, Shrimp & Broccoli Alfredo
- Fresh Vegetable Medley
- Chef's Dessert Table

PRESIDENTIAL BRUNCH \$36

(Minimum 40 Guests)

- Assorted Chilled Juices
- Seasonal Fruits & Berry Display
- International Cheese Display
- Assorted Breakfast Pastries
- Sausage Links & Bacon
- Breakfast Potatoes
- Cinnamon French Toast
- Attended Omelet Station
- Carved Roasted Sirloin
- Poached Salmon & Shrimp, Chardonnay Cream
- Fresh Vegetable Medley
- Chef's Viennese Dessert Table

ELEGANT ADDITIONS

ATTENDED OMELET STATION \$5

Mushrooms, Tomatoes, Green Onions, Bell Peppers, Ham, Sausage, Bacon, Cheddar & Mozzarella Cheese

ATTENDED WAFFLE STATION \$4

Warm Cinnamon Apple Compote, Chocolate Chips, Classic Vanilla Whipped Cream, Cinnamon-Honey Butter, Warm Maple Syrup

HOT OATMEAL BAR \$2

Brown Sugar, Raisins, Apples, Cinnamon, Walnuts, Low Fat Milk

PASTA STATION *(See Carving & Actions Stations Menu)*

CARVING STATION *(See Carving & Actions Stations Menu)*



DESSERT OPTIONS

CAKES

\$7

Chocolate Layer Cake

Italian Almond Cream Cake

Italian Lemon Crème

PIES

\$7

Key Lime Pie

Chocolate Peanut Butter Cup Pie

Cheesecake- Plain, Apple Bavarian, Mixed Berry

PICK TWO OR PICK THREE

\$6 / \$8

Miniature Desserts:

Brownies, Lemon Bars, Éclairs Cream Puffs, Cheesecake, Pecan Tarts & Cupcakes

Fruit Bars:

Blueberry Crumble, Raspberry Crumble, Lemon Bar

Double Chocolate Brownies

Pecan & Chocolate Brownies

Cookies:

Chocolate Chunk, Peanut Butter



KIDS' PARTY MENU

STANDARD BUFFET \$16

Fruit Salad
Vegetables & Dip
Mozzarella Sticks
Chips
Pizza Squares
Chicken Tenders

TACO BAR \$16

Fresh Fruit
Tortilla Chips
Hard & Soft Taco Shells
Pulled Chicken
Shredded Beef
Sautéed Bell Peppers & Onions
Lettuce, Beans, Shredded Cheese, Salsa, Sour Cream

PASTA BAR \$16

Club Salad
Garlic Bread
Fresh Fruit
Penne, Bowtie, Spaghetti (Choose Two)
Alfredo, Marinara
Miniature Meatballs, Grilled Chicken Strips, Sautéed
Vegetables, Parmesan Cheese

SLIDERS & FRIES BUFFET \$16

Choose Two:
Cheeseburger, Meatball, Buffalo Chicken, Grilled Cheese
Choose Two:
Seasoned Fries, Onion Straws, Mozzarella Cheese Sticks,
Vegetables & Dip

PIZZA BUFFET \$14

Fruit Salad
Garlic Bread
Assortment of Pizzas