



## Create Your Own Dinner

*In order to customize a price for your menu, please review the following items and select those you prefer to create your special menu. (Price is based upon entrée and number of guests). All prices are subject to change at any time.*

### **Choice of Salad**

Spinach with Grilled Vegetables

Assorted Fresh Mixed Green

Caesar Salad

Fresh Spinach with Mandarin Oranges and Sweet Sesame Seed Dressing

Baby Crisp Greens with Red Cabbage, crumbly Blue Cheese, Pear and Elegant Tomato Roses

### **Dressing Freshly Prepared by our Chef**

Roasted Red Pepper Vinaigrette

Sweet and Sour Sesame Seed

Creamy Ranch

Zesty Italian

Red Raspberry Vinaigrette

Dijon Vinaigrette

Balsamic Vinaigrette

Blue Cheese

Vinegar

### **Choice of Vegetable**

Green Bean Almandine

Stir Fry

Broccoli Casserole

Sautéed Fresh Asparagus

Sugar Snap Peas

Haricot Vert with Shallots, Parsley and White Wine

Sautéed Italian Zucchini and Squash

Carrots glazed with Sweet Honey

Steamed Broccoli

### **Choice of Starch**

Cheesy Swiss Scallop Potatoes

Dauphinoise Potatoes sliced thin, cooked in custard, layered with a hint of nutmeg

Herb Roasted New Potatoes

Twice Baked Idaho Potato

Sweet Corn Pudding

Scallop Potatoes with Vermont Cheddar

Duchess Potatoes crispy outside, fluffy inside, piped design  
Roasted Garlic Mashed Potatoes  
White and Wild Rice Pilaf  
Orzo with pine nuts, tomato and spinach  
Herb Baked Rice Pilaf  
Creamy Fettuccine Alfredo  
Roasted Sweet Potatoes  
Potato Croquette mashed potato with egg yolks breaded and deep fried

### **Fish**

Grilled Atlantic Salmon with Chef's freshly prepared Tomato Concasse, Dill Sauce or Pineapple Salsa  
Encrusted Sea Bass Salmon Encroute with Roasted Bell Pepper Coulis  
Steamed Sea Bass En Papillote (Julienne Vegetables)  
Gulf Size Shrimp Scampi  
Shrimp or Seafood Fettuccini with Salmon, Shrimp, and Scallops  
Tuna grilled with Roma and Roasted Pepper Ragu  
Swordfish with Red Onion Confit  
Soy Seared Tuna  
Soy Seared Salmon  
Blacken Grouper with Jalapeno Beurre-Blanc Sauce  
Tarpon Shrimp over Linguine or Fettuccini  
Potato Encrusted Salmon

### **Beef**

Grilled Tenderloin  
Marinated Roasted Tenderloin with Tri-Pepper Corn Sauce  
Beef Bourguignon  
Gorgonzola Beef Roulade  
Crab Stuffed Tornadoes with Wild Mushroom Sauce  
Beef Tenderloin Tips and Fresh Mushrooms  
Grilled London Broil  
Marinated Beef Wellington  
Tenderloin with Persailles Stuffing  
Roast Beef  
Juicy New York Strip Steak  
Marinated Grilled Beef Brisket marinated in ginger, honey & soy sauce  
Steam Ship Round Carving Station with aujous and horseradish on the side (available for buffet only)

### **Chicken**

Chicken Wellington or Chicken Piccata in Lemon Sauce with Capers  
Brandy Chicken  
Tetrazzini  
Cacciatore  
Zesty Lemon Chicken  
Pollo Parlanti Stuffed with Italian Sausage  
Spicy Cajun Grilled Chicken with Sweet Apricot Dijon Sauce  
Chicken Teriyaki  
Lexington's Favorite...Cordon Blue Grass stuffed with country ham and cheddar  
Chicken Alfredo  
Stuffed Mushrooms with fresh Spinach  
Marsala  
Italian Marinated  
Parmesan  
Herb Roasted  
Chicken Florentine stuffed with fresh spinach and Swiss cheese

Country Fried Chicken

Autumn Chicken with apricots, prunes, olives, capers and brown sugar

(all chicken suggestions are boneless and skinless)

### **Pork**

Stuffed Pork Chops

Barbecue Marinated and Roasted

Sweet and Sour Roasted Pork Loin

Grilled Pork Loin with Sweet Apricot Dijon Sauce

Pork Loin stuffed with Sweet Apricot, Prunes and Raisins

### **Veal**

Piccata

Sautéed with Ginger Lime Sauce

Parmesan-Cheesy

Marsala

Veal Chops

Lamb

Roasted Rack of Lamb with flavorful Dijon crust

Grilled leg of Lamb

Australian Lamb Wellington

Lamb Stew

### **Lasagna**

Chunky Chicken

Lean Beef

Fresh Vegetable

Italian Sausage

### **Desserts**

Chocolate Fudge Brownies

Pecan Tarts

Lemon Bars

Sweet Chocolate Chess Tarts

Chess Bars

Light and Fluffy Cream Puff Swans filled with flavored Mousse

Beautiful Tulip Shells with Fresh Fruit Sorbet

Crème Brule (Raspberry, Ginger Orange)

Mouth Watering Turtle Sundae with Drizzled Chocolate and Caramel Sauces

Cheesecake: Oreo, Chocolate Chip, New York Style, English Toffee, Bailey's Irish Cream, Bourbon, Butter Pecan

Thick and Rich Chocolate Cake with Chocolate Ganache—Chocolate Lovers Dream!

Pecan Pie

Bite-Size Assortment of Desserts

Light Lemon Pound Cake with Fresh Fruit

Italian Cream Cake with Cream Cheese Frosting

Chocolate Bourbon Pecan Pie

Chunky Apple Pie

Luscious Peach Pie

Carrot Cake with Cream Cheese Frosting

Pumpkin Cheesecake with Cinnamon Spiced Whip Cream

Scandinavian Apple Cake with Warm Apple Sauce Seasonal Fresh Fruit Cobbler

Profiteroles with Vanilla Ice Cream and Chocolate Drizzle

**Children's Menu**

*(7 & under please. Minimum of 15). Requires an additional attendant to monitor table.*

Chicken Tenders  
Hamburger  
Macaroni & Cheese  
Mini Pepperoni Pizza  
Sketti n' Meatballs  
Grilled Cheese  
Hot Diggety Dog  
Corn Dog

**Children's Menu Side Items**

Broccoli with Cheese  
Mashed Potatoes  
Tater Tots  
Apple Sauce  
Fresh Fruit  
Green Beans  
Sweet Corn (on cob or kernel)

Select 1 entree with 2 sides ..... \$6.99

Select 1 entree with 3 sides ..... \$7.99

**Drinks**

Bottled water and assorted sodas are available for \$1.25 each (please specify Coke or Pepsi products). Freshly brewed Unsweetened ice tea and lemonade are available for \$7.00 per gallon, includes ice and cups. Coffee, hot chocolate, hot tea, juices, and other drinks also are available upon request.

No bowls for ice? No problem! Styrofoam coolers or disposable (reusable) ice bowls are available for \$5.00 each. 10-lb bags of ice are available for \$2.00 each.

Would you like to add bar services? See our website for details.

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