

Dinner Buffet

All Dinner buffets are served with Freshly Brewed Regular and Decaf Coffee, Assorted Herbal Teas, Iced Tea & Soft Drinks

* Chef Fees Apply to Carving & Action Stations

35 guests minimum. 4 Hours

The Grille Buffet

\$49 per guest

Deer Creek House Salad with Cherry Tomatoes, Cucumber, Carrots and Onion served with Ranch and Balsamic

Freshly Baked Rolls and Butter

*Slow Roasted Prime Rib with Au Jus and Creamy Horseradish

Herb Grilled Salmon, Compound Dill Butter

Chicken Florentine, Mozzarella and Spinach

Red Bliss Potatoes

Grilled Vegetables

Chocolate Chiffon Cake

Greek Bistro

\$49 per guest

Mixed Greens with Feta Cheese, Chickpeas, Red Onion, Celery and Kalamata Olives

Mediterranean Display featuring Hummus, Tabbouleh and Taziki served with Pita Wedges, Carrots and Celery

Spanakopita

Mediterranean Olive Tapenade

Grilled Mahi

Seasoned Beef and Lamb meat topped with Tzatziki, Tomatoes, Onions and Cucumbers

Baklava

A Taste of Italy

\$48 per guest

Caprese Salad, Beefsteak Tomatoes, Fresh Mozzarella, Basil and Balsamic Glaze

Garlic Bread

Panzanella Salad

*Pasta Station – guest choice of two pastas, two sauces and mixed in veggies

Penne, Ziti, Linguine or Farfalle

Pomodoro, Alfredo, A La Vodka Carbonara or Pesto

*Gnocchi & Wild Mushroom Station
Tiramisu

Caribbean Breeze

\$50 per guest

Black Bean & Roasted Corn Salad

Home Style Corn Bread

Herb Roasted Pork Tenderloin, Mango BBQ

Bronzed Mahi Mahi, Mango Salsa, Vanilla Rum Butter

Marinated Jerk Chicken Breast, Pineapple Salsa

Lime Cilantro Rice

Grilled Asparagus

Rum Cake

7% sales tax & 22% service charge is applicable to all pricing above

All Dinner menus are served with Freshly Brewed Regular and Decaf Coffee, Assorted Herbal Teas, Iced Tea and Soda

Plated Dinner

35 guests minimum. 4 Hours

Deer Creek Dinner Starting at \$40 per guest

Starters

Host Choice of One

Simple Greens

Mixed Greens, Tomatoes, Shaved Radish, Toasted Almonds and White-Balsamic Vinaigrette

Caesar Salad

Crisp romaine, shaved parmesan cheese, garlic croutons

Beet Salad

Mixed Greens, Roasted Beets, Candied Walnuts, Goat Cheese, Citrus Vinaigrette

Mediterranean Salad

Mixed Greens with Feta Cheese, Chickpeas, Red Onion, Celery and Kalamata Olives

Melon Arugula

Arugula, Watermelon, Honeydew, Feta, Cherry Tomato, Red Onion, with Citrus Vinaigrette

Entrees

Host Choice of Up to Three

Guests' entrée pre-selections are due (10) days prior to event

Seared Chicken Breast with Fresh Thyme and Lemon Butter

Apple-wood Smoked Bacon Wrapped Stuffed Chicken Stuffed Chicken, Spinach, Swiss and Dijonnaise +\$2

Airline Chicken Breast with Gnocchi, Spinach and Mushroom Ragu +\$2

Pork Loin Chop with Ground Mustard, Honey and Fresh Thyme

Filet Medallions, Port Wine Demi

Petite Filet Mignon with Truffled Demi-Glace +\$2

Blackened Mahi Mahi, Vanilla Rum Butter

Herbed Grilled Salmon, Caviar Beurre Blanc +\$2

Wild Mushroom and White Wine Risotto

With Mushrooms, Shallots, Garlic, White Wine, Fresh Herbs topped with Parmesan and Toasted Almonds

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35 guests minimum. 4 Hours

Deer Creek Dinner Continued...

Accompaniments

Host Choice of One Starch and One Vegetable

Garlic and Rosemary Roasted Red Potatoes

Potato Au Gratin

Wild Rice or Orzo

Garlic Asparagus Spears

Baby Vegetable Medley

Creamed Spinach

Desserts

\$5 per guest

Host Choice of One

Chocolate Fudge Cake

Fruit Cobbler

Red Velvet Cake

Spiced Carrot Cake

NY Style Cheesecake

Key Lime Pie

If host is providing Cake or Specialty Dessert
a Dessert Service Fee of \$2.50 per person will apply

Dinner Enhancements

Selection of 4 Passed Hors D'Oeuvres

\$12 per guests

Crab Rangoon

Garlic and Basil Bruschetta

Mini Maryland Crab Cakes

Vegetable Spring Rolls

Franks En Croute

Chicken and Pineapple Skewers

Pan Fried Mozzarella Shooters

Displayed Appetizers

Artisan Cheese Display with Assorted
Crackers and Fruit Garnish
\$6 per guest

Vegetable Crudité & Dips
\$4 per guest

Seasonal Fresh Fruit Display
\$5 per guest

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