



# 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 \$150*

*24% 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*

24% 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*