

Kiln Creek Golf Club and Resort Banquet Menu Table of Contents

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General Information

Thank you for your interest in Kiln Creek Golf Club and Resort. We would like to make certain that your event is successful. Since planning an event can be a complex task, our staff will be available to assist you every step of the way, ensuring that each detail of your day with us is executed flawlessly. We look forward to sharing in your special event!

Special Services

In addition to the menu selections you will find in the following pages, we would be delighted to tailor a unique menu to suit your individual needs. Our specialized staff is also prepared to give suggestions with regard to your menu selection, decorations, and vendors you choose for your event.

Kiln Creek Golf Club and Resort has many other amenities to offer as well: a fifteen room inn for your out-of-town guests, an 18-hole championship golf course, an outdoor pool, indoor and outdoor tennis facilities, a fitness center, a casual dining facility: our Manchester Grill, corporate meeting packages, and membership packages.

So, regardless of your reason for visiting our beautiful property, you can have confidence that we can serve all of personal, business, and recreational needs.

Deposits and Payments

Kiln Creek requires a non-refundable deposit to guarantee your event date. Until we receive this deposit, the room will be held only on a tentative basis. The amount of the deposit will be determined by the banquet room you select.

Thirty days prior to your event, 50% of the estimated costs will be required. The final balance will be required by the day of your event, unless direct billing has been previously established.

Menus and Guarantees

Final menu selections must be made thirty days prior to your event. A guaranteed guest count is required seven days prior to your event. No adjustments to the menu or number of guests will be permitted after this time. We will prepare for seating and food service at 5% above your guaranteed guest count. If the guaranteed guest count is not received, the club will prepare and charge for the number of guests estimated on the signed event agreement. Any guests in addition to the guaranteed guest count will be subject to a 10% surcharge per person above the contracted amount. Kiln Creek must provide all food and beverage items, with the exception of specialty cakes, and they must be consumed on property.

Food and beverage prices are subject to change without notice.

Banquet and Meeting Rooms

(Deposits are kept as Rental Fees in any situation where Food Minimums are not met.)

The Peninsula Room: \$4,000 food minimum, \$125 set up fee, \$500 deposit

A beautiful private setting with windows overlooking our golf course, an outdoor balcony and a fireplace as a centerpiece. Seats up to 180 people for dining or 350 theatre style. On Saturday nights you must rent the entire top floor of our Clubhouse.

Half Peninsula Room: \$2,000 food minimum, \$75 set up fee, \$250 deposit

A beautiful private setting with windows overlooking our golf course and an outdoor balcony. Seats up to 80 people for dining, 200 theater style or 50 boardroom style.

The Sheffield Room: \$300 food minimum, \$75 set up fee, \$125 deposit

Private room seats up to 30 people for dining, 50 people theatre style or 30 people boardroom style. May also be used as a dance floor.

The Lounge: \$200 food minimum, \$75 set up fee, \$100 deposit

A semi-private room that seats up to 20 people for dining, 40 people theatre style, or 20 people boardroom style.

The Living Room: \$500 food minimum, \$75 set up fee, \$125 deposit

An elegant semi-private room with a fireplace that seats up to 40 people for dining, 50 people theatre style, or 25 people boardroom style. May also be left in a "living room" setup for a more casual feel.

The Pavilion: \$1,500 food minimum, \$125 set up fee, \$300 deposit

Outdoor covered facility, complete with electricity, ceiling fans, and private bathrooms. Seats up to 125 people for dining or 150 theatre style. Use of a rented tent increases dining space.

The Entire Top Floor of our Clubhouse: \$5,000 food minimum, \$175 set up fee, \$800 deposit

This space includes our Peninsula Room, Sheffield Room, Lounge, and Pub. Recommended for parties that exceed 100 guests. This is not available on Member Pub Nights and must be met for any Saturday evening event.

**Deposits will be applied to your food costs.
Food minimums do not include tax, gratuity, or alcohol.**

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Rental Fees and Services

Bar Set Up Fee	\$65	Easel Fee	\$25
Carver Fee	\$65	Piano Fee	\$100
Attendant Fee	\$65	Extra Hour Fee	\$100
Projector Screen	\$25	TV/VCR	\$50
Extensive Decorating	\$200	Projector Fee	\$25

Any items that Kiln Creek cannot provide may be rented at your own cost.

*Kiln Creek is pleased to offer an array
of complimentary services to ensure
that the day of your event is perfect:*

Set Up Items

Included with the use of any of our fine banquet facilities, we will provide your tables, chairs, linens, and china. We will also facilitate the set up and breakdown of your entire event. Any events held in the Pavilion will be supplied with disposable utensils and plates.

Cake Cut

The Kiln Creek service staff will cut and serve your cake on china to each of your guests at their seats at no additional charge.

Centerpiece

Kiln Creek offers a complimentary centerpiece which consists of a glass hurricane globe, a white taper candle, a ring of ivy and white flowers, a square mirror tile and four white votive candles.

Simple Decorations

We will allow you to use our cake knife and server, cardbox and champagne toasting glasses at no extra cost. If you prefer to provide your own, our professional Banquet Coordinator will place your cake knife and server and toasting glasses in the appropriate places. Our banquet staff can also arrange your favors, placecards, cardbox and any simple decorations upon instruction. We will also place all of your gifts on a cart and assist in loading them into a vehicle upon the conclusion of your event.

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Kiln Creek Resort Amenities

The Kiln Creek Golf Course

Our 18-hole championship course, designed by Tom Clarke, is open to the public and is suitable for players of all skill levels. Personalized service in our Pro Shop and access to a full-service practice facility makes playing the course at Kiln Creek an enjoyable experience. Tee times recommended.

The Manchester Grill

Open seven days a week, this restaurant offers friendly service with a smile. Your out-of-town guests can enjoy breakfast, lunch, and dinner in a casual atmosphere. No reservations required.

Recreational Facilities

Kiln Creek boasts several recreational facilities to make your stay at Kiln Creek an outstanding one. Our indoor and outdoor tennis facilities, outdoor pool and fitness center are sure to keep your guests so busy that they'll feel they've been on a mini-vacation!

The Inn at Kiln Creek

Clients with booked events may enjoy a reduced guestroom rate in our 14-room hotel. Each guestroom includes 2 queen-sized beds, refrigerator, coffee maker, an iron and ironing board, and access to our pool, fitness center and Manchester Grill. Discounts on golf and tennis are also available. Multiple guestrooms may be tentatively reserved with the use of a credit card. Guestrooms have a 48 hour cancellation policy.

Plated Breakfast Selections

Includes hot tea, coffee, and assorted juices.

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|---|----------------|
| The Original | \$11 |
| Scrambled eggs, choice of ham, hickory smoked bacon, or maple sausage, hash browns, fresh sliced fruit, and muffin or croissant with condiments | |
| The Manchester | \$13.20 |
| Warm Quiche Lorraine, fresh sliced fruit, and muffin or croissant with condiments | |
| The Sheffield | \$12.10 |
| Sausage gravy served over warm biscuits with butter, choice of ham, hickory smoked bacon, or maple sausage, and hash browns | |
| The Peninsula | \$12.10 |
| Baked french toast with your choice of fresh fruit topping or maple syrup, served with choice of ham, hickory smoked bacon, or maple sausage, and hash browns | |

Breakfast Buffet Selections

Includes hot tea, coffee, and assorted fruit juices

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|---|----------------|
| The Original | \$12.10 |
| Scrambled eggs
Hickory smoked bacon
Maple sausage
Muffins, assorted breakfast breads, and croissants with condiments
Hash browns
Fresh sliced fruit | |
| Sunday Brunch | \$24.20 |
| Ham, hickory smoked bacon, and maple sausage
Scrambled eggs
Assorted danish and breakfast bread station
Hash browns
Fresh sliced fruit
Chef's choice seasonal vegetable
Choice of ham, turkey, or pork carving station served with rolls and condiments
Blackened chicken alfredo ravioli with spinach | |

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Additional Breakfast Stations

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|-----------------------|--|---------------|
| Omelet Station | Includes peppers, mushrooms, onions, tomatoes, shredded cheese, ham, and salsa | \$5.50 |
| Waffle Station | Includes fruit toppings, maple syrup, whipped cream, chocolate chips, and pecans | \$5.50 |

Continental Breakfast Selections

Includes hot tea, coffee, and assorted juices.

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|------------------------|---|----------------|
| The Par | Assorted muffins, danishes, breakfast breads, and croissants, served with condiments | \$11 |
| The Birdie | Fresh sliced fruit, mini bagels with condiments, assorted danishes, breakfast breads, mini quiche, and fruit yogurt | \$13.20 |
| The Hole In One | Smoked salmon, mini bagels with condiments, assorted fruit yogurt, crème brulee danishes, fresh sliced fruit, and cheese blintzes | \$15.40 |

Coffee Break Service Selections

Priced per person in four hour increments

Iced Tea	\$2.20	Coffee and Hot Tea	\$2.20
Assorted Juices	\$2.20	Assorted Brownies	\$16.50/doz
Assorted Cookies	\$16.50/doz	Chips, Pretzels, and Dip	\$2.20
Mixed Nuts	\$2.20	Fresh Sliced Fruit	\$3.30
Assorted Cheese Tray	\$3.30	Vegetable Tray with Dip	\$3.30
Assorted Muffins	\$16.50/doz	Assorted Danishes	\$16.50/doz
Assorted Bagels	\$16.50/doz	Assorted Breakfast Breads	\$16.50/doz

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Corporate Packages

All packages include iced tea, coffee, and assorted sodas for the duration of the function.

Package One

\$14.30

Morning Break:
Assorted Juices
Assorted Danish Pastries

Mid Morning Break:
Granola Bars
Assorted Yogurt

Lunch:
May be purchased from any of our banquet menus for a 10% discount

Afternoon Break:
Chips, Pretzels, and Trail Mix

Package Two

\$19.80

Morning Break:
Assorted Juices
Assorted Danish Pastries
Fresh Sliced Fruit

Mid Morning Break:
Granola Bars
Assorted Yogurt
Whole Fruit

Lunch:
May be purchased from any of our banquet menus for a 15% discount

Afternoon Break:
Assorted Cookies
Whole Fruit
Fresh Garden Platter with dip

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Package Three

\$28.60

Morning Break:

Assorted Juices
Assorted Danish Pastries
Assorted Breakfast Breads
Assorted Cereal with Milk
Fresh Sliced Fruit

Mid Morning Break:

Granola Bars
Assorted Yogurt
Whole Fruit

Deli Style Lunch:

Assorted Sliced Deli Meats
Assorted Rolls and Bread
Condiments
Relish Tray
Gourmet Potato Salad
Gourmet Pasta Salad
Apple or Cherry Cobbler

Afternoon Break:

Assorted Cookies
Whole Fruit
Fresh Garden Platter with dip

Package Four

\$35.20

Morning Break:

Assorted Juices
Assorted Danish Pastries
Assorted Breakfast Breads
Assorted Cereal with Milk
Fresh Sliced Fruit

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Mid Morning Break:

Granola Bars
Assorted Yogurt
Whole Fruit

Lunch:

Choose any plated lunch selection from our banquet menu

Afternoon Break:

Assorted Cookies
Fresh Garden Platter with Dip
Choice of one Hot Hors D'oeuvres Selection
Assorted Finger Sandwiches

Luncheon Buffet Selections

Available for parties of 25 or more

Each sandwich lunch buffet includes potato chips, assorted breads, rolls, and croissants, lettuce, tomato, onion, and pickle, mayonnaise, mustard, and Jamaican relish, choice of three salads, iced tea, coffee, and water.

Assorted Finger Sandwiches	\$11
Turkey, ham, chicken salad, tuna salad, egg salad, vegetable roll ups	
Deli Style Meats	\$11
Maple turkey, roasted ham, corn beef, assorted cheeses	
Assorted Salads	\$13.20
Egg salad, chicken salad, tuna salad, and shrimp salad	
Choice of any three salads:	
Penne Pasta Salad	
Gourmet Potato Salad	
Cole Slaw	
Fruit Salad	
Tomato, Cucumber, and Onion Salad	

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Boxed Lunch Selections

All boxed lunches include a bag of chips, a cookie, whole fruit, and a canned soda.

Turkey Tortilla **\$11**

Herb roasted turkey, avocado, tomato, cheddar cheese, and salsa, rolled in a flour tortilla

Sweet Maple Turkey Croissant **\$11**

Thinly sliced maple glazed turkey, swiss cheese, lettuce, tomato, served on a large croissant

Kiln Creek Hoagie **\$11**

Maple glazed turkey, pastrami, country ham, and salami, with marinated sweet peppers, provolone cheese, served on a hoagie roll with a basil dijon spread

The Roast Beast **\$11**

Thinly sliced roast beef with crisp lettuce, tomato, and roasted garlic mayonnaise, served on a soft kaiser roll

Lighter Choice Plated Lunch Selections

All entrees include iced tea, coffee, water, and rolls and butter.

Chicken Salad **\$12.10**

Served with a cup of soup and fresh fruit

Grilled Chicken Caesar Salad **\$11**

Served with a cup of soup

Grilled Hawaiian Salad **\$12.10**

Mixed greens, grilled chicken, mandarin oranges, grilled pineapple, and tomatoes with raspberry vinaigrette dressing, served with a cup of soup

Grilled Chicken Club **\$12.10**

Bacon, lettuce, tomato, and mayonnaise on a bun, served with chips, fries, or fresh fruit, and a house salad

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Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Quiche Lorraine	\$11
Served with a baked stuffed tomato	
Southwestern Roll-up	\$13.20
Served with smoked turkey breast, roasted vegetables, and gourmet potato salad	
Baked Goat Cheese Spinach Salad	\$13.20
Served with goat cheese crumbles, bacon crumbles, over baby spinach greens with warm bacon vinaigrette	
Shrimp Salad	\$12.10
Served with avocado, mango, tomatoes, and cucumbers, over Bibb lettuce, with a white balsamic dressing	
Coconut Curried Roasted Chicken Salad	\$13.20
Served with macadamia nuts, golden raisins, and grapes, with a side of melon and berries	

Plated Lunch Entrée Selections

All entrees include iced tea, coffee, water, a tossed green house salad and rolls with butter.

Grilled Chicken	\$12.10
Marinated in honey and white wine, served with chef's choice starch and vegetable	
Grilled BBQ Salmon	\$16.50
Served with Jack Daniel's sauce and chef's choice starch and vegetable	
Chicken Cacciatore	\$12.10
Served over Penne Pasta	

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Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Southern Style Crab Cake	\$19.80
Jumbo lump crab meat, served with oven roasted potatoes and chef's choice seasonal vegetable	
Pasta Primavera	\$12.10
Served with smoked oven roasted vegetables in a basil wine sauce over linguini	
Beef Teriyaki Stir Fry	\$14.30
Served over white rice with oriental vegetables	
Pasta Mediterranean	\$14.30
Char-broiled vegetables with roasted garlic pasta, served with a sun-dried tomato balsamic sauce	
Chicken Cashew Stir Fry	\$15.40
Served with white rice, broccoli, carrots, peppers, sugar snaps, cashews, and bok choy, in a ginger stir fry sauce	
Hoison Glazed Salmon	\$15.40
Served with chef's choice starch and vegetable	
Four Peppered Pasta	\$13.20
Served with red and yellow peppers, pickled peppers, sautéed tomatoes, basil with white wine, Greek olives, and feta cheese	
Baked Stuffed Shells	\$14.30
Served with four cheese stuffing, cream of tomato sauce, and sautéed zucchini	
Spinach Tortellini Primavera	\$14.30
Served with a medley of fresh vegetables, topped with gorgonzola cheese crumbs, and garnished with fresh basil	

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Plated Dinner Selections

All plated dinner entrees are served with your choice of a house salad, Caesar salad, or bruchetta salad, choice of oven roasted potatoes or wild rice blend, chef's choice seasonal vegetable, rolls and butter, choice of dessert from tier one, iced tea, coffee, and water.

Baked Stuffed Atlantic Salmon Crowns **\$36.30**
Stuffed with jumbo lump crab and served with a
lemon butter sauce

Chicken Smithfield **\$27.50**
Boneless breast of chicken with Smithfield ham
stuffing, served with a honey mustard sauce

Herb Basted Turkey Dinner **\$25.30**
Served with cranberry stuffing, mashed potatoes, and
green beans, served with traditional gravy

Southern Style Crab Cakes **\$33**
Kiln Creek's own jumbo lump crab cakes

Filet Mignon **\$33**
Served with Merlot demi-glaze

Shrimp Julienne **\$27.50**
Jumbo shrimp served with carrots, zucchini, summer
squash, red pepper, green onions, and roasted garlic butter
sauce, served over pasta

Potato Spun Salmon **\$31.90**
Served with roasted onion cream sauce

Spinach Tortellini Primavera **\$20.90**
Served with a fresh vegetable medley, topped with
gorgonzola cheese, and garnished with fresh basil

Shrimp a la Vodka **\$29.70**
Served with penne pasta in a roasted tomato sauce

Chicken Florentine **\$27.50**
Chicken breast stuffed with spinach, finished with a
mornay sauce

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Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Baked Stuffed Vegetable Pasta	\$22
Served with oven roasted zucchini, summer squash, portabella mushrooms, tomato with buffalo mozzarella, and a roasted tomato cream sauce, garnished with tarragon and served over angel hair pasta	
Seabass Imperial	\$33
Pan seared and baked over bacon, topped with crabmeat imperial and finished with a tarragon butter	
Free Range Chicken Breast	\$29.70
Served with orzo pasta, sautéed jumbo crabmeat, and mushrooms supreme sauce	
Veal Forrester	\$33
Veal medallions lightly sautéed and placed on freshly sautéed spinach, glazed with a shiitake mushroom demi	
Pan Seared New Generation Pork Tenderloin	\$30.80
Roasted tenderloin served with pear onion marmalade	
Vegetable Grilled Napoleon	\$16.50
Twin stacks of grilled, marinated Portobello mushrooms, tomatoes, squash, zucchini, red onion, served over wilted baby spinach, finished with fresh mozzarella and white balsamic vinegar	
Vegetable Lasagna	\$16.50
Potato Spun Salmon with Chicken Florentine Duet	\$31.90
Herb Encrusted Roasted Beef Tenderloin and Sautéed Shrimp Duet	\$38.50
12 person minimum	
Filet Mignon with Chicken Smithfield Duet	\$33
Filet and Lobster Tail Duet served with béarnaise sauce	\$47.30
Pan Seared New Generation Pork and Crab Cake Duet	\$33
Filet Mignon and Crab Cakes	\$42.90

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Dinner Buffet Selections

Each buffet dinner selection includes a tossed green salad, three marinated salads, entrees, two starches, chef's choice vegetable, rolls and butter, iced tea and coffee.

Two Entrée	\$30.80	Three Entrée	\$33
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Choice of three salads:

Waldorf salad
Greek pasta salad
Cucumber, tomato, and onion salad
Gourmet potato salad
Ambrosia salad

Choice of Entrees:

Chicken Persilee with Dijon Honey Cream Sauce
Chicken Marsala
Flank Steak with Mushroom Demi
Roasted Pork Loin with Rum Apple Compote
Grilled Salmon with Hoison Glaze
Vegetarian Lasagna
Four Cheese Stuffed Shells

Choice of two starches:

Parsley Buttered Red Bliss Potatoes
Roasted Garlic Red Bliss Potatoes
Mashed Yukon Gold Potatoes
Wild Rice Blend
Scalloped Potatoes

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Cold Hors D'oeuvres Selections

Shrimp Cocktail	\$5.50
Bruschetta Choice of imported olive salad, smoked salmon salad on rye, portobello mushroom salad, tomato, cucumber and basil, or apple balsamic served on a toast point	\$2.20
Smoked Shrimp Canapés Served on sourdough medallions with avocado mousse	\$3.30
Chicken Salad Served on baby croissants	\$2.20
Roasted Tri Pepper Canapés Served with bleu cheese spread	\$2.20
Sliced Beef Tenderloin Canapés Served with horseradish spread	\$4.40
Goat Cheese Canapés Served with roasted portobello mushrooms on toast	\$2.20
Crab and Spinach Mousse Served in a phyllo cup	\$2.20
Virginia Ham Biscuits Served with honey butter	\$2.20
Smoked Trout Served with lemon mousse on rye	\$3.30
Blackened Salmon Served on sourdough toast with a raspberry demi-glaze	\$3.30
Smoked Oyster Canapés Served on toast points	\$3.30

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Hot Hors D'oeuvres Selections

Priced per person

Vegetable Stuffed Mushrooms	\$2.20
Crab and Boursin Cheese Stuffed Mushrooms	\$3.20
Oven Baked Assorted Miniature Quiche	\$2.20
Oriental Lumpia	\$3.30
Vegetable Spring Rolls	\$3.30
Oven Baked Spanikopita	\$3.30
Miniature Crabcakes	\$4.40
Hot Crab Dip	\$4.40
Oven Baked Scallops wrapped in bacon	\$4.40
Thai Money Bags	\$2.20
Tuna Bites-(choice of sesame or blackened)	\$3.30
Thai Chicken Bites with coconut sauce	\$3.30
Broiled Meatballs with your choice of marinara, Swedish, Barbeque, or sweet and sour sauce	\$2.20
Italian Chicken Bites with a sweet tomato cream sauce	\$3.30
Oven Roasted Italian Sausage in puff pastry	\$3.30
Phyllo with Goat Cheese and Roasted Pepper	\$2.20
Smoked Chicken Quesadillas	\$2.20
Spinach and Artichoke Dip	\$3.30

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Hors D'oeuvres Platter Presentations

Parmesan Encrusted Asparagus	\$3.30
Lightly marinated asparagus topped with fresh herbs and parmesan cheese	
Mediterranean Antipasto Extravaganza	\$7.70
Roasted and grilled marinated vegetables, Italian ham, stuffed cherry peppers, imported olives and hearts of palm, artichokes and mushrooms	
Golden Delicious Fruit Mirror	\$3.30
Golden pineapples, honeydew and cantaloupe melon, strawberries, and kiwi fruit with a passion fruit dip	
Domestic Cheese Display	\$3.30
Three domestic style cheeses, garnished with grapes and strawberries, served with gourmet assorted crackers	
Blackened Ahi Sashmimi Display	\$9.90
Served with pickled ginger, low sodium soy, wasabi pasta and Asian garnishes	
International Cheese Display	\$4.40
Four different styles of cheese, garnished with a fruit carving, strawberries, grapes, and gourmet assorted crackers	
Fresh Garden Vegetable Presentation	\$3.30
A beautiful array of freshly cut vegetables served with dill and lemon dipping sauce	
Char-Grilled Assorted Vegetable Tray	\$4.40
Zucchini, summer squash, peppers, asparagus, onions, and mushrooms char grilled to perfection	
Encrusted New York Sirloin Display	(serves 30 people) \$324.50
Served with Zinfandel mustard, roasted garlic mayonnaise, fresh horseradish sauce, and sliced rolls	

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Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Whole Cold Poached Salmon (serves 40 people) **\$214.50**
Served with dill cream cheese, sliced English cucumber salad, mini bagels, and toast points

Baked Brie with Seasonal Accompaniments (serves 25 people) **\$82.50**

Carving Stations

Roasted Beef Tenderloin **\$14.30**
Seasoned with roasted garlic pepper, served with buttered rolls, horseradish sauce, and gourmet mayonnaise

Roasted Ham **\$5.50**
Sour mash whiskey glazed, served with buttered rolls, Jack Daniel's sauce and honey mustard

Add Beef Tenderloin **\$11**

CAB Top Sirloin **\$6.6**
Pastrami cured for 48 hours, served with buttered rolls, horseradish sauce, and gourmet mayonnaise

Add Beef Tenderloin **\$11**

Jamaican Roasted Pork Loin **\$6.60**
Seasoned with a jerk rub, served with buttered rolls, pineapple relish, and honey mustard

Add Beef Tenderloin **\$11**

Herb Basted Turkey Breast **\$6.60**
Served with buttered rolls, cranberry sauce, and honey mustard

Add Beef Tenderloin **\$14.30**

Prime Rib **\$8.80**
Served with buttered rolls, horseradish sauce, and gourmet mayonnaise

Additions to Carving Stations:

Vegetable: Parmesan Roasted Asparagus **\$3.30**

Starch: Oven Roasted Red Potatoes **\$2.20**

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Pasta Station

Basic Pasta Station is priced at \$7.70 per person

Choice of 1 Sauce:

Alfredo Sauce - slow cooked Béchamel sauce with parmesan cheese

Traditional Sauce - Marinara sauce made with the highest quality ingredients

Choice of 1 Pasta:

Penne, bowtie, cheese tortellini, or your own preference of pasta

Additional Sauces:

Roasted Roma Tomato cream sauce with fresh tarragon \$1.10

Puttanesca with capers and imported olives \$1.10

Roasted Garlic Pesto cream sauce with toasted pine nuts \$1.10

Gorgonzola Cheese cream sauce with sautéed carrots and sweet onions, imported Italian bleu cheese, and smoked bacon \$2.20

Rivera Sauce with roasted garlic, garnished with mushrooms, green onions, spinach, fennel, and artichoke hearts \$2.20

Additional Toppings:

Vegetables \$2.20

Roasted Chicken Breast \$3.30

Shrimp \$7.70

Stir Fry Station Selections

Chicken Cashew Stir Fry	\$8.80
Marinated chicken breast with Oriental medley of vegetables, over white rice, with hoisin ginger sauce, garnished with roasted cashews	
Thai Beef Stir Fry	\$11
Teriyaki lemongrass stir fry sauce with Oriental medley of vegetables, over white rice, with an Asian marinated flank steak	
Vegetable Stir Fry	\$7.70
Sweet plum sauce, Oriental medley of vegetables, over white rice	
Scampi	\$16.50
Garlic butter and white wine sauce, over white rice	
Roasted Duck Stir Fry	\$11
Oriental style slow cooked duck with vegetables, over white rice, served with an Asian black bean and plum stir fry sauce	
Cajun Tuna Bites	\$9.90
Choice of blackened or Italian style with red sauce	

Dessert Selections

(Some items for plated dessert only)

Tier One: *(choice of 3)* **\$3.30**

Double Chocolate Cake	Deep Dish Apple Pie
German Chocolate Cake	Lemon Layer Cake
Carrot Cake	Coconut Butter Cream Cake
Chocolate Mousse Cake	Pecan Pie
Orange Sunshine Cake	Cherry Pie
Cookies and Cream Pie	Coconut Cream Pie
Peach Pie	Banana Cream Pie
Lemon Meringue Pie	Pumpkin Pie
Cheesecake (plain or with fruit toppings)	

Tier Two: *(choice of 2)* **\$5.50**

Chocolate Toffee Mousse with Kahlua
Tiramisu
Chocolate Volcano
Wildberry Flan
Strawberries Romanoff
Strawberries Grand Marnier

Tier Three: *(choice of 2)* **\$7.70**

Carnegie Cheesecake
Apple Strudel
Black Cherry Strudel
Mile High Chocolate Cake
Towering Carrot Cake

Flambé Dessert Stations: *(choice of 1)* **\$9.90**

Bananas Foster
Cherry Jubilee

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Reception Packages

All packages include iced tea and coffee. Food is displayed for two hours.

Package One:

\$28.60

Presentations

Wisconsin Cheese Display
Golden Delicious Fruit Mirror

Choice of Two Butler Passed Hors D'oeuvres

(Passed for one hour)

Bruschetta
Oven Baked Spanikopita
Vegetable Spring Rolls
Roasted Tri Pepper Canapés
Crab and Boursin Cheese Stuffed Mushrooms

Choice of Four Displayed Hors D'oeuvres

Vegetable Stuffed Mushrooms
Broiled Meatballs in a creamy tomato sauce
Smoked Chicken Quesadillas
Hot Crab Dip
Oriental Lumpia
Virginia Ham Biscuits
Oven Baked Miniature Quiche
Italian Chicken Bites
Tuna Bites
Smoked Trout with Lemon Mousse on Rye

Carving Station

Top Sirloin with Condiments and Rolls

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Presentations

International Cheese Mirror
Fresh Garden Vegetable Presentation

Choice of Two Butler Passed Hors D'oeuvres

(Passed for one hour)

Oven Baked Scallops wrapped in Bacon
Oven Baked Spanikopita
Vegetable Spring Rolls
Mini Crab Cakes
Smoked Shrimp Canapés

Choice of Three Displayed Hors D'oeuvres

Vegetable Stuffed Mushrooms
Broiled Meatballs in a creamy tomato sauce
Smoked Chicken Quesadillas
Hot Crab Dip
Oriental Lumpia
Virginia Ham Biscuits
Oven Baked Miniature Quiche
Italian Chicken Bites

Carving Station

Top Sirloin with condiments and rolls

Dessert

Assorted Miniature Pick-ups

Presentations

International Cheese Mirror
Char Grilled Assorted Vegetable Tray

Choice of Two Butler Passed Hors D'oeuvres

(Passed for one hour)

Oven Baked Scallops Wrapped in Bacon
Oven Baked Spanikopita
Crab and Boursin Stuffed Mushrooms
Vegetable Spring Rolls
Tuna Bites
Smoked Shrimp Canapés

Choice of Three Displayed Hors D'oeuvres

Vegetable Stuffed Mushrooms
Broiled Meatballs in a creamy tomato sauce
Smoked Chicken Quesadillas
Hot Crab Dip
Oriental Lumpia
Virginia Ham Biscuits
Oven Baked Miniature Quiche
Italian Chicken Bites
Smoked Trout with lemon mousse on rye

Carving Stations

Roasted Beef Tenderloin seasoned with garlic pepper
Herb Basted Turkey Breast
Served with buttered rolls and condiments

Presentations

International Cheese Mirror
Golden Delicious Fruit Mirror
Char Grilled Assorted Vegetable Tray

Choice of Two Butler Passed Hors D'oeuvres

(Passed for one hour)

Oven Baked Scallops Wrapped in Bacon
Oven Baked Spanikopita
Crab and Boursin Stuffed Mushrooms
Vegetable Spring Rolls
Tuna Bites
Smoked Shrimp Canapés

Choice of Two Displayed Hors D'oeuvres

Vegetable Stuffed Mushrooms
Broiled Meatballs in a creamy tomato sauce
Smoked Chicken Quesadillas
Hot Crab Dip
Oriental Lumpia
Virginia Ham Biscuits
Oven Baked Miniature Quiche
Italian Chicken Bites
Smoked Trout with lemon mousse on rye

Carving Stations

Roasted Beef Tenderloin seasoned with garlic pepper
Herb Basted Turkey Breast
Served with buttered rolls and condiments

Pasta Station

Choice of two pastas and two sauces

Presentations

International Cheese Mirror
Golden Delicious Fruit Mirror
Char Grilled Assorted Vegetable Tray

Choice of Two Butler Passed Hors D'oeuvres

(Passed for one hour)

Oven Baked Scallops Wrapped in Bacon
Oven Baked Spanikopita
Crab and Boursin Stuffed Mushrooms
Vegetable Spring Rolls
Tuna Bites
Smoked Shrimp Canapés

Choice of Two Displayed Hors D'oeuvres

Vegetable Stuffed Mushrooms
Broiled Meatballs in a creamy tomato sauce
Smoked Chicken Quesadillas
Hot Crab Dip
Oriental Lumpia
Virginia Ham Biscuits
Oven Baked Miniature Quiche
Italian Chicken Bites
Smoked Trout with lemon mousse on rye

Carving Stations

Roasted Beef Tenderloin seasoned with garlic pepper
Herb Basted Turkey Breast
Served with buttered rolls and condiments

Pasta Station

Choice of two pastas and two sauces

Dessert:

Assorted Miniature Pick-ups

Southern Comfort Menu

Includes iced tea and coffee

Two Entrees \$13.20

Three Entrees \$17.60

Entrees

Hamburgers

Hot Dogs

Sweet Italian sausage links with peppers and onions

Pulled pork barbeque

Southern fried chicken

Barbequed chicken

Fried Cod

Tuna steaks

Choice of Two Sides

Corn on the cob

Home-style applesauce

Marinated cucumber salad

Coleslaw

Steamed vegetables

Choice of Two Starches

Baked potato

Gourmet Pasta Salad

Gourmet Potato Salad

Oven roasted potatoes

Mashed potatoes

Children's Menu Selections

Each includes a choice of mashed potatoes, french fries, or fresh sliced fruit.

Personal Pan Pizza Choice of pepperoni or cheese	\$9.90
Grilled Cheese	\$9.90
Chicken Tenders	\$9.90
Fried Shrimp	\$9.90

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Bar Selections

Cash Bar

Each guest pays for their own drinks.

Hosted Bar

The host pays for each drink consumed throughout the event.

Open Bar

Host pays a per person, per hour rate for unlimited beverages. Each open bar option includes house wines, domestic beers, fountain sodas, and the specified type of liquor for mixed drinks.

Premium Open Bar:

\$15.40 per person for the first hour

\$13.20 per person for each additional hour

House Open Bar:

\$11.00 per person for the first hour

\$8.80 per person for each additional hour

Beverage Prices

Keg of domestic beer	\$214.50
Pony keg of domestic beer	\$115.50
House wines by the bottle	\$22
House wines by the glass	\$6.60
Domestic beer by the bottle	\$4.40
Imported beer by the bottle	\$5.50
House mixed drinks	\$6.60
Call mixed drinks	\$7.70
Premium mixed drinks	\$8.80
Liqueurs and Cognacs	\$6.60
Champagne by the bottle	\$22
Sparkling apple cider by the bottle	\$11
Fruit punch by the gallon	\$22
Champagne punch by the gallon	\$38.50
Calabash punch by the gallon (brandy, champagne, and Chablis)	\$52.80

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.

Kiln Creek Spirit Selections

To ensure your that beer selection is available, order must be placed 7 days prior to event. We may be able to make accommodations for orders placed within a week of event.

House Liquors

Aristocrat Vodka
Aristocrat Gin
Aristocrat Blended Whiskey
Jim Beam Bourbon
House of Stuart Scotch
Aristocrat Tequila
Aristocrat Rum

Call Liquors

Seagram's 7 Blended Whiskey
Wild Turkey Bourbon
Absolute Vodka
Tanqueray Gin
Dewar's Scotch
Jose Cuervo Tequila
Bacardi and Malibu Rum
Absolute Vodka

Premium Liquors

Tanqueray Gin
Crown Royal Blended Whiskey
Maker's Mark Bourbon
Chivas Regal
Petron Tequila
Captain Morgan's or Myers's Rum
Wild Turkey
Bombay Sapphire Gin
Johnny Walker Scotch
Grey Goose or Skyy Vodka

Cordials

(only available on premium bars)
Amaretto Disarrono
Kahlua
Grand Marnier
Midori Melon
Bailey's Irish Cream

Domestic Beers

Bare Nuckle Stout*
Budweiser
Bud Light
Bud Select
Coors Light
Michelob Light
Michelob Ultra
Michelob Amber Boch
Miller Light
Red Hook ESB
Red Hook IPA
Sam Adams
Skipjack*
Yuengling

Imported Beers

Corona
Grolsch
Guinness
Heineken
Shocktop Belgian Wheat

* not available in bottles.

Priced per person. All prices and menu items are subject to change. Please add 20% gratuity and 11.5% sales tax to the above quoted prices.