

Corporate Dinner Pricing

Includes: Linen; Beverage & Bartending Services; Full Buffet Service with Service Staff; Homer Laughlin China; Flatware; Three Side Dishes, and Fresh Baked Rolls

Dinner Packages

- \$28.95** Fresh Cod Fish with Mango, Jalapeno, Red Onion and Tomato Relish with Basil Sauce
- \$28.95** Tilapia Filet of Fish with Lemon Caper, Tomato and Parsley Sauce
- \$28.95** Honey Cured Sugared Ham with Pineapple Glaze
- \$28.95** Penne Pasta with Roasted Fresh Seasonal Vegetables
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- \$30.95** Layered Lasagna with Ricotta, Mozzarella, Provolone and Sauce. Meat or Vegetable
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- \$31.95** Roasted, Herb Crusted cut Chicken with Breast, Thigh, Leg and Wings
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- \$32.95** Amish Raised Baked Boneless Breast of Chicken atop Flavorful Reduction Sauce
- \$32.95** Roasted Rack of Pork
- \$32.95** Shrimp Scampi in Tomato Provencal Sauce
- \$32.95** Top Round of Beef with Horseradish and Au Jus
- \$32.95** Roasted Pork Loin with Hawaiian Sesame Teriyaki Glaze
- \$32.95** Roasted Italian Herb Crusted Pork Loin in Natural Reduction Sauce
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- \$33.95** Balsamic Breast of Chicken with Honey Bacon, Tomatoes and Spinach
- \$33.95** Breast of Chicken Marsala, Sautéed with Shallots, Mushrooms and Marsala Wine Sauce
- \$33.95** Breast of Chicken Schnitzel, Lightly Breaded, Tender, Moist w/Lemon Parsley Caper Sauce
- \$33.95** Chicken Saltimbocca, Stuffed Boneless of Chicken with Fresh Sage, Prosciutto and Swiss Cheese with Dijon Mustard Sauce
- \$33.95** Macadamia Nut Crusted Boneless Breast of Chicken over Julienne Asian Style Vegetables with Soy Garlic Ginger Glaze
- \$33.95** Mediterranean Style Breast of Amish Chicken atop with Mushrooms, Artichokes, Spanish Black Olives, Tomatoes and Scallions with Provolone Cheese
- \$33.95** Stuffed Breast of Chicken with Wild Rice, Spinach, Shallots and Shiitake Mushrooms in Supreme Sauce
- \$33.95** Crimini Mushroom Ravioli, Pulled Chicken, Asparagus Tips, Tomatoes in Roasted Garlic Basil Sauce
- \$33.95** Breast of Turkey, Sliced with Traditional Sauce and Dried Cranberry Relish
- \$33.95** Pork Tender Loin over Celery Root, Pear Spinach Sauce, Butternut Squash with a Seedless Grape Chimichurri Relish

Dinner

Packages

- \$33.95 Beef Tender Tips with Caramelized Onions and Mushrooms
- \$33.95 Farro Island Whole Salmon Filets, Skinless, Boneless Grilled with Honey Dijon Glaze
- \$33.95 Seared Farro Island Salmon with Lemon Dill Beurre Blanc

- \$34.95** Bistro Tender Steaks, Sliced with Choice of Two Sauces
- \$34.95 Tender Shrimp and Scallops, Penne Pasta, Tomatoes, Broccoli, Sweet Bell Pepper,
Onions, Chipolte Garlic, BBQ Cream Sauce
(Sub Chicken in place of Seafood \$23.95 / \$28.95)

- \$35.95** Braised Beef Short Ribs, Moist and Tender in Natural Reduction Sauce
- \$35.95 Sirloin Roast, Sliced, with choice of Two Sauces
- \$36.95** Prime Rib of Beef, Slow Roasted with Au Jus and Horseradish

- \$37.95** Veal Shank, Braised, Moist and Tender
- \$37.95 Lamb Shank, Braised, Moist and Tender

- \$38.95** Country Club Roasted Sirloin of Beef New York Style with choice of Two Sauces
- \$38.95 Rack of Lamb, Spring, New Zealand

- \$39.95** Roasted Black Angus Reserve Beef Tenderloin with choice of Two Sauces
- \$39.95 Filet Mignon, Angus Reserve

Additional Entrees may be added to Buffets for \$2.00 per person of Equal or Lesser Value

Entrees Available for Carving @/\$45 per Carving Chef:

- | | |
|---|-------------------------------------|
| Honey Cured Sugared Ham | New Zealand Spring Rack of Lamb |
| Roasted Rack of Pork | Whole Side Farro Island Salmon |
| Chicken Saltimbocca | Whole Country Club Sirloin of Beef |
| Top Round of Beef with Horseradish and Au Jus | Whole Angus Reserve Beef Tenderloin |
| Breast of Turkey | Angus Reserve Sirloin Roast |
| Roasted Pork Loin | Prime Rib of Beef |

Available Sauces

- | | |
|------------------------|---------------------------------|
| Aged Burgundy Red Wine | Green Peppercorn |
| Béarnaise | Caramelized Onions and Mushroom |
| Horseradish | Madeira |

All items are available Gluten Free upon request

Please Choose any Three Side Dishes from Following Page

20% Service Charge and 7.25% Sales Tax Added to Above Pricing

Side Dish Menu

Included with Lunch or Dinner Event Package

Choose any Three Side Dishes (*Following 2 Pages*):

Salads

- ~ **Tall Timbers House Salad:** Tender Mixed Greens, Tomatoes, Cucumbers, Carrots, California Black Olives and Croutons
- ~ **Caesar Salad:** Crispy Romaine Lettuce, Roasted Grape Tomatoes, Fresh Grilled Corn, Parmesan Cheese, Croutons and Creole Garlic Dressing
- ~ **Fresh Tender Spinach Salad:** Red Onion Rings, Sliced Mushrooms, Boiled Eggs, Cherry Tomatoes and Apple Wood Smoked Bacon, Diced

Specialty Salads – Add \$2 per person:

- ~ **Peppery Arugula Greens:** Heirloom Tomatoes, Pickled Bermuda Onions, Fresh Mozzarella and Prosciutto di Parma
- ~ **The Wedge:** Iceberg Lettuce, Smoked Apple Wood Bacon, Blue Cheese Crumbles, Roma Tomatoes and English Cucumbers
- ~ **The Christopher:** Mixed Greens, Mandarin Oranges, Strawberries and Red Onions
- ~ **Tender Mixed Greens:** Sugared Pecans, Dried Cranberries, Red Onions with Julienne of Fresh Gala Apples
- ~ **Mixed Greens:** Roasted Fresh Pears, Sugared Pecans, Blue Cheese Crumbles, Roma Tomatoes and Cucumbers
- ~ **The Greek:** Mixed Greens, Tomatoes, Fresh Green Peppers, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, White Balsamic Oregano, Lemon Garlic Vinaigrette

Dressings

- ~ Red Onion Raspberry Vinaigrette ~ Honey French ~ Creamy Italian
- ~ Blue Cheese ~ Thousand Island ~ Ranch ~ Balsamic Vinaigrette ~ Creole Caesar
- ~ White Balsamic Vinaigrette ~ Oil & Vinegar

Fresh Steamed Vegetables

~ **Medley of Vegetables:** Broccoli, Cauliflower, Carrots, Sweet Bell Pepper,
Green Zucchini and Yellow Squash

~ Snipped Green Beans

~ French Beans (Haricot Verts) with Shallots and Garlic

~ Asparagus

~ Fresh Kernel Corn

Or Create Your Own Combination of Any Two or Three

Potatoes, Pasta, & Rice

~ Au Gratin Potatoes

~ Roasted Baby Redskin Potatoes

~ Roasted Garlic Mashed Potatoes

~ Yukon Gold Baby Roasted Potatoes

~ Double Stuffed Baked Potatoes with Cheddar, Bacon and Scallions
(add \$1 per person)

~ Basmati Rice Pilaf

~ Brown Rice

~ Korean White Rice

~ Wild Rice

~ Pasta Station with Marinara and Alfredo Sauces

Your Choice of One: Angel Hair Linguini

 Couscous Spaghetti Penne

 Orzo Rigatoni

Or Request Your Favorite Side Dish

*If necessary we may Substitute a Side Dish Based on Quality and Availability

Includes Fresh Baked Assorted Dinner Rolls & Butter
20% Service Charge and 7.25% Sales Tax added to the above Pricing

Tall Timbers Appetizers

Item Priced @ \$2.95 Per Person

Beef

Braised Short Rib Sliders
Crispy Steamed Buns, Asian Style Beef Short Ribs
Meat Balls, BBQ, Plain and Swedish

Chicken

Coconut Chicken
Chicken Tenders
Crispy Steamed Buns, Asian Style Chicken
Egg Rolls, Buffalo Chicken
Egg Rolls, Chicken with Dip
Fresh Corn Fritters, Chicken, Guacamole and Sour Cream
Pulled Chicken Sliders

Pork

Brown Sugar Bacon
Bacon Wrapped Water Chestnuts with Brown Sugar Soy Glaze
Crispy Steamed Buns, Mongolian Style Pork
Egg Rolls, Pepperoni & Mozzarella
Mushrooms stuffed with Spicy Sausage and Cheddar Cheese
Pulled Pork Sliders
Pot Stickers, Pork
Pastrami wrapped Water Chestnuts with Soy, Black Pepper and Honey
Quiche Loraine, Spinach, Bacon and Onion
Sauerkraut Balls

Seafood

Mushrooms stuffed with Deviled Crab
Pot Stickers, Shrimp
Smoked Salmon with Dill Cream Cheese on Toasted Pumpernickel

Vegetarian

Anti-Pasta Skewers, Fresh Mozzarella, Sweet Bell Pepper and Onion Pesto Marinade
International Cheese Display
Fresh Fruit Skewers
Grilled Seasonal Vegetable Crostini

Vegetarian continued

Lawash Vegetarian Wraps, Sliced, Caramelized Onions, Spinach, Sundried

Tomatoes, Blue Cheese with Seasoned Mayo

Mushroom & Caramelized Onion Strudel

Mushrooms stuffed with Sundried Tomato Mousse

Mushrooms stuffed with Vegetable

Pot Stickers, Edamame Vegetarian

Pot Stickers, Kale & Vegetable

Quesadilla, roasted Corn & Edamame

Tomato Bruschetta with Fresh Mozzarella Crostini

Tomato & Goat Cheese Strudel

Fresh Vegetable Crudit with Dill Crème Frache

Vegetarian Egg Rolls with Dip

These are only suggestions. Please feel free to let us know your favorites!