

# JRCC MORNING STARTS

## BEVERAGE BREAKS

### Coffee Break

*per person* **4.00**

Freshly brewed coffee & decaffeinated coffee

Selection of assorted teas

### Juices

Orange & Cranberry

*bottle* **4.50** | *carafe* **10.00**

### Soda and Bottled Water

*bottle* **3.50**

Regular and diet sodas

Bottled spring water

## ALL DAY BREAK

*per person* **26.00**

### Morning Break

Traditional breakfast buffet

### Mid-morning break

Refresh morning beverages

Assorted sodas & bottled water

### Afternoon break

Refresh beverages

Assortment of freshly baked cookies,  
assortment of dry snacks

## AFTERNOON REFRESHMENTS

### Munchies

**MKT**

Mixed nuts, salt roasted peanuts, chex mix,  
potato chips, pretzels, gold fish

### Sweet tooth

*per person* **6.50**

M&M's, Reese's peanut butter cups, Milky Way,  
Hershey's chocolate, Snickers, 3 Musketeers,  
granola bars

### Afternoon break

*per person* **12.50**

Fresh baked cookies and brownies  
assorted dry snacks, mineral water, soft drinks,  
coffee, assorted herbal teas

# JRCC MORNING STARTS

## JRCC BOXED BREAKFAST

*per person* **13.00**

Whole fruit + bottled water + power bar

**PICK A SANDWICH:** (*croissant add 1.00*)

**Ham & egg**            English muffin

**Cheese & egg**        English muffin

**Bacon & egg**         English muffin

**Danish pastry**

## BREAKFAST BUFFETS

### Continental

*per person* **13.00**

Orange & cranberry juice, coffee-decaf & regular

Selection of assorted teas

Mini muffins, danish pastries

Fruit bowl or whole fruit

#### **ADD:**

Mini bagel & cream cheese

*per person* **2.50**

Yogurt

*per person* **2.50**

### Traditional

*per person* **19.00**

Orange & cranberry juice, coffee-decaf & regular

Selection of assorted teas

Mini Muffins and danish pastries

Bagels and cream cheese

Yogurt

Scrambled eggs

Crispy bacon

Traditional sausage links

Potato hash

#### **ADD:**

French toast casserole, syrup

*per person* **5.00**

Creamy grits

*per person* **4.00**

# JRCC MORNING STARTS / BRUNCH

## **PLATED BREAKFAST** Pick one side

*Includes coffee & assorted teas*

**Scrambled Eggs** 14.00

Sausage or bacon, potato hash,  
warm buttermilk biscuit

**Croque Madame** 15.00

Texas toast dipped in egg stuffed with ham & cheese,  
mornay sauce, sunny side up egg

**Quiche Lorraine  
or broccoli & cheddar quiche** 17.00

**Shrimp and Grits** 21.00

Five grilled shrimp on creamy grits, old bay cream

**SIDES:** *additional sides* 4.00

Cheesy grits, fruit cup, sausage, bacon,  
potato hash, asparagus, cereal, yogurt

## **BRUNCH BUFFET** *per person* 25.00

*Includes coffee, assorted teas & juices*

Assorted pastries & muffins

Fresh fruit salad

Scrambled eggs with fresh herbs

Bacon & sausage

Home fried potatoes

French toast casserole, syrup

House salad or JRCC Caesar salad

### **Select TWO of the following:**

**Herb-marinated grilled chicken breast**

with caper parsley butter sauce

**Roasted pork loin** with apple & onion au jus

**Grilled salmon** with lemon butter

**Grilled flank steak** with rosemary black pepper corn sauce

**Creamed chipped beef or sausage and gravy**

with warm biscuits

# JRCC BRUNCH / LUNCH

## BREAKFAST/BRUNCH

### Action Station Enhancements

**Omelet Station** *per person* **16.00**  
Fresh eggs, assorted toppings

**Waffle Station** *per person* **5.00**  
With butter, whipped cream  
syrup, assorted toppings

**Carving Stations** *per person* **16.00**  
Turkey cranberry sauce  
Glazed ham

### JRCC BOXED LUNCH *per person* **16.00**

Chips, cookie, whole fruit, bottled water

Select **TWO** of the following (*half of each in box*)

Choose wrap or sandwich

Turkey, ham, roast beef, chicken salad

### ALL DAY BREAK *per person* **22.00**

**Morning Break**  
Traditional breakfast buffet

**Mid-morning break**  
Refresh morning beverages  
Assorted sodas & bottled water

**Afternoon break**  
Refresh beverages  
Assortment of freshly baked cookies  
Assortment of dry snacks

# JRCC LUNCH

## LUNCH BUFFETS

### Deli Buffet

*per person* **25.00**

#### Select TWO of the following wraps:

Turkey, ham, roast beef, chicken salad  
(lettuce, gruyere, tomato)

#### On the side:

Pickles, mayonnaise, chips, mayonnaise, Dijon mustard

#### Select TWO accompaniments:

Soup du jour

Fruit & berries

Fresh brewed coffee & tea

Cookies & brownies *~or~* Brownies & lemon bars

## HOT & COLD

*per person* **25.00**

Herb marinated chicken breast

Grilled marinated flank steak

#### Select TWO accompaniments:

Soup du jour

Seasonal fruit & berry display

Red bliss potato salad

Cole slaw

Spinach & strawberry salad with feta, onion and walnuts,  
balsamic vinegar

Broccoli & cheddar salad

Tomato & mozzarella salad with basil (*Seasonal*)

House greens with garden toppings, two dressings

Moroccan style cous cous salad

# JRCC LUNCH

## THEMED LUNCHEON BUFFETS

### ITALIAN

*per person* **27.00**

House-made minestrone, tomato mozzarella display, Caesar salad, penné pasta chicken Alfredo, angel hair pasta, meatballs marinara, grilled Mediterranean vegetables, garlic bread, tiramisu and cannoli

### SOUTHERN

*per person* **33.00**

Crispy Fried chicken and catfish, cornbread, southern green beans or collards, three bean salad, sweet potato salad with peppers or classic potato salad, corn & bacon succotash, pecan pie, brownies with chocolate fudge sauce and cream

### ALL AMERICAN

*per person* **31.00**

Hot dog and hamburger, pulled pork BBQ, grilled chicken, baked beans, cole slaw, corn on the cobb, Caesar salad, potato chips, cookies and brownies

### SOUTH OF THE BORDER

*per person* **29.00**

Fajita style chicken and flank steak, sautéed peppers onions and tomatoes, Spanish rice and beans, flour tortillas, corn chips

#### **Traditional accompaniments:**

Sour cream, tomato, onion, shredded cheese, salsa, jalapenos, shredded lettuce

# JRCC LUNCH

## **BUILD YOUR OWN**

*per person* **31.00**

*Includes coffee, assorted teas, iced tea, rolls & butter*

### **Two main entrees**

### **Three sides**

*Includes cookies & brownies*

### **CHOOSE TWO ENTRÉES:**

Grilled flank steak

Herb marinated salmon with lemon & capers

Chicken parmesan

Grilled chicken breast

JRCC fried chicken

Chicken saltimbocca

Roasted loin of pork with apple & onion

Pulled pork BBQ

Sliced prime rib of beef au jus

*supplementary* **2.00**

Tenderloin of beef

*add* **3.00**

### **CHOOSE THREE SIDES:**

Penne alfredo

Spaghetti marinara

Herb roasted red bliss potatoes

Mashed potatoes

Seasonal vegetables

Herbed green beans

Honey cumin roasted carrots

Cole slaw

Macaroni salad

Citrus & herb quinoa salad

Red bliss potato salad

Spinach & strawberry salad with feta, onion,  
and walnuts, balsamic vinaigrette

Broccoli & cheddar salad

Tomato & mozzarella salad with basil (Seasonal)

House greens with garden toppings, two dressings

Moroccan style cous cous salad

### **ADDITIONAL:**

**Entrée**

**10.00**

**Side**

**4.00**

# JRCC LUNCH

## PLATED LUNCHESES

*Includes coffee, assorted teas, iced tea, rolls & butter*

### SOUPS AND SIDE SALADS

#### Assorted soups *per person 4.50*

Boston clam chowder, tomato bisque, seasonal minestrone, Italian wedding, chicken dumpling, chicken noodle, bacon leek & potato, etc.

#### Assorted side salads

##### House 4.00

Mixed greens, tomato, cucumber, mandarin oranges, radishes

##### Caesar 5.00

Romaine, croutons, parmesan, creamy Caesar dressing

##### Wedge 7.00

Iceberg lettuce, tomato, bacon, hardboiled egg, blue cheese

##### Spinach & strawberry 7.00

Red onion, feta cheese

#### DRESSINGS:

Balsamic, herbed vinaigrette, sweet onion & poppy seed, ranch, blue cheese

## LUNCHEON ENTRÉE SALADS

*Includes coffee, assorted teas, iced tea, rolls & butter*

#### House salad *per person 8.00*

Mixed greens, cucumber, tomato, shredded carrots, shaved radish, choice of dressing

#### Classic Caesar *per person 9.00*

Crisp romaine lettuce, garlic & herb croutons, parmesan, Caesar dressing

#### Wedge *per person 9.00*

Iceberg lettuce, bacon, tomato, blue cheese, egg, blue cheese dressing

#### Cobb salad *per person 10.00*

Chopped iceberg and romaine, tomato, bacon, cheddar cheese, avocado, egg

#### ADD:

Grilled chicken 8.00

Salmon, 4oz 8.00

Three jumbo shrimp 8.00



# JRCC LUNCH

## PLATES Includes TWO sides

*Includes coffee, assorted teas, iced tea, rolls & butter*

**Lump crab & spinach quiche** 19.00  
Fries, asparagus, or broccoli

**Grilled filet of salmon** 4oz 22.00  
8oz 28.00

Starch and vegetable of your choice, accompanied by an appropriate sauce

**Traditional JRCC crab cake** 24.00  
Pan seared lump crab cake, remoulade

**Seared filet of flounder** 22.00  
White wine herb sauce

**Chicken marsala** 20.00  
Roasted tomato mushroom marsala sauce

**Grilled 6oz sirloin steak medallion** 29.00  
Red wine demi

## SIDES:

Chef choice vegetables

Mashed potatoes

Herb roasted red bliss potatoes

Rice pilaf

Buttered angel hair pasta

Steamed buttered broccoli

Asparagus

Sautéed green beans

Honey cumin roasted carrots

Side salad

## SANDWICHES

*Includes fries or chips, pickle*

**JRCC Burger** 12.00

8oz grilled burger patty, cheddar, lettuce, tomato, onion, served on a brioche bun

**JRCC club sandwich** 10.00

Turkey, ham, Gruyère cheese, tomato, lettuce, mayonnaise

**ASSORTED WRAPS** 12.00

**Turkey**

**Ham**

**Chicken salad**

**Grilled chicken**

12" wrap, lettuce, tomato, Dijon, cheddar cheese, chips

**Grilled chicken Caesar salad wrap** 11.00

Grilled chicken breast, romaine lettuce, parmesan cheese, creamy Caesar dressing

# JRCC HORS D'OEUVRES

## HOT HORS D'OEUVRES

pieces **50**

<b>Vegetable Spring Rolls</b> <i>Sweet Thai chili sauce</i>	<b>100</b>
<b>Parmesan Arancini</b> <i>Classic marinara</i>	<b>100</b>
<b>Meatballs Marinara</b> <i>Sweedish   Sweet &amp; Smokey BBQ</i>	<b>100</b>
<b>Asian Potstickers</b> <i>Ponzu sauce</i>	<b>100</b>
<b>Mini Quiche assortment</b>	<b>115</b>
<b>Spinach &amp; Feta Spanakopita</b>	<b>115</b>
<b>Chicken Skewers</b> <i>Lemon Garlic   Southern Fried   Asian Tempura</i>	<b>125</b>
<b>Grilled Cheese Triangle</b> <i>and tomato soup shooters</i>	<b>125</b>
<b>Crispy Wing Zings</b> <i>Choice of buffalo or BBQ dipping sauce</i>	<b>125</b>
<b>Crab Rangoon</b>	<b>135</b>
<b>Oysters on the Ritz</b>	<b>150</b>
<b>Petite Pork Shanks</b> <i>Chef's choice sauce</i>	<b>175</b>
<b>Flash fried coconut shrimp</b> <i>Sweet chili sauce</i>	<b>175</b>
<b>Blackened shrimp</b> <i>On polenta cake, roasted grape tomato</i>	<b>175</b>
<b>Handmade Beef Bulgogi Eggrolls</b> <i>Chef's choice sauce</i>	<b>175</b>
<b>Handmade Traditional Pork Eggrolls</b> <i>Chef's choice sauce</i>	<b>175</b>
<b>Handmade Mac N' Cheese Eggrolls</b>	<b>175</b>
<b>Bacon wrapped shrimp or scallop</b>	<b>200</b>
<b>Tenderloin Tip</b> <i>grilled pineapple kebab Teriyaki sauce</i>	<b>200</b>
<b>Mini crab cakes</b> <i>Mango salsa</i>	<b>250</b>
<b>Mini Beef Wellington</b> <i>Veal demi-glace</i>	<b>250</b>

# JRCC HORS D'OEUVRES

## COLD HORS D'OEUVRES

pieces **50**

Mini Ham Biscuits	100
Grilled Vegetable Skewers	100
Smoked Chicken Salad <i>Roasted grape, filo cups</i>	100
Capresé Skewers	100
Southern style deviled eggs	115
Artichoke crab salad <i>Filo cup</i>	125
Shrimp ceviche <i>Cucumber cup</i>	150
Bruschetta <i>Tomato, basil, olive, red onion, capers, crostinis</i>	150
Garlic & Herb Cheese Tarts <i>Tapenade, cherry tomato</i>	150
Poached Pear <i>and gorgonzola cream</i>	150
Tuna Poke Wonton	160
Bloody Mary shrimp shooters	180
Oysters on the Half Shell <i>Cocktail sauce, mignonette, lemon</i>	180
Jumbo Shrimp Cocktail	200
Crab Louise Eggs	200
Smoked Salmon Canapé <i>crème fraiche, scallion</i>	200
Assorted Sushi	200
Petite Lobster Rolls	225

# JRCC HORS D'OEUVRES

## COLD STATIONARY

	SM	MED	LG
<b>Vegetable crudité</b> <i>Ranch dressing</i>	80	150	275
<b>Hummus Display</b> <i>Fresh and pickled vegetables, pita, gluten free crackers</i>	90	170	300
<b>Cheese display economy</b>	100	180	325
<b>Exclusive cheese display</b>	160	300	575
<b>Sliced fruit display</b>	100	200	350
<b>Antipasto display</b> <i>Cured meats, imported cheeses, marinated and grilled vegetables, crostini, crackers</i>	250	475	800
<b>Shrimp cocktail</b> <i>displayed on ice Cocktail sauce, lemon</i>	300	500	800
<b>Assorted Sushi</b> <i>Pickled ginger, wasabi, soy sauce</i>	200	575	900
<b>Seared Ahi Tuna Platter</b> <i>Bok choy salad, ginger, wasabi, soy sauce</i>	<i>serves 40-50</i>		<b>325</b>
<b>Cedar Plank Smoked Salmon</b> <i>Herbed whipped cream cheese, capers, onion, cornichons, bread rounds</i>	<i>serves 30-40</i>		<b>250</b>
<b>Slow Roasted Cold Beef Tenderloin</b> <i>Horseradish, horsey sauce, mayonnaise, freshly baked rolls (also served hot &amp; atteded)</i>	<i>serves 20-30</i>		<b>425</b>

## WARM STATIONARY

<b>Spinach Artichoke Dip</b>	<i>100 pieces</i>	<b>200</b>
<b>Crab Spinach &amp; artichoke dip</b>	<i>100 pieces</i>	<b>325</b>
<b>Baked or Mashed Potato Bar</b> <i>Creamy Yukon mashed, butter balls, sour cream, bacon bits, scallions, cheddar</i>	<i>per person</i>	<b>6</b>
<b>Baked or Mashed Sweet Potato Bar</b> <i>Mashed sweets, butter balls, brown sugar, marshmallows, cinnamon, bacon bits</i>	<i>per person</i>	<b>6</b>

# JRCC THEMED DINNER BUFFETS

*Includes coffee, assorted teas, iced tea, rolls & butter*

## **TASTE OF ITALY** 42

Italian wedding soup or minestrone  
JRCC Caesar salad  
Tomato mozzarella display  
Chicken parmesan  
Beef lasagna  
Penne ala vodka  
Mediterranean vegetable medley  
Garlic bread  
Tiramisu and cannoli's

## **SOUTHERN HOSPITALITY** 45

### **CHOOSE TWO ENTREES:**

Fried chicken  
BBQ baby back ribs  
Pulled pork  
Fried catfish  
Chicken and sausage gumbo  
Fresh garden salad with choice of two dressings  
Broccoli salad  
Baked macaroni & cheese  
Southern green beans  
Hushpuppies  
Fresh biscuits & cornbread with honey butter  
Peach cobbler & pecan pie served with vanilla ice cream

## **THE FAR EAST** 44

Asian noodle soup  
Mandarin salad with romaine  
Mandarin oranges, almonds, bean sprouts  
Lo mein noodles, sesame ginger dressing  
Korean style BBQ chicken  
Shrimp with arocco  
Stir fried vegetables  
Vegetable fried rice  
Pineapple upside down cake and passion fruit cheese cake

## **CARIBBEAN BREEZE** 48

### **CHOOSE TWO ENTREES:**

Jamaican jerk chicken  
Puerto Rican roasted pork shoulder  
Coconut curried Mahi Mahi  
Jamaican black bean soup  
Papaya Salad with mixed greens, diced papaya, avocado, tomato, red onion, toasted pecans, mango ginger vinaigrette  
Shrimp ceviche  
Saffron cilantro lime rice  
Roasted root vegetables  
Dulce de Leche cheesecake  
Coconut Pudding

# JRCC DINNER BUFFET

*Includes coffee, assorted teas, iced tea, rolls & butter*

## TRADITIONAL DINNER BUFFET

### Entrées Choices

Choice of 2 entrees *per person 42*

Choice of 3 entrees *per person 52*

### Searched Atlantic salmon

Raspberry hoisin glaze, sesame seeds, scallions

### Chicken Marsala

Searched chicken breast, mushroom & tomato Marsala sauce

### Chicken Saltimbocca

Fresh sage, basil, prosciutto ham, mozzarella, Madeira wine

### Greek Lamb Kebabs

Lemon, garlic, & herb marinated leg of lamb with tzaziki sauce

### Beef Bourguignon

Tender braised beef in a rich red wine jus

### Honey Dijon roasted pork loin

Caramelized onions, roasted apples

### Sliced Argentinian Flank Steak

Fresh Chimichurri sauce

### Crispy Pork Katsu

Panko fried pork loin with Katsu sauce & scallions

### Shrimp and Scallop Americaine

Sauteed shrimp and bay scallops in a lobster cream sauce

## BUFFET ACCOMPANIMENTS

### Select **FOUR** of the following:

- Red skinned potato salad
- Coleslaw with grated carrot, celery seed
- Spinach & strawberry salad with goat cheese, candied walnuts, red onion, aged balsamic
- Broccoli & cheddar salad with golden raisins, red onion
- Tomato & Mozzarella with fresh basil
- House greens salad with garden toppings, two dressings
- JRCC Caesar salad
- Moroccan-style couscous
- Macaroni salad

## VEGETABLE, STARCH & GRAIN CHOICES:

### Select **THREE** of the following:

- Broccoli and peppers
- Sautéed garlic Green beans
- Asparagus and baby carrot
- Chef's seasonal vegetable medley
- Curried roasted cauliflower
- Garlic whipped or buttermilk potatoes
- Herb roasted parmesan red bliss potatoes
- Roasted fingerling potatoes
- Tri-colored potato gratin
- Whole baked potatoes with topping bar
- Lemon thyme rice pilaf
- Coconut basmati rice
- Wild Rice
- Wild mushroom risotto

## DINNER ENHANCEMENTS or

## CARVING STATIONS to add to buffets

*Priced **per person**, subject to \$95 culinary fee per carving station*

**Carved Baked Ham** 8

**Carved Roast Turkey Breast** 8

**Roasted Leg of Lamb** 8

**Whole Prime Rib of Beef** 17

With horseradish au jus

**Whole Tenderloin of Beef** 17

Horseradish, horsey sauce, mayonnaise, freshly baked rolls

# JRCC PLATED DINNERS

*Includes coffee, assorted teas, iced tea, rolls & butter*

## APPETIZERS

<b>Crab salad</b> Jumbo lump crab, avocado, mango, cilantro pineapple sauce	<b>16.00</b>
<b>Coconut shrimp</b> Papaya bean sprout salad, Thai vinaigrette	<b>16.00</b>
<b>Chicken satay</b> Cucumber salad, spicy peanut butter sauce	<b>12.00</b>
<b>Seasonal risotto</b> Mushroom, red pepper, butternut squash <i>Ask for more choices or let us know your suggestions</i>	<b>8.00</b>

## SOUPS AND SIDE SALADS

<b>Assorted soups</b> Boston clam chowder, tomato bisque seasonal minestrone, Italian wedding chicken dumpling, chicken noodle, bacon leek & potato, etc.	<i>per person</i> <b>4.50</b>
<b>Assorted side salads</b>	
<b>House</b> Mixed greens, tomato, cucumber, mandarin oranges, radishes	<b>4.00</b>
<b>Caesar</b> Romaine, croutons, parmesan, creamy Caesar dressing	<b>5.00</b>
<b>Wedge</b> Iceberg lettuce, tomato, bacon hardboiled egg, blue cheese	<b>7.00</b>
<b>Spinach &amp; strawberry</b> Iceberg lettuce, tomato, bacon red onion, feta cheese	<b>7.00</b>

## ENTRÉES

<b>10oz Roasted prime rib of beef</b> au jus	<b>34.00</b>
<b>6oz Tenderloin steak</b> red wine demi-glacé	<b>34.00</b>
<b>Rack of Australian lamb</b> rosemary jus	<b>32.00</b>
<b>Bone-in Pork chop</b> bacon jam, mustard thyme sauce	<b>34.00</b>
<b>Herb roasted airline chicken breast</b>	<b>26.00</b>

### ALTERNATIVE SAUCES:

Blue cheese sauce, chimichurri, green  
peppercorn sauce, hunter's sauce  
(mushroom, tomato, peppers)  
*Suggestions welcomed*

<b>Crab cake, remoulade</b>	<b>24.00 / 38.00</b>
<b>8oz filet of Atlantic Salmon</b> grilled, seared, glazed	<b>31.00</b>
<b>Flounder, golden tile, lobster other seasonal fish</b>	<b>MARKET PRICE</b>
<b>Crab crusted filet of 6oz cod</b>	<b>36.00</b>
<b>Herb crusted filet of cod</b>	<b>27.00</b>

### SAUCES:

Rustic tomato sauce, caper cream,  
lemon beurre blanc, parsley sauce,  
mushroom sauce, salsa verde  
*Suggestions welcomed*

# JRCC DINNER

*Includes coffee, assorted teas, iced tea, rolls & butter*

## COMBINATION PLATES

### ***King's Envy***

*6oz filet of beef tenderloin with red wine demi-glace  
& 6oz blackened or grilled salmon topped with lump  
crab cream sauce*

**57.00**

### ***Land & Sea***

*6oz filet of beef tenderloin with Cabernet peppercorn  
demi-glace & 3oz seared jumbo lump crab cake with  
remoulade sauce and lemon*

**57.00**

### ***Land Lover***

*6oz veal medallion with rosemary demi-glace  
& Tuscan roasted chicken thigh with creamy Tuscan  
herb sauce*

**48.00**

### ***Captain's Choice***

*Grilled halibut filet with lemon caper cream sauce  
& Grilled herbed jumbo shrimp finished with spinach  
& sun-dried tomato cream sauce*

**41.00**

*We are open to your ideas and suggestions*

## PICK ONE EACH:

### **Starches**

Parmesan risotto

Rice pilaf (carrot, celery, dried fruit, herbs)

Mashed potato (herb, garlic, horseradish, mustard, plain)

Rosemary-roasted red bliss potato

Roesti potato

Duchess potatoes

### **Vegetables**

Seasonal vegetables

Asparagus

Broccoli

Broccolini

Broccoli rabe

Ratatouille

Sweetcorn & tomato ragout

Glazed carrots

Southern style green beans

Sautéed garlic beans

Roasted root vegetables

Tomato wrapped vegetable bundles



# JRCC DESSERT

## PLATED DESSERT

<b>NY style cheese cake</b>	<b>7.00</b>
Fresh berries, raspberry sauce	
<b>Fresh berry tart</b>	<b>7.00</b>
Lemon curd, whipped cream	
<b>Brownie a la mode</b>	<b>8.00</b>
<b>Apple Pie</b>	<b>7.00</b>
Caramel sauce, whipped cream	
Add ice cream   \$2.00	
<b>Chocolate mousse cake</b>	<b>7.00</b>
Chocolate sauce	

## DESSERT TRAY

*pieces* **50**

Brownies & lemon squares	<b>100</b>
Cookies & brownies	<b>75</b>
Cream puffs	<b>75</b>
Chocolate eclairs	<b>75</b>
Cannolies	<b>75</b>
Chocolate covered strawberries	<b>200</b>
Custom Chef Display	<b>MKT</b>

## BUFFET DESSERTS

<b>Ice cream display</b>	<i>per person</i> <b>9.00</b>
Vanilla, chocolate and coffee	

### WITH ASSORTED TOPPINGS:

Chantilly cream, nuts, M&Ms, marshmallow, sprinkles, graham crackers, Oreo crumbs, whipped cream, chocolate fudge sauce, caramel sauce

<b>Assorted cakes and pies</b>	<i>per person</i> <b>8.00</b>
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# HOT CARVING STATIONS

*Served with assorted rolls & butter*

<b>Honey baked ham</b> Pineapple glaze	<i>serves 40-50</i> <b>325</b>
<b>Turkey</b> Smoked or herb-roasted Cranberry sauce	<i>serves 30-40</i> <b>270</b>
<b>Beef</b> USDA Choice Horseradish, au jus	
<b>Tenderloin</b>	<i>serves 20-25</i> <b>325</b>
<b>Prime rib</b>	<i>serves 40-50</i> <b>480</b>
<b>Flank steak</b>	<i>serves 10-12</i> <b>70</b>
<b>Attendant Fee</b>	<b>95</b>