

WHITETAIL RIDGE DINNER SELECTIONS

Accompanied by
Your choice of Salad
Seasonal Vegetables
Warm Rolls and Butter
Assorted Cakes
Iced Tea, Lemonade, Coffee, and Tea

~Boneless Breast of Chicken~

Tender breast of chicken, served with angel hair pasta or vesuvio potatoes and your choice of one of the following sauces:
Marsala, Chive Citrus Cream, or Vesuvio
\$21.99

~Boneless Pork Chop Vesuvio~

Thick, hand-cut boneless pork loin seasoned and seared to perfection, served with vesuvio potatoes
\$23.99

~Sesame Seared Salmon~

Pan seared salmon with ginger teriyaki glaze, served with a wild rice blend
\$27.99

~Chicken Dijon~

Chicken breast topped with herb bread crumbs and a Dijon mustard sauce, served with garlic mashed potatoes
\$23.99

~Grilled Portabella Mushroom~

Portabella mushroom stuffed with fresh, sautéed spinach, provolone cheese, surrounded with vegetables
\$22.99

~Grilled New York Strip~

Ten oz. strip steak presented with a rich demi, served with Yukon mashed potatoes
\$35.99

~Prime Rib Au Jus~

Twelve oz. prime rib accompanied by au jus and horseradish cream sauce, served with garlic mashed potatoes
\$32.99

~Filet Mignon~

Eight oz. filet presented with a mushroom port demi, served with herb roasted redskin potatoes
\$39.99

~Baked Grouper~

Parmesan crusted fresh grouper, served with Shitake mushroom risotto
\$35.99

~Duet of Filet and Chicken~

Five oz. tender filet mignon paired with your choice of chicken entrée and potato
\$46.99

Split entrees are subject to a \$2.00 per person surcharge.

DINNER ACCOMPANIMENTS

~ Salad Selections ~

Garden Salad with Choice of Two Dressings
Classic Caesar Salad
Whitetail Salad
Mixed Greens, Dried Cranberries, Crumbled Bleu Cheese,
Drizzled with Balsamic Vinaigrette, topped with Candied Walnuts

~Hors D'oeuvres~

(Choice of Three)

Fresh Bruschetta
Coconut Chicken
Sausage Stuffed Mushrooms
Chicken Quesadilla Cornucopia
Shrimp Crostinis
Vegetable Spring Rolls
BBQ Meatballs
Spinach Pesto Puffs
Beef or Chicken Satay
Parmesan Artichoke Hearts

\$7.99 per person

~Desserts~

Sweet and Fruit Table

Beautiful display of fancy miniature pastries, cookies, tarts, and fresh seasonal fruits

\$5.99 per person

Chocolate Fountains

White and milk chocolate accompanied by pretzels, marshmallows, pound cake, bananas, strawberries, and rice krispy treats

\$4.99 per person

\$1.99 per person if adding to Sweet and Fruit Table

BEVERAGE OPTIONS

Fruit Punch with Sliced Fresh Fruit \$65 (Serves 50-60)

Champagne Mimosa Punch \$85 (Serves 50-60)

~Bar Arrangements~

Beer/Wine Bar

\$8 per person for the first hour

\$2 per person for each additional hour

Standard Brand Bar

\$12 per person for the first hour

\$3 per person for each additional hour

Smirnoff

Beefeater

Bacardi

Captain Morgan

Seagram's 7

Jim Beam

Southern Comfort

J & B

Premium Brand Bar

\$15 per person for the first hour

\$4 per person for each additional hour

Absolut

Tanqueray

Malibu Rum

Jose Cuervo Gold

Seagram's VO

Dewars

Makers Mark

Jack Daniels

Included in Standard & Premium Packages:

Bailey's Irish Cream, Amaretto, Brandy,

Peach Schnapps, Kahlua, Apricot Brandy, Triple Sec, Dry and Sweet Vermouth

House Wine

White Zinfandel, Chardonnay, Merlot, and Cabernet Sauvignon

**Premium wines available at an additional cost

Draft Beer

Miller Lite

Bud Light

Bottled Beer

Miller Lite

Miller Genuine Draft

Budweiser

Bud Light

Heineken

Amstel Light

Sam Adams

Corona

All Prices Subject to 18% Service Charge and Current Sales Tax.

All Prices and Menu Items Subject to Change.

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