



Plated Dinner

Starting at \$50

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

Starter:

Choice of One

Deer Creek House Salad

*Cherry Tomatoes, Cucumber, Carrots and Onion
Dressed with Ranch & Balsamic*

Traditional Caesar Salad

*Crisp Romaine, Shaved Parmesan Cheese & Garlic Croutons
Dressed with Traditional Caesar Dressing*

Caprese Salad +\$2

Beefsteak Tomatoes, Fresh Mozzarella, Basil & Balsamic Glaze

Spinach & Feta Salad +\$2

Baby Spinach, Feta Cheese, Pine Nuts, Strawberries and Balsamic Vinaigrette

Signature Salad +\$2

*Hydroponic Bibb, Fresh Hearts of Palms, Baby Heirloom Tomatoes, Candied Walnuts,
Gorgonzola
Dressed with Citrus Vinaigrette*

Entrees:

Choice of up to Three

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

Seared Chicken Breast with Fresh Thyme and Lemon Butter

Chicken Piccata, Francaise or Marsala

Herb Grilled Salmon, Lemon Beurre Blanc

Bronzed Mahi Mahi, Mango Salsa, Vanilla Rum Butter

Pecan Encrusted Salmon, Honey Mustard Glaze

Slow Roasted Beef Prime Rib, Au Jus with Creamy Horseradish

Garlic Rosemary Pork Tenderloin, Mango BBQ Salsa

Alfredo or Pomodoro Pasta Primavera, Sautéed Vegetables

Baked Ravioli Pomodoro

Parmesan Crusted St. Germaine Chicken +\$2

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

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

Sliced Beef Tenderloin, Peppercorn Brandy Sauce +\$2

8 oz Filet Mignon +\$6

Veal Chop & Shiitake Mushroom Demi +\$6

Seared Duck Breast, Raspberry Port Wine Reduction +\$8

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