

Longshore Lake Banquet Menu

BANQUET LUNCH ENTRÉES

PECAN CHICKEN SALAD

Lightly fried Chicken over mixed greens, crusted pecans, cucumber, mandarin oranges with homemade Honey Dijon dressing. Served with cup of soup.

\$9.95

BABY SPINACH SALAD

Spinach with toasted peanuts, Applewood Bacon, red and yellow bell peppers, mandarin oranges, shaved asiago cheese and homemade tomatilla vinaigrette dressing. Served with a cup of soup.

\$9.95

Add grilled or blackened Chicken for \$3.00

MACADAMIA MACINTOSH CHICKEN SALAD WRAP

Chicken, red onion, Macintosh apples, red grapes, red peppers, toasted macadamia nuts dressed in lime tarragon mayo served in a honey wheat tortilla.

Served with homemade Potato Gaufrettes.

\$8.95

PORK LOIN MARSALA

Slow roasted and thinly sliced pork loin fanned over whipped garlic potatoes and served with a sweet Marsala wine and mushroom sauce. Served with house salad.

\$18.00

CHICKEN NAPOLEON

Grilled Chicken Breast topped with portabella mushrooms, spinach, Proscuitto ham, roasted peppers and provolone cheese and served with black currant demi glaze.

Served with house salad.

\$16.00

MARINATED LONDON BROIL

Marinated with balsamic vinegar and virgin olive oil then grilled to perfection, sliced thin and served over marchand de vin sauce. Served with twice baked potato and asparagus bundles.

\$20.00

All prices subject to 20% service charge and 6% sales tax

All prices subject to change

BANQUET DINNER ENTRÉES

All entrées served with house salad, dessert and coffee/tea

PRIME RIB AU JUS

Prime Rib of Beef, slow roasted, with au jus, served with rosemary roasted red bliss potatoes and green beans amandine
\$28.00

SLICED TENDERLOIN OF BEEF

Sliced herb seared tenderloin of beef topped with wild mushroom ragout, served with sour cream and chive duchess potatoes and parsley buttered carrots
\$29.00

PETIT FILET AND SHRIMP PROVENCAL

Five ounce filet mignon and three jumbo Gulf shrimp sautéed in lemon garlic butter with vine ripened tomatoes and fresh basil. Served with twice baked potato and asparagus bundles
\$30.00

OAKGRILLED SALMON

North Atlantic Salmon, Oak grilled, with Gran Marnier sauce. Served with Basmati rice and steamed spinach
\$25.00

SNAPPER AMANDINE

Lemon butter broiled salmon fillets topped with sliced almonds.
Served with Amaretto rice and medley of garden vegetables
\$26.00

MEDITERRANEAN ROASTED CHICKEN BREAST

Sautéed Breast of Chicken topped with tomato concasse, calamata olives and crumbled Feta cheese. Served over orzo pasta and sautéed eggplant
\$26.00

CHICKEN PARMESAN

Crunchy boneless Chicken Breast topped with marinara and seasoned cheese blend served over Angel Hair pasta with steamed broccoli florets in seasoned butter
\$25.00

PORK LOIN MARSALA

Slow roasted and thinly sliced pork loin fanned over whipped garlic mashed potatoes and served with a sweet Marsala wine and mushroom sauce and fire roasted cauliflower
\$24.00

SOUTHWESTERN COMBO

Half rack of BBQ baby back ribs and tequila lime grilled chicken breast Adobe.
Served with oven brown potatoes and grilled vegetables
\$28.00

BANQUET DINNER ENTRÉES (Continued)

CHICKEN & CRAB

Sautéed chicken breast with Madera sauce, mushroom and tomato concasse' coupled
with a Maryland style crab cake.

Served over a lemon chive Burr Blanc with saffron rice and ratatouille

\$27.00

PORTOBELLO NAPOLEON

Marinated and grilled Portobello Mushroom towered with asparagus, zucchini,
squash, tri-colored peppers, carrots, tomatoes and basil pesto

\$20.00

All prices subject to 20% service charge and 6% sales tax

All prices subject to change

BANQUET DINNER BUFFET

ENTREES

(Choice of two)

LEMON PEPPER CHICKEN

Sautéed boneless skinless breast of chicken with fresh cracked black pepper and lemon zest crust. Served with a chive buerre blanc sauce

CHICKEN CORDON BLEU

Boneless skinless chicken breast stuffed with Swiss cheese and diced ham with a crunchy breading served with fresh herb dijonaise

STUFFED SOLE

Sole fillet with a shrimp and scallop stuffing & fresh herb butter

ROAST PORK LOIN DUXELLE

Slow roasted pork loin filled with a mushroom white wine reduction and served with marchand de vin sauce

SEAFOOD NEWBERG

A medley of shrimp, scallops, & fresh local grouper in a seafood sherry cream sauce served over puff pastry

YANKEE POT ROAST

Slow roasted, fork tender, thick sliced pot roast with traditional beef gravy and roasted garlic whipped potatoes

VEAL BASIRICO

Sautéed top round cutlet of veal topped with fried egg plant, marinated artichokes, roasted red peppers and sun-dried tomatoes with crisp pancetta and gratinized asiago cheese

GRILLED VEGETABLE MANICOTTI

Grilled vegetable medley rolled in a pasta shell filled with a five cheese blend topped with marinara

VEGETABLES

(Choice of one)

Steamed Broccoli Florets

Tossed with seasoned butter

Fire Roasted Cauliflower

Zesty seasonings and extra virgin olive oil

Fresh Green Beans Amandine

Mixed with seasoned butter, slivered almonds and minced roasted red pepper

Julienne Carrots

Glazed with honey butter

Zucchini & Squash Medley

With julienne carrots and red bell pepper sautéed in seasoned butter

BANQUET DINNER BUFFET (Continued)

STARCH

(Choice of two)

Roasted Baby Red Potatoes

Zesty seasonings and extra virgin olive oil

Parsley Potatoes

Baby Red Potatoes steamed & tossed with parsley herb butter

Potatoes Duchess

Gratinized whipped potatoes baked to a light brown crust

Angel Hair Bird Nests

Fork spun angel hair pasta tossed with herb butter & parmesan cheese

Rice Pilaf

Sautéed brunoise mirepoix of vegetable

Mixed White & Wild Rice

Steamed long grain blend of white and wild rice

\$26.00 per person

Above buffet with Carved Steamship of Beef

\$28.00 per person

Above buffet with Carved Prime Rib

\$36.00 per person

Minimum of 50 people

All prices subject to 20% service charge and 6% sales tax

All prices subject to change

HOT HORS D'OEUVRES

Priced per 50 pieces

STUFFED MUSHROOMS

(Choice of two fillings)

Spinach & Feta Cheese

Crab Stuffing

Chicken Curry

Mushroom Duxelle

Olive Tapanade

Salmon Mousse

Smoked White Fish

\$80.00

MINI BEEF WELLINGTONS

Bite size pieces of filet mignon with mushroom duxelle wrapped in puff pastry

\$80.00

MINI CRABCAKES

Lump and claw crabmeat in a stuffing of peppers, onion, carrot and celery with pommerey Dijon and white wine. Served with a dollop of Cajun remoulade

\$90.00

PORK TENDERLOIN ROLLS

Teriyaki marinated pork rolled with fresh scallion

\$70.00

MINI QUICHE

Egg and cream with cheese and spinach or ham and onion baked in a mini shell.

\$65.00

REUBEN PUFFS

Corned beef, mustard and Swiss cheese filling in a mini pastry shell

\$70.00

VEGETABLE SPRING ROLLS

Fresh shredded Napa cabbage with minced garlic, ginger, scallion, carrot, peppers, broccoli and shitake mushrooms rolled in a crunchy egg roll shell served with sambal vinegar dipping sauce

\$70.00

All prices subject to 20% service charge and 6% sales tax

All prices subject to change

COLD HORS D'OEUVRES

Priced per 50 pieces

SMOKED SALMON ROSETTES

Thin slices of smoked salmon rolled into rose shapes and garnished with fresh dill sprigs
\$90.00

CHICKEN CURRY BOUCHÉES

Mild curried chicken mousse in a mini puff pastry with red grape garnish
\$80.00

SMOKED WHITE FISH ON CUCUMBER

Smoked White Fish Mousse on seedless cucumber rounds with pimento
and fresh parsley sprigs
\$80.00

VEGETABLE CRUDITÉS DISPLAY MIRROR

Fresh garden vegetables colorfully displayed around our own homemade
buttermilk ranch or bleu cheese dressing

Small, serves up to 25	\$35.00
Medium, serves 25 – 50	\$65.00
Large, serves 50 – 100	\$125.00

CHEESE AND FRUIT DISPLAY MIRROR

American regional and imported premium cheeses from around the world
combined with fresh seasonal fruits and berries

Small, serves up to 25	\$75.00
Medium, serves 25 – 50	\$150.00
Large, serves 50 – 100	\$275.00

ANTIPASTO DISPLAY MIRROR

Roasted peppers, fresh mozzarella, roma tomatoes, olives, pepperoni,
garlic grilled crustini rounds, Italian deli meats with dipping sauce
\$7.95 per person

WHOLE POACHED SALMON

Whole poached salmon with cucumber “scales” and a fanned assortment of capers,
hard boiled eggs, red onion and whipped Boursin cheese
\$125.00

SHRIMP COCKTAIL

Large poached shrimp served on ice with citrus and fresh parsley confetti and
our own zesty cocktail sauce
\$275.00

All prices subject to 20% service charge and 6% sales tax

All prices subject to change

BANQUET BEVERAGE PACKAGES

Offer your guests unlimited cocktails for a per-person price. Amount charged is on a per-person basis on guaranteed attendance. Prices are subject to a 20% service charge and 6% sales tax.

BEER AND WINE BAR

Includes domestic and imported beers plus house wine

3 hours \$19.50 per guest

4 hours \$23.00 per guest

THREE HOUR HOSTED BAR

House Liquor, House Wine and Domestic Beer \$22.50 per guest

Call Liquor, Imported and Domestic Beer and House Wine \$24.00 per guest

Premium Liquor, Imported and Domestic Beer and Premium Wine \$30.50 per guest

FOUR HOUR HOSTED BAR

House Liquor, House Wine and Domestic Beer \$26.50 per guest

Call Liquor, Imported and Domestic Beer and House Wine \$28.50 per guest

Premium Liquor, Imported and Domestic Beer and Premium Wine \$36.00 per guest

TOAST

Champagne Toast \$5 per guest

Sparkling Cider Toast \$3 per guest

All prices subject to 20% service charge and 6% sales tax

All prices subject to change

