

Banquet Menu

Deli Delight

Assorted Breads and Sandwich Rolls
Thinly Sliced Roast Beef, Turkey Breast, and Baked Ham
Sliced Cheddar and Swiss cheese
Lettuce, Tomato, Onion, and Condiments
Potato Chips, Coleslaw
Cookies and Brownies
Assorted Cold Beverages,
Featuring New York's Evening Star Coffee Roasters and Herbal Tea
Fresh Local Fruit Salad
Traditional Macaroni Salad
\$15pp

The Birdie

Fresh Fruit Salad
Freshly Baked Warm Garlic Bread
Colorful Sautéed Vegetables
Pan Seared Chicken Breast finished with Sun dried Tomatoes, Bacon and Mushrooms in a Red
Wine Sauce
Farfalle with Creamy Blush Sauce and Meatballs
Cookies & Brownies
Soft Drinks
\$18

The Eagle

Field Greens Salad with Two Dressings
Fresh Baked Rolls with Butter
Fresh Fruit Salad
Colorful Sautéed Vegetable Medley
Chicken Fricassée with Shallots and Cognac Sauce
Garlic and Parmesan Roasted Red Potatoes
Chef Carved Top Round of Sirloin with Natural Au Jus
Cookies and Brownies
Soft Drinks
\$20



Plated Dinner

Salad Options

Please Select One

All Salads are served with fresh rolls & butter

Traditional Caesar Salad

Mixed Greens, Tomato, Cucumber, carrot and croutons with Italian dressing

Clifton Springs Salad - goat cheese, dried cherries and pecans in a white balsamic vinaigrette

Entrée Selections

Please Choose Three

Chicken French

Pan Seared Chicken Breast, artichoke and mushroom ragout, parmesan cream

Pan Seared Sirloin Steak, red wine mushroom jus

Filet Mignon served with a Cabernet Reduction (\$3pp extra)

Braised Beef Short Rib, Red Wine Demi

Pan Seared Salmon, tomato fennel slaw

Shrimp Skewer, lemon garlic butter

Marinated grilled vegetables, creamy polenta, pesto

Served with chef's choice starch and vegetables

\$28.95 pp



Create Your Own Buffet

Salad Options

Please Select One

All Salads are served with fresh rolls & butter

Traditional Caesar Salad

Mixed Greens, Tomato, Cucumber, carrot and croutons with Italian dressing

Clifton Springs Salad - goat cheese, dried cherries and pecans in a white balsamic vinaigrette

Includes rolls and butter and Chef choice seasonal vegetables

Cold Salads

Please choose two

Tomato Cucumber Salad

Greek Salad

Fruit Salad

Anti Pasti Salad

Caprese Salad

Starches

Please choose two

Garlic Mashed Potato

Parmesan Roasted Red Potatoes

Baked Penne with Choice of sauce (Marinara, Pesto, Alfredo)

Fresh Herb Risotto

Hot Entrees

Please choose two

Chicken Cacciatore

Classic Chicken French

Pan Seared Chicken Breast with Artichokes and Capers and Lemon Cream Sauce

Maple Glazed Pork Chop

Braised Beef Short Rib (add \$1 pp)

Pan Seared Salmon with Fresh Tomato and Shaved Fennel Slaw

Baked White Fish with Pineapple Pepper Relish

\$26.99

Prices include China, Glassware and Flatware. All Food and Beverage Packages are subject to a 20% Administrative Charge (\$200.00 minimum) and applicable Sales tax. Certain Guest Minimums apply. All Prices are subject to change.