



Dinner Buffet

All Dinner Menus are served with Unlimited Freshly Brewed Coffee, Assorted Herbal Teas, Fresh Juice & Soft Drinks

The Grille \$49

Deer Creek House Salad
tomatoes, cucumbers,
carrots and onion Dressings: Ranch &
Balsamic Vinaigrette
Freshly Baked Rolls
Slow Roasted Prime Rib
served with Au Jus & Creamy Horseradish
Herb Grilled Salmon, Compound Dill Butter
Chicken Florentine, Mozzarella and Spinach
Red Bliss Potatoes
Grilled Seasonal Vegetables
Dessert: Chocolate Chiffon Cake

Greek Bistro \$49

Greek Salad
Mixed Greens, Feta Cheese,
Chickpeas, Red Onion, Celery and
Kalamata Olives Celery Dressed with
Greek Vinaigrette
Mediterranean Display of:
Hummus, Tabbouleh and Tzatziki
Served with: Pita, Carrots and Celery
Spanakopita
Mediterranean Grilled Mahi with Olive
Tapenade
Seasoned Beef and Lamb Meat topped
with Tzatziki, Tomatoes, Onions and
Cucumbers
Dessert: Baklava

A Taste of Italy \$50

Caprese Salad
Beefsteak Tomatoes, Fresh
Mozzarella and Basil and Balsamic
Glaze
Garlic Bread
Grilled Chicken
Pasta Station
Pasta
Choice of 2: Penne, Ziti, Linguine
or Farfalle
Sauce
Choice of 2: Pomodoro, Alfredo,
A La Vodka, Carbonara or Pesto
Gnocchi & Wild Mushroom Station
Dessert: Tiramisu

Caribbean Breeze \$50

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
Dessert: Rum Cake

*Items require chef fee \$100

22% Service Charge & 7% Sales Tax is applicable to all pricing above