

# PRIVATE DINING | DINNER BUFFETS

all selections served buffet style and include china, silverware and glassware

## Steakhouse

### Our Garden Salad

Seven-lettuce blend, with carrots julienne, cucumber, red onion, cherry tomatoes in a herb vinaigrette. Seasonally, chopped kale, purple cabbage, rainbow chard and bell peppers.

### Sautéed Vegetable Medley with Asparagus

In olive oil with sea-salt and pepper

### Cheddar and Chipotle Mac 'n Cheese

With smoked cheddar and crispy chipotle topping

### Grilled Tenderloin of Beef

The finest cut of beef, grilled over hickory fire, carved by a uniformed chef attendant

### Grilled Chicken

Our number-one most requested item. Marinated in BBQ-sauce, grilled on searing hot fire

### Freshly Baked

Bread: your choice yeast or pumpernickel rolls, croissants, garlic-cheese biscuits. House-made, fresh out of the oven.

\$47.85\*

## Toasted & Grilled

### Strawberry Fields and Toasted Granola Croutons

Baby greens, spinach, sliced strawberries, blue cheese with nutty toasted granola croutons in raspberry vinaigrette. Seasonally, with chopped kale and rainbow chard.

### Risotto with Wild Forest Mushrooms

Resplendent with sautéed morels, chanterelles, trumpets, porcini and button mushrooms

### Whole Sides of Grilled Salmon

Atlantic Scottish salmon, grilled over hickory fire

### Grilled Chicken

Our number-one most requested item. Marinated in BBQ-sauce, grilled on searing hot fire

### Grilled Asparagus

Classic, simple, not overdone. Bright green from a short sear on the grill. Brushed with clarified butter; sea salt and pepper

### Our Chef's Daily Bread

Served warm out of the oven

\$29.00\*

## Classic

### Our Garden Salad

Seven-lettuce blend, with carrots julienne, cucumber, red onion, cherry tomatoes in a herb vinaigrette. Seasonally, chopped kale, purple cabbage, rainbow chard and bell peppers.

### Sautéed Haricot Vert

French green beans, sautéed in olive oil, salt and pepper

### Yukon Gold Mashed Potatoes

Butter and cream, chive garnish

### Grilled Chicken

Our number-one most requested item. Marinated in BBQ-sauce, grilled on searing hot fire

### Hickory Smoked Beef Brisket

Six hours in the smoker with house seasonings, deliciously moist and tender. Shredded, not chopped.

### Our Chef's Daily Bread

Served warm out of the oven

\$24.60

\* Tenderloin of Beef and Salmon subject to regular market fluctuations due to meat or seafood costs.

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**B B Q****Coleslaw**

Finely shredded red and green cabbage. Spices, mayonnaise. Touch of sugar.

**Five Oaks Ranch Beans**

Seasoned with salt, pepper and ham bone

**Pablano Rice**

Roasted pablano peppers, rich Monterey jack cheese and white rice. Scrumptious.

**Hickory Smoked Pork Shoulder**

Smoked, Seasoned, Marinated and Roasted. Moppin' sauce.

**Grilled Chicken**

Our number-one most requested item. Marinated in BBQ-sauce, grilled on searing hot fire

**Our Chef's Daily Bread**

Served warm out of the oven

\$16.50

**Hickory Smoked Pork Ribs**

Seasoned and smoked pork spareribs, sliced by chef attendant \$4.75 per rib

**The Standard****Mixed Green Salad**

Seasonal lettuces, cabbage, tomatoes, and housemade ranch

**Festival Blend Wild Rice**

Sweet cranberries and crunchy almonds with white and long-grain brown rice

**Sautéed Haricot Vert**

French green beans, sautéed in olive oil, salt and pepper

**Grilled Chicken**

Our number-one most requested item. Marinated in BBQ-sauce, grilled on searing hot fire

**Hickory Smoked Beef Brisket**

Six hours in the smoker with house seasonings, deliciously moist and tender. Shredded, not chopped.

**Our Chef's Daily Bread**

Served warm out of the oven

\$20.85

**Surf & Turf****Strawberry Fields and Toasted Granola Croutons**

Baby greens, spinach, sliced strawberries, blue cheese with nutty toasted granola croutons in raspberry vinaigrette. Seasonally, with chopped kale and rainbow chard.

**Sautéed Vegetable Medley**

Seasonal vegetables: broccoli, squash, haricot vert, carrots, Brussels sprouts, sautéed in olive oil with sea-salt and pepper.

**Au Gratin Potatoes**

Yukon gold medallions layered with bacon, gruyere cheese and green onions in a delicate béchamel

**Whole Sides of Grilled Salmon**

Atlantic Scottish salmon, grilled over hickory fire

**Grilled Tenderloin of Beef**

The finest cut of beef, grilled over hickory fire, carved by a uniformed chef attendant

**Freshly Baked**

Bread: your choice yeast or pumpernickel rolls, croissants, garlic-cheese biscuits. House-made, fresh out of the oven.

\$55.00\*

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## Mexican

### Mixed Green Salad

Seasonal lettuces, tomatoes, avocados housemade ranch or Lime vinaigrette

### Grilled Flank Steak & Chicken Fajitas

Marinated in spices and lemon, seared on the grill. Obnoxiously flavorful and juicy | Carved by Chef attendant

### Sautéed Peppers & Onions

Colorful and caramelized

### Cuban Black Beans

Mixing cuban and mexican? We know, a bit out of place, but when a bride's Cuban grandmother gave us this recipe, we had to put it on our menu.

### Spanish Rice

Lightly pan fried then steamed until rice is tender. Sautéed onions, peppers and tomato salsa

### Fajita Fixins'

Tortillas | Sour Cream | Salsa | Shredded Cheese

\$22.75

### Chips & Guacamole

From scratch & simple: avocados, tomatoes, onion, jalapenos, lime juice, salt

\$3.75

## SUBSTITUTIONS | ADDITIONS

### Salad | Soup

#### Market Salad

Chopped Romaine, baby greens, shredded cabbage, carrots, crispy celery, crumbled blue cheese with apples, strawberries and blueberries. Apple Cider Vinaigrette with toasted nut granola. \$5.75

#### Classic Caesar

Crisp leafy romaine with rich garlic-infused Caesar, grated parmesan. Seasonally, we substitute red leaf romaine from our garden. \$3.85

#### Southern Wedge

Traditional wedge with a twist. Crunchy bacon and sweet grape tomatoes, of course. and we add tons of fresh dill, parsley, shallot and a housemade ranch with blue cheese atop. \$4.85 (best served as a plated salad, not buffet style)

#### Evil Jungle

Seven-lettuce blend, red and green cabbage with tomatoes, green onions, pancit noodles, carrots, mango, avocado, basil, cilantro, mint, crushed peanuts and a Thai peanut dressing...with over 20 ingredients, any chef calls it "Evil!" \$7.25

#### Tomato Basil & Pine Nut Soup

Rich tomato soup infused with basil, pine nut garnish \$4.35

## Sides

### Steamed Broccoli

Fleurettes, steamed; sea salt and pepper \$2.25

### Roasted Brussels Sprouts

Seared and roasted in olive oil, salt and pepper \$2.35

### Grilled Asparagus

Char grilled and lightly roasted. Refreshingly crisp with lemon slivers. \$5.10

### Risotto with Wild Forest Mushrooms

Resplendent with sautéed morels, chanterelles, trumpets, porcini and button mushrooms \$5.40

### Green Chile Corn

Our second-most requested recipe. Anaheim peppers, scant red chili pepper in a savory cream sauce \$3.75

### Bourgogne 'Bellas

Sautéed baby portabella mushrooms in a buttery, shallot and red wine reduction \$6.50

### Ravioli

Cheese or Spinach Ricotta. With your choice of sauce or olive oil, chive and pine nut garnish \$5.55

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## DESSERT

### Cobbler Crisp

Apple, cherry, or blackberry with rich, crunchy topping. \$2.75

A-la mode, \$1.50 per guest

### Old Fashioned Texas Sheet Cake

Iced when the cake is still warm, decadently moist and rich, resplendent with walnuts

Chocolate or Vanilla \$3.25

### Bundt Cakes

Wedding Cake (almond), Chocolate or Peanut Butter \$36/dozen

### Ice Cream

Vanilla or Chocolate with hot chocolate and caramel sauces \$2.50

### Cheesecake

Classic New York \$4/slice

Seasonal Flavors \$5/slice

### Praline Pecan Carrot Cake

Carrot cake soaked with a praline syrup, classic cream cheese frosting \$4.25

### Baked Fudge

Imagine the richest brownie with crispy crust, and gooey interior. Served with real whipped cream.

So delectable, we've seen guests lick the bowl \$4.25

### Hot Cookies

Freshly Baked: Chocolate Chip, Snicker Doodle or Peanut Butter M&M \$18.50 dozen

### Praline Pecan Brownies

Warm and gooey brownies with praline pecan topping. \$2.50

A-la mode, \$1.50 per guest

### Pies

Chocolate Cream, Coconut Cream, Pumpkin \$22/pie, minimum 3 pies *each pie serves eight slices*

Apple, Blueberry, Cherry, Key Lime, Pecan \$28/pie, minimum 3 pies *each pie serves eight slices*

### Ice Cream "Bar"

Chocolate and vanilla ice cream with hot fudge, caramel, rainbow sprinkles, nuts, chocolate chips and whipped cream | \$5 per guest

Crushed Reeses, Butterfinger, Heath Bar, Oreos, M&M, toasted coconut | 75-cents each additional topping

## THE GARDEN

Just north of the kitchen door, where the lake and beach meet, our raised garden provides our herbs and some vegetables in the spring and summer.

For the freshest ingredients, allow us the flexibility of seasonal harvest. We grow parsley, sage, chives, rosemary, thyme, dill, basil, mint, tomatoes, Brussels sprouts, Swiss chard, rainbow chard, purple leaf cabbage, red leaf cabbage, green cabbage, bell peppers, kale, red leaf romaine, romaine, potatoes, carrots, strawberries, pumpkins and squash.

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