

Tall Timbers Off-Premise Menu

All Entrées Include: Two Appetizers, Three Side Dishes, Fresh Baked Rolls and Butter

- \$29 Fresh Cod Fish with Mango, Jalapeno, Red Onion and Tomato Relish with Basil Sauce Sautéed
- \$29 Tilapia Filet of Fish with Lemon Caper, Tomato and Parsley Sauce
- \$29 Honey Cured Sugared Ham with Pineapple Glaze
- \$29 Penne Pasta with all natural Pulled Chicken and Roasted Fresh Seasonal Vegetables
- \$31 Layered Lasagna with Ricotta, Mozzarella, Provolone and Sauce. Meat or Vegetable
- \$32 Roasted, Herb Crusted cut Chicken with Breast, Thigh, Leg and Wings
- \$33 Amish Raised Baked Boneless Breast of Chicken atop Flavorful Reduction Sauce
- \$33 Roasted Rack of Pork
- \$33 Shrimp Scampi in Tomato Provencal Sauce
- \$33 Top Round of Beef with Horseradish and Au Jus
- \$33 Roasted Pork Loin with Hawaiian Sesame Teriyaki Glaze
- \$33 Roasted Italian Herb Crusted Pork Loin in Natural Reduction Sauce
- \$34 Balsamic Breast of Chicken with Honey Bacon, Tomatoes and Spinach
- \$34 Breast of Chicken Marsala, Sautéed with Shallots, Mushrooms and Marsala Wine Sauce
- \$34 Breast of Chicken Schnitzel, Lightly Breaded, Tender and Moist Lemon Parsley Caper Sauce
- \$34 Chicken Saltimbocca, Stuffed Boneless of Chicken with Fresh Sage, Prosciutto and Swiss Cheese with Dijon Mustard Sauce
- \$34 Macadamia Nut Crusted Boneless Breast of Chicken over Julienne Asian Style Vegetables with Soy Garlic Ginger Glaze
- \$34 Mediterranean Style Breast of Amish Chicken atop with Mushrooms, Artichokes, Spanish Black Olives, Tomatoes and Scallions with Provolone Cheese
- \$34 Stuffed Breast of Chicken, Wild Rice, Spinach, Shallots and Shiitake Mushrooms in Supreme Sauce
- \$34 Crimini Mushroom Ravioli, Pulled Chicken, Asparagus Tips, Tomatoes in Roasted Garlic Basil Sauce
- \$34 Breast of Turkey, Sliced with Traditional Sauce and Dried Cranberry Relish
- \$34 Pork Tender Loin over Celery Root, Pear Spinach Sauce, Butternut Squash with a Seedless Grape Chimichurri Relish
- \$34 Beef Tender Tips with Caramelized Onions and Mushrooms
- \$34 Farro Island Whole Salmon Filets, Skinless, Boneless Grilled with Honey Dijon Glaze

- \$34 Seared Farro Island Salmon with Lemon Dill Beurre Blanc
- \$35** Bistro Tender Steaks, Sliced with Choice of Two Sauces
- \$35 Tender Shrimp and Scallops, Penne Pasta, Tomatoes, Broccoli, Sweet Bell Pepper, Onions, Chipolte Garlic, BBQ Cream Sauce
(Sub Chicken in place of Seafood \$30)
- \$36** Braised Beef Short Ribs, Moist and Tender in Natural Reduction Sauce
- \$36 Sirloin Sliced Roast with choice of Two Sauces
- \$39 Prime Rib of Beef, Slow Roasted with Au Jus and Horseradish
- \$39** Veal Shank, Braised, Moist and Tender
- \$39 Lamb Shank, Braised, Moist and Tender
- \$42** Country Club Roasted Sirloin of Beef New York Style with choice of Two Sauces
- \$42 Rack of Lamb, Spring, New Zealand
- \$43** Filet Mignon, Angus Reserve
- \$43 Roasted Black Angus Reserve Beef Tenderloin with choice of Two Sauces

Additional Entrees may be added to Buffets for \$3.00 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
Bearnaise	Caramelized Onions and Mushroom
Horseradish	Madeira

All items are available Gluten Free upon request

Please Choose any Three Side Dishes from Following Page

Side Dish Menu

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
- ~ **The Wedge:** Iceberg Lettuce, Smoked Apple Wood Bacon, Blue Cheese Crumbles, Roma Tomatoes and English Cucumbers

Specialty Salads – Add \$2 per person:

- ~ **Peppery Arugula Greens:** Heirloom Tomatoes, Pickled Bermuda Onions, Fresh Mozzarella and Prosciutto di Parma
- ~ **The Christopher:** Mixed Greens, Mandarin Oranges, Strawberries, Red Onions and Roasted Pinenuts
- ~ **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

~ *Or Request your Favorite*

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

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

~ Roasted Baby Redskin Potatoes

~ Roasted Garlic Mashed Potatoes

~ Yukon Gold Baby Roasted Potatoes

~ Basmati Rice

~ Rice Pilaf

~ Wild Rice

~ Pasta Station with Marinara and Alfredo Sauces

Or you may request: Angel Hair Pasta Linguini

Couscous Pasta Spaghetti

Orzo Pasta Penne

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

Tall Timbers Appetizer's

First Two Complimentary, Additional Item Priced @ \$3 pp

Beef

Braised Short Rib Sliders
Crispy Steamed Buns, Asian Style Beef Short Ribs
Meatballs, BBQ
Meatballs, Plain
Meatballs, Swedish

Chicken

Chicken Gumbo Tostadas
Chicken Tenders
Coconut Chicken
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

Arachini; Risotto Croquettes stuffed with Tasso
Brown Sugar Bacon
Bacon Wrapped Water Chestnuts with Brown Sugar Soy Glaze
Country Ham on Mini Laminated Biscuits with Apricot Mustard Jam
Crispy Steamed Buns, Mongolian Style Pork
Cured Chorizo and Goat Cheese Croquettes
Egg Rolls, Pepperoni & Mozzarella
Fig Mousse and Prosciutto with Port Wine Glaze
Fried Green Tomato BLT
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

Lobster or Shrimp Voodoo on Cucumber Slices
Mushrooms stuffed with Deviled Crab
Pimento Cheese Mousse, Pickled Onions, Applewood Bacon and Tomato Jam on
Pot Stickers, Shrimp

Seafood con't

Seared Scallops with Sweet Corn Cream and Pickled Scallions on Brioche
Smoked Salmon with Dill Cream Cheese on Toasted Pumpernickel

Vegetarian

Anti-Pasta Skewers, Fresh Mozzarella, Sweet Bell Pepper and Onion Pesto Marinade
Arachini; Risotto Croquettes stuffed with Fontina Cheese
Artichoke Beignets
Egg Rolls, Louisiana Style, Vegetarian with Yum-Yum Sauce
International Cheese Display
Fresh Fruit Display
Grilled Seasonal Vegetable Crostini
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
Pimento Cheese Mousse, Pickled Onions and Tomato Jam on
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

Combination Meats

Egg Rolls, Louisiana Style with Chicken, Tasso and Andouille in Lettuce Cups with Yum-Yum Sauce
Shrimp, Tasso, Fire Roasted Onion with Grits on French Baguettes

Jumbo Shrimp Cocktail with Zesty Cocktail Sauce and Lemon	\$2.50 each
Pork Shank Wings	\$3.60 each
Maryland Deviled Crab Cakes with Sauce	\$4.00 each
Spring Rack of Lamb Lollipops	\$4.50 each

*The last four (4) choices will count as two (2) selections
These are only suggestions. Please feel free to let us know your favorites!*

Picnic Menu

1. Cheeseburger Sliders, BBQ Pulled Pork Sliders, Potato Chips, choice of 2 sides
\$16 Noon/\$19 Evening
2. Black Angus Burgers, Hot Dogs, Brats served on Buns with condiments, Potato Chips, choice of 2 sides
\$19 Noon/\$22 Evening
3. Hamburgers, Pulled Pork & BBQ Chicken or Breast of Chicken served on Buns with condiments, Potato Chips, choice of 2 sides
\$23 Noon/\$26 Evening

Fresh Jumbo Chicken Wings (Hot, BBQ & Mild) 25 - \$25
With Celery Sticks and Sauce (2) 50 - \$50

Chicken Tenders 25 - \$36
With choice of 2 Dipping Sauce 50 - \$66

South of the Border; Taco & Fajita Bar (Beef & Chicken), Soft & Hard Taco Shells, Onions & Peppers, Lettuce, Tomatoes, Onions, Shredded Cheese, Sour Cream and Salsa. Fresh Guacamole & Salsa with Tortilla Chips

\$20 Afternoon/\$23 Evening

Island Cuisine; Jerk Chicken Pasta, Chicken Kabobs, Coconut Shrimp with Hawaiian BBQ and Vegetable Fried Rice, Salsa with Tortilla Chips

\$22 Afternoon/\$25 Evening

Italian; Anti-Pasta Skewers, Beef or Vegetable Lasagna, Parmesan Chicken with Angel Hair Pasta, Mixed Greens Salad (2 Dressings), Garlic Bread

\$26 Afternoon/\$29 Evening

Sides

Creamy Coleslaw, Potato Salad, Vegetable Confetti Salad, Macaroni & Cheese, Pasta Salad, Mixed Green Salad (2 Dressings), Baked Beans, Macaroni Salad, and Corn on the Cob

Additional Sides \$3 pp

Tall Timbers Dessert Menu

Assorted Cookies & Brownies	\$2
Nut Rings	\$2
<i>Hazelnut Almond Meringue Cookie topped with Vanilla Butter Cream and dipping in Belgium Bittersweet Chocolate</i>	
Assorted Mini Cheese Cakes	\$4
New York Style Cheese Cakes	\$4
<i>Plain, Strawberry, Cherry, or Blueberry (Choice of Two Toppings)</i>	
Assorted Cakes	\$4
<i>Chocolate, White, Strawberry, Apple, Lemon, Tiramisu</i>	
Fresh Homemade Pies	\$3
<i>Apple, Blueberry, Cherry, Mixed Berry, Pecan, Pumpkin</i>	
	*A la Mode \$1
Favorite Ice Creams/Sorbet	\$2
<i>Dutch Chocolate, Triple Vanilla Bean, Lemon or Raspberry Sorbet</i>	

Assorted Individually Plated Specialty Desserts

Tall Timbers Signature Tosca Cup	Small \$4	Regular \$5
<i>Homemade Almond Brittle Tosca Cup filled w/ Triple Bean Vanilla Ice Cream and topped with Hot Fudge and Fresh Strawberry</i>		
Flaming Desserts	\$6	
<i>Cherries Jubilee ~ Dark Pitted Cherries & Sugar w/ Flaming Cherry Liqueur, over Triple Bean Vanilla Ice Cream</i>		
<i>Bananas Foster ~ Brown Sugar, Honey, Cinnamon, Bananas w/ Flaming Brandy over Triple Bean Vanilla Ice Cream</i>		
Warm Granny Smith Apple Tart	\$5	
<i>Crème Anglaise Sauce, Caramel and Strawberry</i>		
Fresh Whipped Mousse	\$4	
<i>Chocolate, White Chocolate, or Combination of Each w/ Rolled Cookie and Fresh Strawberry</i>		
Chocolate Molten Lava Cake	\$6	
<i>Warm Chocolate Cake filled with Warm Chocolate Filling & Topped w/ Vanilla Ice Cream</i>		
Seasonal Fruit Cobblers	\$4	
<i>Peach, Cherry, Blueberry A La Mode Additional \$1</i>		
Assorted Dessert Buffet	\$8	
<i>A delectable assortment featuring many of the fresh, homemade desserts</i>		
Assorted Ice Cream Station	\$6	
<i>Assorted Chocolate and Vanilla Ice Creams with a Variety of Toppings</i>		

Please ask our Sales Staff or Chef about Special Requests, Gluten Free/Sugar Free, or other Specialty Desserts.

Glassware and China Options

- ❖ Complete Bar Set-Up with Glassware \$15 pp
Coke, Diet Coke, Sprite, Ginger Ale, Orange, Grapefruit & Cranberry Juice, Bloody Mary Mix, Sour Mix, Olives, Cherries, Lemons, Limes, Grenadine and Ice
- ❖ Beverage Service with Glassware \$10 pp
Coke, Diet Coke, Sprite, Ginger Ale, Coffee (reg. & decaf), Iced Tea, Bottled Water, Cream, Sugar, Beverage Napkins and Ice
- ❖ Coffee & Tea Only \$5 pp
Sugar, Creamers and Stirrers
Flavored Syrups and condiments additional \$3 pp
- ❖ China Service \$15 pp
Hors d'Oeuvre, Dinner, Dessert Plates, Dinner Fork, Knife, Spoon, Dessert Fork or Spoon and Water Glass, Salt & Pepper and Linen Napkins
Disposable \$7 pp
- ❖ China Hors d'Oeuvre Service \$4 pp
Hors d'Oeuvre Plate, Fork, Disposable Napkin

Linen

- ❖ We offer a variety of colors and sizes. Please consult your Event Planner for pricing.

Delivery Charge

- ❖ Standard delivery fee is \$30, additional delivery vehicle trips \$50 per vehicle. Food may be picked up at Tall Timbers at scheduled time.

Waitstaff

- ❖ Servers \$25 per hour per server
- ❖ Chefs \$30 per hour per carver
- ❖ Bartender \$25 per hour per bartender

Disposable Chafing Dish with Sterno, Rack and Serving Utensils; \$16.00 each

20% Service Charge will be added to all invoices for events Tall Timbers services.