



Deluxe Buffet Package 2019

Select one:

- ***California Salad** : Tomato, and Onion with Vinaigrette Dressing and Croutons
- ***Caesar Salad** :, Red Onion and Parmesan with Caesar Dressing and Croutons
- ***Larimore Salad**: Onion, Feta, Cranraisins, Pecans with Raspberry Vinaigrette Dressing

Select one:

- ***Chicken Marsala** :breaded breast of chicken with mozzarella, mushrooms & Marsala wine sauce
- ***Chicken Piccata** :breaded breast of chicken with capers in a clear lemon and herb sauce
- ***Chicken Modega** :breaded breast of chicken with bacon, provol cheese in a lemon wine sauce
- Apricot Chicken**:breaded breast of chicken topped with apricot sauce and almonds
- ***Parmesan Crusted Chicken** :breaded chicken breast topped with a red sauce
- ***Roasted Pork Tenderloin**: topped with warm spiced apples
- ***Filet of Tilapia** :seasoned and baked in a light lemon sauce
- ***Sliced Top Round of Beef** :topped with red wine sauce

Select one:

- ***Wild Rice Blend**
- ***Garlic Mashed Potatoes**
- ***Au Gratin Potatoes**

Select one:

- ***Penne Pasta** in cream sauce with peas
- ***Pasta con Broccoli**
- ***Penne Pasta** in red sauce

Select one:

- ***Broccoli** with butter and seasoning
- ***Green Bean Almondine**
- ***Glazed Baby Carrots** with pineapple chunks
- ***Golden Buttered Corn**

Includes:

Fresh-baked Italian Bread with Butter
Brewed Iced Tea, Coffee and Water
White Table Linens, Glassware, China, Silverware, Uniformed Staff
Dining area Tables and Silver Chiavari Chairs

Per Person Dinner Price: \$25

Enhancements:

Choice of entree-\$3 p/p

Food purchase minimum on a Friday, Saturday afternoon or Sunday is \$3200 and Saturday evening is \$4200. Maximum capacity is 200 for a Buffet served meal.



Premium Plated Dinner Package 2019
“Most Popular”

Select one:

- ***California Salad** : Tomato, and Onion with Vinaigrette Dressing and Croutons
- ***Caesar Salad** :, Red Onion and Parmesan with Caesar Dressing and Croutons
- ***Larimore Salad**: Onion, Feta, Cranraisins, Pecans with Raspberry Vinaigrette Dressing
- ***Spinach Salad** :Tomato, Cranraisins, Bacon with Vinaigrette Dressing and Croutons

Select one:

- ***Chicken Marsala** :breaded breast of chicken with ,mozzarella, mushrooms & Marsala wine sauce
- ***Chicken Piccata** :breaded breast of chicken with capers, in clear lemon and herb sauce
- ***Chicken Modega** :breaded breast of chicken with bacon,provel cheese in a lemon wine sauce
- Apricot Chicken**:breaded breast of chicken topped with apricot sauce and almonds
- ***Parmesan Crusted Chicken** :breaded breast of chicken topped with red sauce
- ***Roasted Pork Tenderloin** topped with warm spiced apples
- ***Filet of Tilapia** :seasoned and baked in a light lemon sauce
- ***Sliced Top Round of Beef**: topped with red wine sauce

Select one:

- ***Wild Rice Blend** ***New Potatoes with butter and parsley**
- ***Fettuccine** ***Au Gratin Potatoes**
- ***Pasta con Broccoli** ***Garlic Mashed Potatoes**

Select one:

- ***Golden Buttered Corn** ***Green Bean Almondine**
- ***Medley of Fresh Vegetables**: Cauliflower, Broccoli and Carrots
- ***Glazed Baby Carrots** with pineapple chunks
- ***Bahama Vegetables**: Green beans, yellow carrots, broccoli, red sweet pepper

Includes:

Fresh-baked Italian Bread with Butter, Brewed Iced Tea, Coffee and Water
White Table Linens, Glassware, China and Silverware, Uniformed Staff
Dining area Tables and Silver Chiavari Chairs

Per Person Dinner plate price : \$30

Enhancements:

Upgrade to choice of entree: \$2 p/p (Final count required of each entree)

***Kid meals**: Chicken Finger, Fries, Carrot sticks and Jello. *To provide, must have 10 or more children under the age of 12. ***Vegetarian meal**: Cheese Tortellini in Red sauce.

Food purchase minimum on a Friday, Saturday afternoon or Sunday is \$3200 and Saturday evening is \$4200. Maximum capacity is 250 for a plated dinner.



Platinum Plated Dinner Package 2019

Select one:

- ***California Salad** : Tomato, and Onion with Vinaigrette Dressing and Croutons
- ***Caesar Salad** :, Red Onion and Parmesan with Caesar Dressing and Croutons
- ***Larimore Salad**: Onion, Feta, Cranraisins, Pecans with Raspberry Vinaigrette Dressing
- ***Spinach Salad** :Tomato, Cranraisins, Bacon with Vinaigrette Dressing and Croutons

Select choice of two: The guests will select one from the two

- ***Chicken Marsala** :breaded breast of chicken with mozzarella, mushrooms & Marsala wine sauce
- ***Chicken Piccata** :breaded breast of chicken with clear lemon and herb sauce
- ***Chicken Modega** :breaded breast of chicken with bacon, provol cheese in a lemon wine sauce
- Apricot Chicken**:breaded breast of chicken topped with apricot sauce and almonds
- ***Parmesan Crusted Chicken** :breaded breast of chicken topped with red sauce
- ***Roasted Pork Tenderloin** topped with warm spiced apples
- ***Filet of Tilapia** :seasoned and baked in a light lemon sauce
- ***Sliced Top Round of Beef**: topped with red wine sauce
- Prime Rib** with horseradish sauce
- Salmon** in butter dill sauce

Select one:

- ***Wild Rice Blend** ***New Potatoes with butter and parsley**
- ***Fettuccine** ***Au Gratin Potatoes** ***Pasta Con Broccoli**
- ***Garlic Mashed Potatoes** ***Twice baked Potato**

Select one:

- ***Golden Buttered Corn** ***Green Bean Almondine**
- ***Medley of Fresh Vegetables**: Cauliflower, Broccoli and Carrots
- ***Glazed Baby Carrots** with pineapple chunks
- ***Bahama Vegetables**: Green beans, yellow carrots, broccoli, red sweet pepper

Includes:

Fresh-baked Italian Bread with Butter, Brewed Iced Tea, Coffee and Water
White Table Linens, Glassware, China and Silverware, Uniformed Staff
Dining area Tables and Silver Chiavari Chairs

Dinner plate price per person : \$42

***Kid meals**: Chicken Finger, Fries, Carrot sticks and Jello. *To provide must have 10 or more children under the age of 12. ***Vegetarian meal**: Cheese Tortellini in Red sauce.

*Food purchase minimum on a Friday, Saturday afternoon or Sunday is \$3200 and Saturday evening is \$4200.
Maximum capacity is 250 for plated meal.*