



DINNER

Plated

Southern Hospitality

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts, and House Dressing
Southern Fried Chicken and Sliced B.B.Q. Brisket of Beef with Garlic Mashed Potatoes and Chef's Vegetables
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$15.95 per person

Sumptuous Feast

Tossed Greens, Tomatoes, and Cucumbers with Ranch Dressing
Sliced London Broil Au Jus with Roasted New Potatoes, and Chef's Vegetables
or
Roasted Stuffed Chicken Breast with Mushroom Gravy, Rice Pilaf, and Chef's Vegetables
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$16.95 per person

Hometown Favorite

Spinach Salad with Sliced Mushrooms, Thin Red Onions, and Warm Bacon Dressing
Sliced Rosemary Roasted Pork Loin with Garlic Mashed Potatoes and Chef's Vegetables
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$15.95 per person

Seafood Classic

Chopped Crisp Romaine Tossed with Tiny Shrimp and Tarragon Vinaigrette
Baked Cod Filet with Herbed Bread Crumbs and Béarnaise, served with Wild Rice Pilaf and Chef's Vegetables
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$17.95 per person



DINNER

Plated

Award's Night

Classic Tossed Caesar with Herbed Croutons and Parmesan Cheese
Sliced Filet Mignon with Béarnaise Sauce, Roasted New Potatoes, and Chef's Vegetables
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$21.95 per person

Club Classic

Roasted Prime Rib of Beef Au Jus with Rustic Mashed Potatoes, and Chef's Vegetables
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$20.85 per person

Additions:

Shrimp Cocktail with Bibb lettuce Salad, Spicy Red Sauce, and Lemons
\$7.95 per person

Fancy Greens with Toasted Walnuts and Raspberry Vinaigrette
\$4.95 per person

New England Style Clam Chowder
\$2.95 per person



DINNER

Buffets

Classic Club Buffet

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts, and Choice of Dressings
Macaroni Salad
Classic Crispy Cole Slaw
Carved Steamship or Top Round of Beef with Horseradish Cream
Sliced Smoked Ham with Rum Raisin Sauce
Sliced Roast Turkey with Pan Gravy and Stuffing
Oven Roasted New Potatoes
Buttered Peas and Carrots
Warm Fruit Cobbler
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$19.95 per person

Pacific Regional Buffet

Assorted Dim Sum
Oriental Chicken Salad with Sesame Ginger Dressing
Chicken Satay with Thai-Style Peanut Sauce
Hunan Beef with Broccoli
Hawaiian-Style Huli Huli Chicken
Stir Fried Asian Vegetables
Shrimp Fried Rice
Sliced Fresh Seasonal Fruits
Freshly Baked Rolls with Butter
Coffee & Tea Service
\$19.95 per person

Additions:

Creamy New England Clam Chowder
\$2.95 per person



DINNER

Build Your Own Buffets

All Buffets include:

- Fresh Greens and Tomatoes Tossed with Creamy Balsamic Vinaigrette
- Rolls and Butter
- Coffee and Tea Service
- Light Buffet: Choose (1) Salad, (1) Meat, (1) Starch, (1) Vegetable, (1) Dessert
\$16.95 per person
- Classic Buffet: Choose (2) Salads, (2) Meats, (2) Starches, (2) Vegetables, (1) Dessert
\$18.95 per person
- Sumptuous Buffet: Choose (3) Salads, (3) Meats with Carver, (2) Starches, (2) Vegetables, (2) Desserts
\$20.95 per person

Meats/Main Course

- Sliced London Broil
- Stuffed Chicken Breast
- Vegetable Lasagna
- Sliced Roasted Pork Loin
- Carved Prime Rib (Sumptuous Buffet only)
- Carved Roasted Turkey
- Baked New England Cod

Starches

- Garlic Mashed Potatoes
- Rustic Mashed Potatoes
- Steamed Rice
- Roasted New Potatoes
- Linguini Marinara

Vegetables

- Green Beans with Almonds
- Peas with Shoe String Carrots
- Steamed Broccoli Spears
- Corn on the Cob
- Asian Stir Fry
- Balsamic Grilled Vegetables

Desserts

- Chocolate Mousse
- Apple Pie
- Berries with Ice Cream
- Peanut Butter Pie
- New York Cheesecake
- Assorted Fruit Cobblers

Salads

- Classic Potato Salad
- Macaroni Salad
- Marinated Cucumber & Tomato Salad
- Fruit Salad
- Bowtie Pasta with Seasonal Vegetables
- Cole Slaw



DINNER

Theme Buffets

South of the Border

Greens with Tomatoes and Onions Tossed with House Dressing
Beef Taquitos
Chicken Fajitas with Warm Flour Tortillas
Shredded Pork Enchiladas with Salsa Verde
Refried Beans
Mexican Rice
Sliced Fruits
Coffee & Tea Service
\$15.95 per person

The Cowboy Western

Crisp Cole Slaw
Green Salad with Ranch Dressing
Jalapeño Cheese Poppers
Barbecued Chicken and Steaks
Baked Beans
Sweet Cornbread with Honey Butter
Fruit Cobbler
Coffee & Tea Service
\$18.95 per person

Additions:

Tortilla Chips and Salsa
\$1.95 per person

DINNER

Theme Buffets

Endless Summer Beach Party

Tossed Greens with Veggies and House Dressing
Classic Potato Salad
Sourdough Rolls and Butter
Grilled Burgers and Hot Dogs with all the Trimmings
Steamed Corn on the Cob
Sliced Seasonal Fruit
Iced Tea and Coffee Service
\$15.95 per person



The Wacky Tourist Luau

Cucumber Kim Chee
Oriental Salad
Teriyaki Beef Sticks
Hawaiian-Style Huli Huli Chicken
Kalua Pork with Cabbage
Stir Fried Vegetables
Steamed White Rice
Pineapple Upside-Down Cake
Coffee & Tea Service
\$17.95 per person

Additions:

Creamy New England Clam Chowder
\$2.95 per person

DINNER

Theme Buffets

Jazz Club Dinner Buffet

Fancy Greens with Toasted Walnuts, Bleu Cheese, and Raspberry Vinaigrette
Chilled Shrimp on Ice with Cocktail Sauce and Lemons
Imported and Domestic Cheese with Fruit and Sliced Baguettes
Carved Prime Rib of Beef
Cheese Tortellini with Creamy Alfredo Sauce
Chef's Vegetables
Roasted New Potatoes
Assortment of Cheesecakes
Coffee & Tea Service
\$19.95 per person