



# Dinner

## Dinner Buffet

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

### The Grille \$60

*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 \$60

*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 \$60

*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 \$60

*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*

*\*If host is providing dessert, there is a \$2.50 per person fee*

*\*Items require chef fee \$100*

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

# Plated Dinner

Starting at \$65

*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 +\$4***

*Beefsteak Tomatoes, Fresh Mozzarella, Basil & Balsamic Glaze*

### ***Spinach & Feta Salad +\$4***

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

### ***Signature Salad +\$4***

*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*

*Apple-wood Smoked Bacon wrapped Stuffed Chicken, Spinach, Swiss and Dijonnaise*

*Airline Chicken Breast with Gnocchi, Spinach and Mushroom Ragù +\$5*

*Sliced Beef Tenderloin, Peppercorn Brandy Sauce +\$5*

*8 oz Filet Mignon +\$12*

*Veal Chop & Shiitake Mushroom Demi +\$12*

*Seared Duck Breast, Raspberry Port Wine Reduction +\$14*

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

# Plated Dinner Continued...

## Accompaniments

*Host Choice of One Starch and One Vegetable*

### **Starch:**

*Oven Roasted Red Bliss Potatoes  
Mashed Potatoes  
Twice Baked Potato  
Potato Au Gratin  
Wild Rice  
Orzo*

### **Vegetable:**

*Fresh Seasonal Grilled Vegetables  
Garlic Asparagus  
Garlic Green Beans with Shaved Almonds  
Creamed Spinach  
Broccoli Corn Roasted Red Peppers*

## Dessert \$5

*Host Choice of One*

*Chocolate Fudge Cake  
Spiced Carrot Cake  
Fruit Cobbler  
NY Style Cheesecake  
Red Velvet Cake  
Key Lime Pie  
Apple Strudel  
Viennese Dessert Display +\$12*

*\*If host is providing dessert, there is a \$2.50 per person fee*