



## APPETIZERS

(select one)

### Cup of Soup du Jour

#### House Salad

mixed green, tomatoes, cucumbers,  
carrots, balsamic vinaigrette

#### Caesar Salad

romaine lettuce, croutons,  
parmesan, caesar dressing

## ENTREES

(select three)

#### Rigatoni Bolognese

ragout of beef, pork, tomato, fresh herbs, cream

#### Tortellini Carbonera

cheese tortellini, pancetta, garlic,  
spring peas, cream, parmesan

#### Chicken Pomodoro

fresh tomatoes, garlic, shallots, white wine, basil

#### Mediterranean Chicken

mushrooms, artichoke hearts, red bell peppers,  
basil, sun dried tomato pesto

#### Vegetable Strudel

oven roasted vegetables,  
crispy phyllo dough, pesto marinara

#### Braised Short Ribs

roasted garlic, herbs, sun dried tomatoes

#### Grilled Pork Tenderloin

sautéed mushrooms, garlic, red wine reduction

#### Sautéed Mahi Mahi

capers, lemon, white wine, herb

#### Pan Seared Salmon

roasted tomato, sweet garlic beurre blanc

#### NY Strip Steak

10 oz grilled NY strip, merlot, rosemary,  
red onion marmalade

#### Chicken & Shrimp

crabmeat stuffed shrimp, lemon caper beurre blanc  
add \$2 per person

## DESSERTS

(select one)

New York Style Cheesecake

Carrot Cake

Chocolate Mousse Cake

Orange Caramel Flan

Tiramisu

Lemon Pound Cake

White Chocolate Banana Bread Pudding

## APPETIZER UPGRADES

#### Shrimp Cocktail

five shrimp, spicy cocktail sauce  
add \$5 per person

#### Penne Alla Vodka

penne, vodka tomato cream sauce  
add \$2 per person

#### Caprese Salad

baby greens, sliced tomatoes,  
fresh mozzarella,  
red onion, fresh basil,  
balsamic syrup, olive oil  
add \$3 per person

#### Champagne Cranberry Salad

baby field greens, gorgonzola,  
dried cranberries, candied pecans,  
champagne vinaigrette  
add \$2 per person

Includes Coffee & Hot Tea

# \$35

All prices are subject to 8% sales tax & 19% service charge.  
A \$2 per person room rental fee will be applied for non-members.



## APPETIZERS

(select one)

Cup of Soup du Jour

**Champagne Cranberry Salad**  
baby field greens, gorgonzola,  
dried cranberries, candied pecans,  
champagne vinaigrette

**House Salad**  
mixed greens, tomatoes, cucumbers,  
carrots, balsamic vinaigrette

**Penne Alla Vodka**  
penne, vodka tomato cream sauce

**Caesar Salad**  
romaine lettuce, croutons,  
parmesan, caesar dressing

## ENTREES

(select three)

**Mushroom Ravioli**  
scallions, button mushrooms, sherry cream

**Chicken Florentine**  
pancetta, tomatoes, basil, white wine,  
artichoke hearts, spinach, smoked mozzarella

**Fusilli Amatriciana**  
pancetta, garlic, shallots, basil,  
fresh tomato, white wine

**NY Strip Steak**  
12 oz grilled NY strip, steak seasoning,  
red wine reduction

**Pistachio Crusted Seared Salmon**  
sun dried tomato cream

**Beef Tenderloin**  
8 oz tenderloin, hickory smoked bacon, mushrooms,  
caramelized onions, balsamic reduction

**Pork Short Rib**  
herbs, red wine, tomatoes, garlic, white beans

**Pan Roasted Chicken**  
spinach, prosciutto, mozzarella, basil,  
roasted garlic demi glace

**Filet & Shrimp**  
petit filet, crabmeat stuffed shrimp, chardonnay cream  
add \$4 per person

**Chicken Genovese**  
mushrooms, garlic, white wine, lemon, pesto

**Filet & Salmon**  
petit filet, pan roasted salmon, bacon, roasted tomatoes, mushrooms  
add \$2 per person

## DESSERTS

(select one)

New York Style Cheesecake

Carrot Cake

Chocolate Mousse Cake

Orange Caramel Flan

Tiramisu

Lemon Pound Cake

White Chocolate Banana Bread Pudding

## APPETIZER UPGRADES

**Shrimp Cocktail**  
five shrimp, spicy cocktail sauce  
add \$5 per person

**Caprese Salad**  
baby greens, sliced tomatoes, fresh mozzarella,  
red onion, fresh basil, balsamic syrup, olive oil  
add \$3 per person



## BUFFET I

**Garden Salad Platter**  
served with two dressings

### Entree Selections (select two)

**Chicken Francais**  
lemon, garlic, white wine

**Chicken Piccata**  
capers, lemon, garlic, white wine

**Pan Roasted Tilapia**  
capers, tomatoes, red onion,  
bell peppers, lemon, cream

**Roasted Pork Loin**  
red wine, garlic, rosemary

**Beale Street Beef**  
beef brisket, garlic, chipotle,  
fresh herbs, tennessee bbq

**Beef Bordelaise**  
beef brisket, garlic, shallots,  
herbs, red wine reduction

### Pasta Selections (select one)

Penne Marinara  
Farfalle Tomato Cream  
Rigatoni Alfredo

### Side Selections (select two)

Green Beans  
Julienne Vegetables  
Glazed Carrots  
Vegetable Medley  
Broccoli & Cauliflower  
Garlic Mashed Potatoes  
Roasted Red Potatoes  
Rice Pilaf

**Dessert**  
cookie & brownie display

**\$31**

## BUFFET II

**Garden Salad Platter**  
served with two dressings

### Entree Selections (select two)

**Sautéed Mahi Mahi**  
capers, lemon, garlic, white wine

**Pan Seared Salmon**  
roasted tomato,  
sweet garlic beurre blanc

**Mediterranean Chicken**  
mushrooms, artichoke hearts,  
red bell peppers, basil,  
sun dried tomato pesto

**Chicken Pomodoro**  
fresh tomatoes, garlic, shallots,  
basil, white wine

**Grilled Pork Tenderloin**  
sautéed mushrooms, garlic,  
red wine reduction

**Sliced Rib Eye Steak**  
red wine reduction

### Pasta Selections (select one)

Penne Pomodoro  
Tortellini Carbonara  
Rigatoni Bolognese

### Side Selections (select two)

Green Beans  
Julienne Vegetables  
Glazed Carrots  
Vegetable Medley  
Broccoli & Cauliflower  
Garlic Mashed Potatoes  
Roasted Red Potatoes  
Rice Pilaf

**Dessert Shooter Station**  
chocolate brownie, key lime chiffon,  
strawberry shortcake & tiramisu

**\$35**

## BUFFET III

**Garden Salad Platter**  
served with two dressings

### Entree Selections (select two)

**Pistachio Crusted Salmon**  
sun dried tomato cream

**Stuffed Flounder**  
crabmeat dressing, chardonnay cream

**Chicken Genovese**  
mushrooms, garlic, white wine,  
lemon, pesto

**Chicken Florentine**  
pancetta, tomatoes, white wine,  
artichoke hearts, spinach, basil,  
smoked mozzarella

**Roasted Beef Tenderloin**  
hickory smoked bacon, mushrooms,  
caramelized onions, balsamic reduction

**Sliced NY Strip Steak**  
red wine reduction

### Pasta Selections (select one)

Mushroom Ravioli  
Fusilli Amarticana  
Penne Pollo Pescara

### Side Selections (select two)

Green Beans  
Julienne Vegetables  
Glazed Carrots  
Vegetable Medley  
Broccoli & Cauliflower  
Garlic Mashed Potatoes  
Roasted Red Potatoes  
Rice Pilaf

**Venetian Dessert Table**  
assorted mini desserts,  
petit fours, dessert shooters,  
chocolate dipped strawberries

**\$39**