

PRIVATE DINING

— AT —

*Philadelphia
Country Club*



1890

PHILADELPHIA COUNTRY CLUB

Banquets & Catering Menus

Our Team

From the planning through the execution your event is in great hands with our PCC team! Our dedicated Catering Team will make sure no detail goes overlooked. Our Culinary Team, led by Certified Master Chef, Friedrich Gitzchner, will make your meals memorable and unique.

Event Guidelines

Food Minimums

A minimum per person purchase of food is required to host an event in a private event room

Breakfast \$15 per Person

Lunch \$25 per Person

Dinner \$45 per Person

PCC does not permit any food or beverage to be brought into the Club for an outside entity.

Final Guest Counts are due 3 business days prior to your event date.

Audio Visual

Podium & Wireless Microphone

Screen & LCD Projector

Laptop Computer

PolyCom Speaker Phone

Flip Chart

Table Top Microphone

Wireless Lavalier Microphone

Wireless Mouse/Slide Advancer

Portable Sound System

Décor & Linens

Make your event unique. Let our team of Catering Team help you design an event that is distinctively you. With an array of options our team will

Additional Assistance

Because sometimes you just need an extra hand! Let PCC's highly trained professionals take care of all your needs throughout your time at the Club. Additional attendants are available to help complete your event at the prices listed below:

Valet

Coat Check

Restroom Attendant

Bartender

Chef Attendant



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BREAKFAST AND BRUNCH

Continental Breakfast Buffet Selections

Continental Breakfast

Homemade Breakfast Pastries and Petite Muffins
Fresh Seasonal Fruit Bowl
Orange Juice, Cranberry Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Enhanced Continental Breakfast

Continental Breakfast with additional upgrade
Assorted Individual Yogurts and Granola Parfaits

Deluxe Continental Breakfast

Enhanced Continental Breakfast with additional upgrades
Smoked Salmon with Traditional Accompaniments
Bagels, Cream Cheese and Seasonal Fruit Jam
Warm Petite Sticky Buns
Assorted Fruit and Butter Croissants

Breakfast Buffet Selections

(Minimum 20 Attendees)

Traditional Hot Breakfast Buffet

Homemade Breakfast Pastries
Seasonal Fresh Fruit Bowl
Scrambled Farm Fresh Eggs
Crispy Bacon and Sausage Links
Roasted Breakfast Potatoes
Orange Juice, Cranberry Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Classic Breakfast Buffet

Homemade Breakfast Pastries
Seasonal Fresh Fruit Bowl
Traditional Eggs Benedict
Crispy Bacon and Sausage Links
Lyonnais Breakfast Potatoes
Orange Juice, Cranberry Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Home-Style Breakfast Buffet

Homemade Breakfast Pastries
Seasonal Fresh Fruit Bowl
Breakfast Burrito with Chorizo
Buttermilk Pancakes
Crispy Bacon and Sausage Links
Roasted Breakfast Potatoes
Orange Juice, Cranberry Juice, Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas



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BREAKFAST AND BRUNCH

Breakfast Enhancements

Warm Petite Sticky Buns
Buttermilk Biscuits
Cinnamon French Toast, Fresh Berry Compote
Breakfast Egg Strata

Corned Beef Hash
Breakfast Quiche
Cheese Blintzes, Blueberry Sauce

Breakfast Stations

(Minimum 25 Attendees)

Omelet Station

Accompaniments:

Diced Tomato, Spinach, Bell Peppers, Asparagus,
Mushrooms, Onions, Ham, Crisp Bacon, Sausage,
Cheddar, Feta Cheese, Jack Cheese

Waffle Station

Accompaniments and Toppings:

Chopped Pecans, Blueberries, Cranberries,
Chocolate Chips, Whipped Cream, Salted Caramel,
Strawberry Sauce, Bananas or Marshmallows

New York Bagel Bar

Assorted Bagels, Sliced Tomato, Capers and Red Onion
Philadelphia Cream Cheese, Smoked Salmon or Lox

Breakfast Cereal Bar

Cheerios, Rice Krispies, Corn Flakes, Fruit Loops,
Cocoa Puffs, Raisin Bran, Special K, Home Made
Granola, Whole Milk, Skim Milk,
Plain Yogurt, Dried Fruit

Country Table

Assorted Cold Cuts, Speck and Cheeses
Country Bread, Croissants, Baguette,
Butter, Assorted Jams and Marmalade

Brunch Buffet Selections

(Minimum 25 Attendees)

Brunch Buffet Menu

PCC House Salad, Choice of Dressings
Antipasto-Pasta Salad
Tuna Salad Nicoise
Tarragon Chicken Salad
Seasonal Fresh Fruit and Berries
Assorted Breads, Biscuits and Bagels
Whipped Butter, Herb Oil, Cream Cheese
Lancaster Farm Scrambled Eggs
Crispy Bacon and Sausage Links
Breakfast Potatoes
Pancakes with Butter and Mable Syrup
Lemon-Thyme Marinated Grilled Chicken Breast
Herb Crusted Baked Salmon, Lemon Butter Sauce
Bouquiere of Fresh Garden Vegetables
Orange Juice, Cranberry Juice, Grapefruit Juice

*Stationed Coffee, Decaffeinated Coffee and Assorted Hot Teas
Freshly Brewed Iced Tea (Upon Request)*



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BREAKFAST AND BRUNCH

Plated Brunch Selections

*All plated brunch selections are served with freshly brewed coffee and tea,
family-style breakfast breads, pastries, butter and jam.*

APPETIZERS

Fresh Fruits and Berries
Papaya Seed Dressing

Smoked Duck Breast
Fresh Pineapple & Mango

House Smoked Salmon
Traditional Condiments, Melba Toast

Tomato Carpaccio
Buffalo Mozzarella

BEVERAGE STATIONS

Accompanies Bar Packages

Bloody Mary Station

*Tomato Juice, Clamato Juice, Horseradish, Tabasco, Sriracha, Bacon
Strips, Cheese Cubes, Olives, Pickle Spears, Lemon, Lime*

Mimosa Station

*House-Squeezed Orange & Grapefruit Juice,
Pineapple Juice, Cranberry Juice, Peach Purée, Assorted Berries &
Citrus Fruit*

ENTRÉES

House-Made Quiche
Crabmeat & Broccoli
Country Ham, Mushrooms & Artichokes

Stuffed French Crepes
Assorted Seafood
Chicken & Mushrooms

Cajun Eggs
*Poached Eggs on Tasso Ham, Grilled Herb Brioche,
Creole Hollandaise*

Eggs Sardou
*Sautéed Spinach in Artichoke Bottoms, Poached Eggs,
Spicy Cajun Hollandaise*

Classic Benedict
*Two Poached Eggs, Toasted English Muffin,
Shaved Ham, Hollandaise Sauce*

Seafood Benedict
Poached Eggs, Southern Crab Cakes, Roasted Red Pepper Hollandaise

Benedict Combo
*One Poached Egg, Toasted English Muffin, Shaved Ham, Hollandaise
Choice of Red Chili Crusted Salmon, Pecan Basil Crusted Chicken
Breast or Bistro Steak*

Seafood Frittata
*Shrimp, Crawfish, Oysters & Crabmeat,
Roasted Red Pepper Sauce*

Mediterranean Frittata
*Fresh Forest Mushrooms, Artichokes, Summer Squash, Red Peppers,
Leeks & Potatoes,
Montrachet Cheese*



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MEETING BREAKS

Cookie Break

Choice of Three

Assorted Freshly Baked Cookies

White Chocolate Macadamia, Coconut Macaroons, Chocolate Chip, Oatmeal Raisin, Peanut Butter
Butter Cookie, Oatmeal-Butterscotch

To include

Whole Milk, Skim Milk, Chocolate Milk or Hot Chocolate

Add \$5 per person

Ice Cream and Bars

Choice of Two

Assorted Philadelphia Bassets Ice Cream

Selection of Two Flavors

Chocolate, Vanilla, Butter Pecan, Coffee

Brownies, Blondies, Rocky Road, Peanut Butter Bars

Strawberry Tree

Fresh Strawberries

Assorted Dipping Sauces

Salty Caramel, White Chocolate or Hot Fudge

At the Movies

Popcorn, Milk Duds, Jr Mints, Rasinettes,
Soft Pretzels with mustard and Assorted Soda

Trail Mix Break

Assorted Dried Fruits, Nuts, M&M's, Banana Chips, Yogurt Raisins and Granola

Assorted Flavored Waters

Energy Break

Individual Fruit Yogurts, Sliced Fresh Fruits and Berries,
Variety of Granola Energy Bars and Assorted Power Drinks



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LUNCH BUFFET

Minimum of 25 Attendees

The Corner Deli

Greek Salad

Cucumber, Tomato, Onion, Black Olives,
Feta Cheese, Oregano Vinaigrette and Ranch Dressing

Conchiglie Pasta Salad

English Peas, Grated Cheddar, Celery, Prosciutto, Pepper Cream Dressing

Assorted Wraps and Sandwiches

Tavern Ham and Brie Cheese on Baguette

Oven Roasted Turkey Wrap, Avocado, Romaine, Crisp Bacon, Arugula, Basil Pesto Mayo

Pepper Crusted Roast Beef, Hoagie Bread, Provolone Cheese, Horseradish Sauce

Hummus-Grilled Vegetable Wrap, Whole Wheat Tortilla

Fresh Sliced Fruit and Berries

Honey Yogurt and Poppy Seed Dressing

Cookies, Brownies and Bars

Southwest Table

Potato Salad, Crisp Bacon, Egg, Scallions

Apple Slaw

Spiced Watermelon-Heirloom Tomato Salad

Mexican Caviar

Roasted Corn, Pinto and Black Eye Beans, Bell Peppers, Onion, Celery, Cilantro

Barbecue Beef Brisket

Chef's BBQ Sauce, Diced Sweet Onion, Sliced Pickles

Jalapeno-Cheddar Cheese Bread

Grilled Bacon Wrapped Shrimp

Avocado-tomatillo Sauce

Chicken or Cheese Enchiladas

Refried Black Beans

Cilantro Rice

Tortilla & Plantain Chips

Pico de Gallo, Guacamole, Sour Cream

Coconut Tres Leches, Almond Cookies, Mexican Flan and

Churros



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LUNCH BUFFET

Minimum of 25 Attendees

Sicilian Classico

Sliced Tomato, Buffalo Mozzarella-Basil Salad
Aged Balsamic, Extra Virgin Olive Oil

Caesar Salad

Caesar Dressing, Garlic Croutons

Chicken Piccata, Lemon Caper Sauce
Grilled Salmon with Artichoke Caponata
Angel Hair Pasta, Garlic, Tomato, Basil, Parmesan Cheese
Bouquetiere of Fresh Garden Vegetables

Cannoli, Biscotti, Florentines,
Chocolate Amaretti Squares

French Bistro

Lyonnaise Salad

Field greens, Cherry Tomato, Haricot Vert, Cooked Egg, Potatoes, Dijon Vinaigrette,
Bacon Lardoons, Herb Croutons

Salad a la Cendrillon

Celeriac, Truffles, Artichoke Bottoms, Apples, Asparagus, Roasted Walnut Vinaigrette,
Almond Crusted Goat Chevre

Roasted Beet Salad

Chickpea and Carrot Salad

Soup du Jour

Pate a la Maison

Cornichon, Pickled Red Onion, Olive Tapenade, Coarse Grain Mustard
Country Bread, Banquette and Brioche Melba

Quiche (*choice of one*) Lorraine, Spinach, Mushroom or Asparagus
Caramelized Skate, with Fennel, Onion Confit and Tapenade Sauce
Herb Roasted Chicken – Mushroom Crepes, Noilly Prat Sauce
Provencale Vegetables

Crème Caramel

Chocolate-Hazelnut Tart, Lemon Tart, Strawberry Napoleon

Stationed Coffee, Decaffeinated Coffee and Assorted Hot Teas
Freshly Brewed Iced Tea (Upon Request)



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PLATED LUNCH

Cold Selections

Grilled Chicken Caesar and Quiche

Caesar Salad Topped with Grilled Chicken Breast, served with Crabmeat-broccoli Quiche

Nelly Salad

Almond Crusted Flounder on Avocado-mushroom Rice and Field Greens, with Artichokes, Bell Peppers, Tomatoes, Feta Cheese, Caramelized Pecans, Balsamic, Extra Virgin Olive

Triple Salad Plate

Chicken Salad, Tuna Salad, and Fresh Seasonal Fruit
Shrimp Salad Available

Southwest Chicken Caesar

Hearts of Romaine, Black Beans, Grilled Kernel Corn, Cotija Cheese, Southwest Caesar Dressing, Spiced Pumpkin Seeds, Grilled Fajita Marinated Chicken Tenders

Lone Star Salad

Grilled Fajita Flat Iron Steak, Romaine, Watercress, Avocado, Orange Segments, Apple Slices and Crisp Pepper Bacon, Dressed with Caramelized Pecans and Chipotle Vinaigrette

Club Salad

Fried Chicken Tenders on Tossed Greens, Carrots, Egg, Avocado, Crisp Bacon, Rustic Croutons, Honey Mustard Dressing

Mediterranean Shrimp Salad

Broiled Shrimp, Vine Ripe Tomatoes, Green Onion Feta Cheese, Romaine Lettuce, Lemon Herb Vinaigrette, Zaatar Pita Croutons

Asian Steak & Noodle Salad

Marinated Filet, Mango, Avocado, Chopped Roasted Peanuts, Thai Dressing, Pancit Noodles

Rotisserie Chicken Salad

Baby Kale, Apples, Feta Cheese, Dried Cranberries, Grapes, Cipollini Onions, Satay Dressing, Toasted Peanuts

Seafood Trio

Crab-avocado Salad, Sauce Aurora, Hot Smoked Salmon, Fennel-oil Emulsion, Poached Shrimp, Thai Cocktail Sauce, Black Sesame Rice Crackers



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Seared Tuna Salad

Asian Greens, Daikon Sprouts, Cilantro, Carrots,
Red Cabbage, Dressed with Soy Ginger Vinaigrette and Crisp Rice Noodles

Blackened Salmon Salad

Chopped Salad of Avocado, Tomato, Crisp Bacon,
Cooked Egg, Blue Suede Cheese, Sherry Vinaigrette

PLATED LUNCH

Hot Selections

Chicken Piccata

Lemon Caper Sauce, Angel Hair Pasta, Bouquiere of Fresh Garden Vegetables

Southwest Grilled Bone in Chicken Breast

Corn Pudding, Chipotle Cream Sauce, Tomato Relish, Grilled Chayote Squash

Chicken and Mushrooms Crepes

Diced Chicken and Sautéed Mushrooms Folded
into Thin French Pancakes, Laced with Noilly Prat Sauce, Mixed Vegetables

Almond Chicken Fettuccine

Stir Fried Chicken Tenders, Crisp Vegetables, Roasted Sliced Almonds
Tossed in Asian Cream Sauce with Fettuccine

Portobello Mushroom Piccata

Lemon Caper Sauce, Angel Hair Pasta and Fresh Garden Vegetables

Vegetable - Potato Torta

Primavera Salad Dressed with Roasted Red Bell Pepper Vinaigrette and Parsnip Chips

Alder Wood Blanket Salmon Fillet

Fork Mashed Red Bliss Potatoes, Cucumber - Radish Compote

Blackened Chilean Sea Bass

Ragout of Cannellini Beans, Barley, Mushroom
and Red Bell Peppers, Shaved Parmesan Cheese

Southern Jumbo Lump Crab Cake

Smoked Tomato Aioli, Herb Fennel Salad

Grilled Bistro Steak

Steak Butter, Three Tomato Relish, Macaire Potato Strudel



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Petit Filet Mignon

Marchand de Vine Sauce, Grilled Polenta and Asparagus

Sautéed Veal Tenderloin Tips

with Morel Mushrooms, Ivory Sauce, Herb Spaetzle

Veal Saltimbocca

Sautéed Escalope's of Veal Stuffed with Sage
and Sliced Prosciutto, Braised, Parmesan Risotto



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HORS D' OEUVRES

Stationed Hors D' Oeuvres

Hot Smoked Salmon Display
Tarragon- Lemon Remoulade, Pumpnickel Melba

Poached Salmon
Fennel Emulsion, Potato Blinis

Shrimp and Crab Campechana
Avocado and Tortilla Chips

Ceviche Sampler
Ahi Tuna Poke, Azteca Scallop and Peruvian Snapper Ceviche

Seafood Fondue
*Lump Crabmeat, Crawfish, Shrimp, Roasted Corn,
Hatch Chilies, Cilantro in Cheese Sauce*

Tartar
Choice of Spicy Tuna, Salmon, Beef or Lamb

Home Made Charcuterie
Pate, Galantine, Sausage and Condiments

Antipasto
Salumi, Italian Cheeses, Olives, Herb Oil, Assorted Salad, Bread Display

Artesian Cheese Display
*Local and Imported Cheeses, Truffle Honey,
Caramelized Pecans, Fresh Fruit and More*

New Mexico Chili Con Queso
Fire Roasted Salsa, Guacamole, Tortilla Chips

Mezze
*Hummus, Baba Ganoush, Tzatziki, Tabouli,
Stuffed Grapes Leaves, Olives, Pickled Vegetables, Pita Bread*

Assorted Dips
Smoked Salmon, Sun Dried Tomato, Cannellini Bean, Lavash, Ciabatta Bread

Deviled Eggs
Choice of Three
Smoked Mussel, Curried, Crab, Jardinière, Caviar, Pimento



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HORS D' OEUVRES

Passed Hors D'Oeuvres

Cold Selections

Tarragon Chicken Salad <i>Tahitian Roasted Pear</i>	<i>Caramelized Fennel</i> *Spicy Tuna Tartar \$7 <i>Ponzu Sauce</i>
Vietnamese Chicken Spring Roll <i>Sweet Chili Dipping Sauce</i>	Smoked Trout Rillette <i>Endive Spears</i>
Smoked Chicken Caesar Lettuce Wrap <i>Spiced Pepitas</i>	Smoked Salmon Spiedini <i>Sauce Gribiche</i>
Smoked Duck Bruschetta <i>Goat Cheese and Fig Jam</i>	Stuffed Piquillo Pepper <i>Calaparra Rice</i>
Prosciutto-Grilled Honeydew Skewers	Vietnamese Vegetable Spring Roll <i>Sweet Chili Dipping Sauce</i>
Country Pate Crostini <i>Black Current Chutney</i>	Spiced Watermelon and Grape Tomato Skewer <i>Sweet Chili Dipping Sauce</i>
Sesame Crusted Sushi Tuna <i>Soy Wasabi Sauce</i>	Chilled Tomato-Basil Shooter
Salmon Pastrami Roulade <i>Potato, Fennel-Olive Torte</i>	Chevre-Red Onion Marmalade Crostini
Tomato, Basil- Shrimp Bruschetta	Curried Devil Egg
Hot Smoked Salmon Bruschetta	Mozzarella, Basil Pesto, Sundried Tomato- Prosciutto

Hot and Cold Passed Hors D'oeuvres (Selection of Three Hot/Two Cold)



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HORS D' OEUVRES

Passed Hors D'Oeuvres

Hot Selections

Korean Beef Skewers <i>Spiced Cucumber</i>	Lamb Lollipops <i>Chimichurri</i>
Cheesesteak Sliders <i>Spicy Ketchup</i>	Merguez Sausage Stuffed Mushroom <i>Lemon Crème Fraiche</i>
Japanese Beef, Asparagus-Scallion Roulade <i>Soy Glaze</i>	Italian Meatballs <i>Roasted Tomato Sauce</i>
Barbacoa Taco <i>Avocado Cream</i>	Asian Braised Pork Belly <i>Kimchee Slaw</i>
Grilled Faux Dove <i>Stuffed Chicken Breast, Jack Cheese, and Jalapeño wrapped in Bacon and Barbeque Sauce</i>	Pork Spring Roll <i>Sweet Chili Dipping Sauce</i>
Chicken Satay <i>Spicy Peanut Sauce</i>	Black Forest Ham-Cheddar Cheese Biscuit <i>Honey Mustard</i>
Mole Chicken Chimichangas	Petite Monte Cristo Sandwiches
Pecan Crusted Chicken Nuggets <i>Honey Mustard Sauce</i>	Mini Maple Grilled Cheese Sandwiches
Duck Pasteles <i>Olives, Raisin, Almonds and Guanciale</i>	Pigs in a Blanket <i>Mustard, Ketchup</i>
Lamb Kofta <i>Cucumber Raita</i>	Chorizo Sausage Empanadas <i>Avocado Cream</i>

Hot and Cold Passed Hors D'oeuvres (Selection of Three Hot/Two Cold)



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HORS D' OEUVRES

Passed Hors D'Oeuvres

Hot Selections

Pork Pot Sticker
Dumpling Dipping Sauce

Swedish Meatball
Porcini Mushroom Sauce

Petite Crab Cake
Smoked Tomato Aioli

Shrimp Wonton
Sesame Soy Sauce

Shrimp-Crab Quesadillas

Hot Smoked Salmon
Fennel Remoulade

Smoked Pepper Trout
Apple-Red Onion Relish

Apple Smoked Bacon Wrapped Scallop

Seafood Cakes
Cajun Remoulade

Seafood Rangoon
Sweet Chili Dipping Sauce

Almond Crusted Fish Finger
Sauce Gribiche

White Truffle Mac & Cheese Croquettes
Amazon Sauce

Spinach-Black Olives Quiche

Mushroom Arancini
Stuffed with Ribbiolla Bosina, Lemon Aioli

Parmesan Crusted Asparagus
Pesto Dipping Sauce

Spinach-Feta Spanakopita

Hot and Cold Passed Hors D'oeuvres (Selection of Three Hot/Two Cold)

Passed Hors D'Oeuvres

Premium Selections

Add premium selections to your already selected five passed hors d' oeuvres

Duck Liver Parfait
Harvest Melba

Oyster- Beef Carpaccio Purse
Truffle Mignonette Sauce

Bison Short Rib Tamale
Fire Roasted Salsa

Foie Gras Truffles

Veal Sweetbread-Morel Lollipop

Smoked Snow Crab Claws
Piquillo Pepper Sauce

Pesto Snails-Capellini Pasta Fork
Shaved Pecorino



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HORS D' OEUVRES

Hors d'Oeuvres Packages

Prices reflect a one-hour cocktail reception

Classic Hors D'Oeuvres Package

Passed

Smoked Salmon Spiedini
Sauce Gribiche

Korean Beef Skewers
Kimchee Slaw

Spinach, Artichoke-Feta Quiche

Stationed

Artisan Cheeses
Roasted Pears, Red Onion Marmalade, White Truffle Honey,
Fennel Bread Sticks and Lavash

Gourmet Hors D'Oeuvres Package

Passed

Sesame Crusted Sushi Tuna
Ika Sansai, Wasabi Cream

Lamb Kofta Kabob
Cucumber Yogurt Sauce and Chopped Cilantro

Petite Crab Cake
Smoked Tomato Aioli

Parmesan Crusted Asparagus
Pesto Dipping Sauce

Stationed

Grilled Vegetables
Hummus, Basil Pesto, Olive Tapenade, Pita Chips

Assorted Home Made Charcuterie and Pate
Beer Mustard, Assorted Olives, Cornichons, Balsamic Cipollini Onion



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ACTION STATIONS

Pricing assumes accompanied by additional hors d' oeuvres

Mexican Street Taco Station

Tacos prepared to order, choice of yellow or blue corn tortillas

Barbacoa-Braised Beef Taco

Pastor-Adobo Pork and Grilled Pineapple Taco

Baja-Fried Fish Taco

Mole-Braised Chicken with Spiced Chocolate

Nopales-Cactus and Avocado

Assorted Condiments

Fire Roasted Salsa, Avocado-Tomatillo Sauce, Crema, Pico de Gallo
Cholula Sauce, Diced Jalapeno, Shredded Lettuce, Lime

Tortilla Chips

New Mexico Chili Con Queso

Chinese Dumpling Station

a selection of steamed dumplings prepared by our dumpling chef

Shrimp, Pork and Chicken

Dumpling Dipping Sauce, Chinese Mustard, Chili Oil, Soy Sauce

Vegetable Spring Rolls

Crab Rangoon

Indian Station

Curried Shrimp and Lamb Vindaloo

Cucumber Salad, Onion Salad, Raita, Tamarind and Cilantro Dipping Sauce

Naan (*Indian Bread*)

Roasted Cauliflower Curry

Saag Paneer-Creamed Spinach with Paneer Cheese

Peas Pulao-Fragrant Basmati Rice

Barbecue Station

Barbecue Beef Brisket, Venison Sausage, Pork Ribs

Chef's BBQ Sauce, Jalapeno-Cheddar Cheese Bread

Diced Onion, Sliced Pickles and Jalapenos

Grilled Pepper Bacon Wrapped Quail Breast

Potato Salad and Cole Slaw



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Italian Station

Spinach-Ricotta Tortellini, Chitarra Pasta, Farfalle Pasta

Choice of Assorted Sauces,

Marinara, Alfredo, White Clam Sauce

Choice of Toppings,

Sautéed Mushrooms, English Peas, Artichokes, Capers, Sundried Tomato, Spinach,

Crisp Pancetta, Meatballs, Shrimp,

Basil Pesto, Grated Parmesan Cheese, Red Pepper Flakes

Caesar Salad

Garlic Croutons, Shaved Fennel

Heirloom Tomato Buffalo Mozzarella-Basil Salad

Aged Balsamic Vinegar, Extra Virgin Olive Oil

Focaccia, Lavash, Fennel Bread Sticks

Herb Oil

Sushi Station

Sushi and Sashimi by our Sushi Chef

Tuna, Hamachi, Salmon, Yellow Tail, Sweet Eel, Shrimp, Spicy Tuna Tartar

Wasabi, Pickled Ginger, Regular and Low Sodium Soy Sauce, Spicy Ponzu Sauce

Seaweed Salad, Edamame, Octopus Salad

Sea Urchin Mousse, Ginger Gele' and Cucumber Pears

Asian Stir Fry Station

Your choice of Chicken, Beef or Shrimp Stir Fry

Chinese Vegetables, Steamed or Fried Rice,

Assorted Sauces,

Chow Mein Noodles,

Fortune Cookies

Hot and Sour Soup or Wonton Soup,

Fried Eggrolls

Vietnamese Spring Rolls, Choice of Vegetable, Chicken, Seafood and Pork; Assorted Dipping Sauce

BBQ Pork or Peking Duck with Mandarin Pancakes

Southern Grits Station

Cheddar Cheese Grits and Organic White Grits

Assorted toppings:

Sautéed Shrimp with Maple Bacon and Tomato, Sautéed Crab Meat, Sautéed Mushrooms,

Frog Leg-Andouille Étouffée, Seared Foie Gras, Grilled Vegetables, Blackened Scallops



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APPETIZERS & SOUPS

Cold Appetizers

Seared Beef Carpaccio

Baby Arugula, Extra Virgin Olive Oil, Shaved
Parmesan Cheese, Black Pepper

Sesame Crusted Tuna

Tempura Avocado-Crabmeat Spring Roll,
Sweet Chili Dipping Sauce

Hot Smoked Salmon

Fingerling Potato, Artichoke-Truffle Salad,
Coarse Grain Mustard Sauce, Fried Caper Blossoms

Duck Liver Parfait

Madeira Gelé,
Toasted Alsatian Brioche

Gulf Shrimp - Lump Crabmeat Cocktail

Grilled Melon, Fresh Mint, Zesty Marinade

Beef Tenderloin-Oyster Purses

Truffle Mignonette

Jumbo Shrimp Cocktail

Horseradish Cocktail Sauce, Lemon

Roasted Pineapple -Foie Gras Terrine

Cranberry-Apple Melba

Romanesco Panna Cotta Martini

Smoked Scallop, Rainbow Trout Caviar

4 oz Grilled Lobster

Potato, Olive & Feta Torte
Haricot Vert, Fennel Salad, Roasted Walnut Oil

Home Made Duck Prosciutto

Grilled honeydew melon, olive tapenade
Pickled Sultanas

Cold Soup

Chilled Tomato-Basil Soup

Petite Fontina Grilled Cheese Sandwich

Mulligatawny Martini

Curried Chicken Soup, Roasted Pine Nuts, Diced Apples

Vichyssoise

leek and potato garnish

Gazpacho Andalouse

Rustic Crouton, Celery-Olive Skewer

Peach-Champagne Martini

Ginger Cream, Shiso

Hot Selections

Mini Crab Cakes

Tampico Sauce, Black Bean Relish
Cilantro Sour Cream

Roasted Butternut Squash Ravioli

Sage Cream Sauce, Crisp Pancetta

House-Made Pheasant Sausage

Creamed Savory Cabbage, Crisp Pancetta, Fried Sage

Asian Braised Pork Belly

Kimchee Slaw, Lotus Chips

Smoked Salmon- Fennel Cheese Cake

Piquillo Pepper Sauce

Pistachio Crusted Scallop

Lobster-Tapioca Caviar, Pea Greens

Miso Seared Salmon

Thai Cucumber Salad

Oyster Gratin

Spanish Chorizo Succotash

Lump Crab Cake & Grilled Bacon Wrapped Shrimp

Smoked Tomato Aioli, Vegetable Salsa
Herb-Fennel Salad

Hot Soup

Soup Du Jour

Chef's Daily Selections

Brie Cheese Soup

Caramelized Fennel Crouton

Crab, Poblano Corn Chowder

Black Pepper Profiteroles

Lobster Bisque en Croute

Flambéed Lobster Morsels

Roasted Butternut Squash Bisque

Mushroom-Gruyere Crostini

Italian Wedding Soup

Escarole, Petite Meatballs

Carrot-Apple Soup

Puffed Wild Rice

Five Onion Soup



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SALADS

Traditional Salads

House Garden Salad
Herb Balsamic Vinaigrette

Caesar Salad
Garlic Croutons, Parmesan Cheese

Chiffonade of Radicchio
Roasted Pecans, Roquefort Cheese, Fig Vinaigrette

Bibb, Avocado & Pink Grapefruit
Champagne Vinaigrette

Arugula & Orange Salad
Sun-dried Tomato Bruschetta

Spinach & Mushroom Salad
Egg, Crisp Pancetta, Warm Bacon Dressing

Radicchio, Arugula & Watercress
Orange Segments, Caramelized Walnuts, Stilton Cheese, Port Vinaigrette

Bibb, Romaine and Watercress
Orange Segments, Citrus Vinaigrette

Baby Kale Salad
*Apples, Feta Cheese, Dried Cranberries, Grapes,
Cipollini Onions, Satay Dressing, Toasted Peanuts*

Specialty Salads

Primavera Salad
*Field Greens, Marinated Artichokes, Roasted Red Peppers, Capers, Grilled Portobello Mushrooms,
Gorgonzola Cheese, Aged Balsamic Vinegar, Extra Virgin Olive Oil*

Trinity Tomato Salad
Sweet Onions, Blue Suede Cheese, Cajun Vinaigrette

Harvest Greens & Wild Rice Salad
Oranges, Green Grapes, Dried Cranberries, Caramelized Pecans, Raspberry Vinaigrette

House Wedge
Chopped Egg, Tomato, Blue Cheese, Scallions, Crispy Bacon, Blue Cheese Dressing, Balsamic Glaze

Warm Goat Cheese Salad
Almond Crusted Goat Cheese, Red Wine Poached Pear, Raspberries, Baby Spinach, Raspberry Vinaigrette

Roasted Beet, Arugula-Radish Salad
Pesto Croutons, Shaved Parmesan, Compressed Apples, Montrachet Cheese



1890

PLATED DINNER

All Entrees Served with Chef's Selection of Fresh Garden Vegetables and Freshly Baked Rolls and Butter

Chicken

Almond Crusted Chicken Breast

Stuffed with Sautéed Spinach and Brie Cheese

Chicken Wellington

Stuffed with Mushroom Duxelle, Puff Pastry, Madeira Sauce

Chicken Breast Chasseur

Forest Mushroom Sauce, Wild Rice-Orzo Medley

Glazed Chicken Breast on Creamy Polenta

Marsala Sauce, Saga Blue Cheese, Prosciutto Crisp

Chicken Tajin

Fricassee of Chicken with Preserved Lemon, Olives and Sultans, Couscous

Herb Roasted Game Hen

Foie Gras Mushroom Bread Pudding, Truffle Jus

Lemon-Thyme Grilled Chicken Breast

Lemon Conifer, Roasted Fingerling Potatoes

Seared Honey Brined Duck Breast

Lentil Ragout, Cherry-Port Gastric, Parsnip Chips

Duck Confit & Duck Sausage

Creamed Savoy Cabbage, Macaire Potato Strudel

Beef

Slow Roasted Beef Tenderloin

Sauce Cabernet, Horseradish Whipped Potatoes

Hickory Wood Roast Prime Rib Eye of Beef au jus

Chipotle Sour Cream

Vegetable Ash Crusted Beef Tenderloin

Braised Potato Stuffed with Oxtail Ragout

Beef Wellington

Stuffed with Mushroom Duxelle, Baked in Flaky Pastry Crust, Sauce Madeira

Red Chili Crusted Fillet Mignon

Wild Mushroom Ancho Chili Sauce, Cheddar Cheese Grits

Tournedos of Beef Rossini

Two Petite Filet Mignons on Toasted Brioche, Sautéed Foie Gras, Sliced Truffle, Sauce Madeira



1890

PLATED DINNER

Veal

Grilled Veal Delmonico

Roasted Apples, Sweet Potatoes, Horseradish Cider Sauce

Roasted Stuffed Poirine of Veal

Sausage-sage Stuffing

Veal Osso Bucco

Parmesan Risotto, Gremolata

Grilled Brined Veal Chop

Morel Mushroom Sauce, Potato Gnocchi

Lamb + Game

Seared Lamb Loin and Foie Gras

Spinach-pancetta Crust, Port Wine Sauce

Ras el Hanout Braised Lamb Shank

Dried Prunes, Sultans, Almonds, Couscous

Slow Roasted Lamb Shoulder

Rosemary Bordelaise, Vegetable Gratin

Grilled Lamb Chops

Chimichurri, Black Bean-rice Cakes

Venison Noisette

Dried Kiln Cherry Sauce, Puffed Wild Rice

Pecan Wood Roasted Bison Tenderloin

Chili Corn Sauce, Cheddar Cheese Grits

Braised Wild Boar & Wild Boar Crepinette

Grilled Mushrooms, Peperonata

Combination Entrees

4 oz. Filet Mignon with your choice of:

Southern Jumbo Lump Crab Cake, Chive Hollandaise

Grilled Salmon, Sautéed Mushrooms, Artichokes, Capers

Grilled Apple Smoked Bacon Wrapped Shrimp, Pineapple Salsa

Pistachio Crusted Scallops, Lemon Butter Sauce

Lancaster Chicken Roulade, Porcini Mushroom Sauce

Herb Marinated Grilled Quail, Blackberry Barbecue Sauce



1890

PLATED DINNER

Fish & Seafood

Sautéed Gulf Red Snapper

Fried Caper Blossoms, Pecan Rice

Grilled Salmon

Artichoke Caponata, Couscous

Blackened Chilean Sea Bass

Ragout of Cannellini Beans, Barley, Mushrooms, Red Bell Peppers, Spinach

Grilled Mahi Mahi

Mango Salsa, Sautéed Plantain

Gulf Seafood Cioppino

Shrimp, Fish, Scallops, Crabmeat, Crawfish, Andouille, Smoked Tomato Aioli

Rainbow Trout Grenobloise

Sautéed, Lemon-caper Sauce, Rice Pilaf

Baked Ora King Salmon

Lemon Risotto, Fennel-herb Salad

Vegetarian

Mushroom Risotto

Grilled Trumpet Royal Mushrooms, Micro Greens, Parmesan Cheese

Thai Vegetables Curry

Coconut Rice, Grilled Tofu, Crisp Purple Basil

Mediterranean Vegetable Medley

Stuffed Baked Tomato, Eggplant and Squash, Grilled Fennel and Cipollini Onions

Braised Stuffed Cabbage

Creamy Polenta, Fresh Tomato Sauce, Chive Oil, Parsnip Chips

Vegan Falafel

Cucumber-mint Sauce, Grilled Heart of Romaine and Figs,
Tomato-pomegranate Dressing, Pickled Red Onion

Roasted Cauliflower

Coconut Curry Sauce, Naan Bread, Onion Chutney

Tex-Mex Vegetable Plate

Black Bean Cake, Chile Relleno, Fire Roasted Pepper Sauce, Guacamole, Cilantro Rice

Spaghetti Squash

Tomato-basil Sauce, Vegan Rice Balls, Shaven Parmesan Cheese

Anelletti Pasta

Parmesan Butternut Squash, Puttanesca Sauce



1890

DINNER BUFFET

Soups

Lemon, Coconut-Chicken Soup

Forbidden Rice, Cilantro

Crab, Poblano-Corn Chowder

Chilled Tomato-Basil Soup

Soup du Jour

Salads

Fresh Garden Salad

Assorted Dressings; Balsamic Vinaigrette, Ranch, Blue Cheese

Caesar Salad

Caesar Dressing, Croutons, Shaven Parmesan

Bibb, Avocado-Pink Grapefruit Salad

Champagne Vinaigrette

Wild Rice Salad

Oranges, Grapes, Dried Cranberries, Raspberry Vinaigrette, Caramelized Pecans

Baby Kale Salad

Apples, Feta Cheese, Dried Cranberries, Grapes, Cipollini Onions

Satay dressing, Toasted Peanuts

Red Quinoa, Mango-Pineapple Salad

Roasted Red Bell Peppers, Toasted Almonds, Feta Cheese

Soy-ginger Vinaigrette

Tomato, Buffalo Mozzarella-Basil Salad

Extra Virgin Olive Oil, Aged Balsamic Vinegar

Bullitt Wedge Salad

Blue Cheese, Chopped Eggs, Tomatoes, Blue Cheese Dressing, Balsamic Glaze

Southwest Caesar Salad

Hearts of Romaine, Black Beans, Roasted Kernel Corn, Cotija Cheese,

Spiced Pumpkin Seeds, Southwest Caesar Dressing

Couscous Salad

Cucumber, Tomato, Scallions, Kalamata Olives, Mint, Basil, Toasted Almond Slivers,

Golden Raisins, Lemon Juice, Extra Virgin Olive Oil

Grilled Radicchio-Arugula Salad

Roasted Pears, Stilton Cheese, Pecan Vinaigrette, Balsamic Reduction

Roasted Beet-Citrus Salad

Grapefruit, Oranges, Avocado, Blood
Orange Vinaigrette

Buffet Pricing

Selection of

Three Salads

Two Entrees

Two Vegetable

Two Starch

Three Desserts

Selection of

Four Salads

Three Entrees

Three Vegetable

Two Starch

Three Desserts

Selection of

Four Salads

One Soup

Two Entrees

One Carving

Three Vegetable

Two Starch

Three Desserts

selection of

Four Salads

One Soup

One Stationed Hors d'oeuvre

Three Entrees

One Carving

Three Vegetable

Two Starch



1890

DINNER BUFFET

Entrees

Blackened Black Cod
Green Tomato-avocado Salsa

Grilled Salmon
Artichoke Caponata

Pistachio Crusted Trout
Caramelized Fennel Sauce

Seafood Cioppino
Smoked Tomato Aioli, Grilled Ciabatta Bread

Blackened Grouper
Andouille Succotash

Frito Misto
Shrimp, Calamari, Mahi-Mahi, Zucchini, Garlic, Herbs.
Lemon Aioli, Cajun Remoulade, Lemon Wedges

Sautéed Chicken Marsala
Mushroom Marsala Wine Sauce

Chicken Piccata
Lemon Caper Sauce

Grilled Lemon Chicken
Roasted Persimmon Butter

Chicken Fricassee "Grand Mer"
Pearl Onion, Apple Smoked Bacon, Mushrooms

Sautéed Beef Tenderloin Tips
Green Peppercorn Sauce

Braised Beef Short Ribs
Gremolata

Bistro Steaks
Steak Butter

Carving Stations

Barbecued Rib Eye of Beef
Chili Corn Sauce, Horseradish Sauce, Dijon Mustard

Pepper Crusted Roast Beef
Béarnaise, Horseradish Sauce, Au Jus

Roasted Stuffed Veal Breast
Morel Mushroom Sauce

Slow Roasted Lamb Shoulder
Mint Chutney, Rosemary Bordelaise

Vegetables

Vegetable Succotash

Fresh Garden Vegetables

Fried Brussels Sprouts, Lemon Aioli

Carrot Vichy

Grilled Marinated Vegetables

Broccoli

Baked Cauliflower

Ratatouille

Braised Cabbage

Roasted Harvest Vegetables

Haricot Verts

Sautéed Mushrooms

Grilled Squash

Asparagus

Starch

Fork Smashed Potatoes

Potato Strudel

Oven Roasted Fingerling Potatoes

Baked Sweet Potatoes

Dauphinoise Potatoes

Potato, Feta-Olive Tart

Macaire Potato,

Sour Cream, Grated Cheddar Cheese, Scallion, Crisp Bacon Garnish

White Truffle Risotto

Savory Rice

Wild Rice Pilaf

Cheddar Cheese Grits

Creamy Polenta

Angel Hair Pasta

Garlic, Tomato, Basil, Parmesan Cheese

Penne Pasta



1890

FOOD STATIONS

Display Stations

Hot Smoked Salmon Display, tarragon-lemon remoulade, pumpernickel melba
Poached Salmon, fennel emulsion, potato blinis
Shrimp & Crab Campechana, avocado, tortilla chips
Ceviche Sampler, ahi tuna poke, Azteca scallop and peruvian snapper ceviche
Seafood Fondue, lump crabmeat, crawfish, shrimp, roasted corn, hatch chilies, cilantro in cheese cream sauce
Tartar, (select one) spicy tuna, salmon, beef or lamb
Home Made Charcuterie, pate, galantine, sausage and condiments
Antipasto, salumi, Italian cheeses, olives, herb oil, assorted salad, bread display
Artesian Cheese Display, local and imported cheeses, truffle honey, caramelized pecans, fresh fruit
New Mexico Chili Con Queso, fire roasted salsa, guacamole, tortilla chips
Mezze, hummus, baba ganoush, tzatziki, tabouli, stuffed grapes leaves, olives, pickled vegetables, pita bread
Assorted Dips, smoked salmon, sun dried tomato, cannellini bean, lavash, ciabatta bread
Deviled Eggs, choice of 3 selections (smoked mussel, curried, crab, jardinière, caviar, pimento)

Chilled Seafood Station

Displayed on ice, per 100 pieces

Jumbo Shrimp (16/20ct)
Snow Crab Claws
Shucked Oysters
Alaskan King Crab Legs
Half Baby Lobster Tail
cocktail and mustard sauce, lemon garnish

Gumbo Station

Sausage, Duck and Andouille Gumbo
Seafood Gumbo
Steak and Oyster Gumbo
Steamed Rice
Sweet Potato-Corn Bread
Louisiana Hot Sauce, Pickapeppa Sauce, Tabasco

French Fry Station

Hand Cut, Waffle, Sweet Potato Fries and Tater Tots
assorted dipping sauces;
amazon, mango ketchup, ranch, blue cheese

Tailgate Station

Guacamole, Fire Roasted Salsa, NM Chili Con Queso
plantain and tortilla chips
Buffalo Chicken Wings
carrot & celery sticks, ranch and blue cheese dip
Faux Dove
grilled stuffed chicken breast with jack cheese and jalapeno,
wrapped in apple smoked bacon, barbecue sauce
Bratwurst
pretzel rolls, sauerkraut, German mustard

Flatbread or Bruschetta Station

(select any three)

Caramelized Fennel & Onion, Blue Suede
Boursin Cheese & Grilled Vegetables
Grilled Beets & Arugula
Tomato, Basil-**Buffalo** Mozzarella
Smoked Salmon, Cream Fraiche, Red Onion, Capers
Grilled Seafood, Baja Vegetable Slaw, Queso Fresco
Buffalo Chicken, Jack Cheese
Philly Steak, Provolone, Hot Peppers (beef or chicken)
Mac & Cheese, Braise Short Ribs, Arugula
Smoked Duck, Roasted Pear, Red Onion Marmalade, Brie



1890

The Finishing Touch

the perfect ending to your dining experience – any three selections

French Pastries

Éclairs (Chocolate or Vanilla)
Napoleon, Marjolaine, Macaroons
Crème Puffs, Cream Horns
Lemon-White Chocolate Cheesecake
Pecan Tarts, Espresso Tarts

Fresh Fruit Tartlets

Kiwi, Orange, Pineapple, Mango
Strawberry, Raspberry,
Blackberry or Blueberry

Petit Fours

Opera, Dobosch, Frangipane
Lemon Curd Squares
Chocolate-Hazelnut Squares
Strawberry Caramel
Black Forest Diamonds

Chocolate Truffles

Brandied Cherries
Frangelico
Raspberry Ganache
Chartreuse
Grand Marnier Ganache
Chocolate Orange
Nut Clusters

Homemade Cookies

White Chocolate Macadamia
Coconut Macaroons
Chocolate Chip
Oatmeal Raisin
Peanut Butter
Butter
Oatmeal-Butterscotch
Macaroons
Palmiers or Sand Tarts
Chocolate Chip Coconut Bars

ACTION STATIONS

Carving Station

Herb Roasted Beef Tenderloin
Five Pepper Crusted Strip Loin of Beef
Smoked Slow Roasted Rib Eye of Beef
Top Round of Beef
Turkey Breast
Honey-Thyme Glazed Country Ham
Cajun Pork Loin, stuffed with Andouille

Pasta Station

choice of any two pasta
Cavatelli, Farfalle, Rigatoni, Fettuccine, Ravioli, Tortellini
assorted sauces:
Marinara, Alfredo, Basil Pesto
assorted toppings:
Peas, Artichokes, Mushrooms, Bell peppers, Tomato,
Grated Parmesan Cheese, Red Pepper Flakes
Fennel Bread Sticks, Lavash, Focaccia, Herb Oil



1890

Risotto Martini

Selection of assorted toppings;

Sautéed Mushrooms, Basil Pesto, Grilled Asparagus, Oven Dried Tomato, Peas,
Roasted Butternut Squash, Pancetta, Italian Sausage, Grated Parmesan Cheese

Mashed Potato Bar

Chive Mashed, Yukon Gold, Red Skin & Whipped Sweet Potatoes
Assorted Toppings & Sauces

Tex-Mex Fajitas

Marinated Boneless Char-Grilled Chicken Breast & Beef Flank Steak,
Flour Tortillas, Jack & Cheddar Cheese, Sour Cream,
Guacamole, Tomatillo Sauce, Pico de Gallo, Peppers & Onions

Shrimp Scampi

Sautéed in Garlic Butter and Flamed with Pernod, Rice Pilaf

DESSERT STATIONS

Ice Cream Mountain

Hot Fudge, Caramel Sauce, Chantilly Cream, Assorted Toppings

Crepe Station

Thin French Pancakes, Assorted Fillings & Toppings

Flambéed Strawberries

Basil, Salt & Black Pepper, Olive Oil Cake, Chantilly Cream



DESSERT

Served Desserts

Premium Ice Cream, Sorbet or Frozen Yogurt
Assorted Sorbets topped with fresh berries
Crème Brûlée with fresh berries and whipped cream
Chocolate Pecan or Key Lime Pie
Peach or Blackberry Cobbler with vanilla ice cream
Warm White Chocolate Bread Pudding with Bourbon Sauce
“Old Fashioned” Strawberry Shortcake
Chocolate or Cappuccino Crème Brûlée
Turtle Ice Cream Torte on Chocolate Sauce
Warm Austrian Bread Pudding laced with chocolate sauce and brandy ice cream
Mini Pecan Balls on chocolate and vanilla sauce, chantilly cream
Espresso Bavarian, cappuccino sauce
Crème Caramel, fresh seasonal berries
Mocha Coupe in a Chocolate Florentine Shell, orange amaretto relish
Chocolate Mousse with Cognac Cherries

Specialty Served Desserts

Painters Palette

a Selection of Sorbets - Kiwi, Strawberry,
Passion Fruit, Lime, Blackberry and Tequila on an
almond cookie in the shape of a painter's palette
with a chocolate cookie brush
(Maximum 100)

Fresh Peach or Apple Tarte Tartin

Vanilla Bean Ice Cream

Chocolate Sabayon Mousse Torte

Godiva Anglaise and Raspberry Relish

Warm Chocolate Truffle Cake

Wild Turkey Ice Cream,
Almond Cookie Wafer

Banana-Chocolate Whiskey Cake

with Vanilla, Raspberry, Chocolate and Caramel Sauces

Coconut Tres Leches

Chantilly Cream, Toasted Coconut

Orange Trifle

with Grand Marnier Marinated Strawberries
Laced with Godiva Sabayon



1890

DESSERT

Tiramisu

Layers of Lady Fingers and Mascarpone Cream,
Marinated with Rum and Espresso

Trio of Sorbets

with Fresh Berries in Almond Cookie Cone

Individual French Soufflés

choice of pear, chocolate, Grand Marnier,
raspberry, passion fruit or lemon

(Maximum 80)

Caramelized Pineapple Napoléon

Flaky Puff Pastry, Chocolate Mousse,
Pineapple Sorbet

Baked Alaska

Vanilla, Chocolate and Strawberry Ice Cream,
Covered with Meringue, Flambéed

Sliced of Heaven

Macerated Strawberries with Basil

Dessert Sampler

Passion Fruit Cheese Cake, Chocolate Hazelnut
Crunch Mousse Cake, Pistachio Crème Brûlée



1890

DESSERT

Dessert Buffet

French Pastries

Éclairs (Chocolate or Vanilla), Napoleon, Marjolaine, Macaroons, Crème Puffs, Cream Horns,
Lemon-White Chocolate Cheesecake, Pecan Tarts, Espresso Tarts

Fresh Fruit Tartlets

Kiwi, Orange, Pineapple, Mango, Strawberry, Raspberry, Blackberry or Blueberry

Petite Fours

Opera, Dobosch, Frangipane, Lemon Curd Squares, Chocolate-Hazelnut Squares,
Strawberry Caramel, Black Forest Diamonds

Chocolate Truffles

Brandied Cherries, Frangelico, Raspberry Ganache, Chartreuse,
Grand Marnier Ganache, Chocolate Orange, Nut Clusters

House-Made Cookies

White Chocolate Macadamia, Coconut Macaroons, Chocolate Chip,
Oatmeal Raisin, Peanut Butter, Butter, Oatmeal-Butterscotch, Macaroons,
Palmiers or Sand Tarts, Chocolate Chip Coconut Bars

Cakes & Pies

Crème Brûlée with Fresh Berries and Whipped Cream

Chocolate Pecan or Key Lime Pie

Peach or Blackberry Cobbler Vanilla Ice Cream

Warm White Chocolate Bread Pudding with Bourbon Sauce

“Old Fashioned” Strawberry Shortcake

Warm Austrian Bread Pudding, Laced with Chocolate Sauce and Brandy Ice Cream

Crème Caramel, Fresh Seasonal Berries

Chocolate Mousse with Cognac Cherries

Chocolate Sabayon Mousse Torte, Godiva Anglaise and Raspberry Relish

Slice of Heaven, Macerated Strawberries with Basil

Tiramisu, Layers of Lady Fingers and Mascarpone Cream, Marinated with Rum and Espresso

English Trifle, Grand Marnier Marinated Strawberries, Laced with Godiva Sabayon

Coconut Tres Leches, Chantilly Cream, Toasted Coconut



1890

BEVERAGE SELECTION

Beer

Budweiser, Coors Light, Yuengling Lager, Heineken, Amstel Light

House Wine

House Chardonnay, Pinot Grigio, White Zinfandel,
Cabernet Sauvignon, Merlot, Champagne

Gold Package Liquor

Absolut
Absolut Citron
Ketel One
Stolichnaya
Stolichnaya Orange
Beefeater
Bombay
Tanqueray
Jack Daniels

Jose Cuervo
J. Walker Red
Dewar's
Bacardi
Captain Morgan
Seagram's V.O.
DiSaronno Amaretto
Maker's Mark
Kahlua

Platinum Package Liquor

Includes the Gold Package plus the following

Grey Goose
Bombay Sapphire
Knobb Creek
Courvoisier
Patron Silver

Chivas Regal
Glenlivet
Glenfiddich
Gosling's Black
Crown Royal

*Enhanced Wine Service and Champagne Service
Available upon Request*