

# PLATED DINNERS

## **Kobe Meatloaf**

Caramelized fennel and onion, roasted tomato melt, mashed potatoes, steamed broccoli and sweet chili steak sauce \$24.75

## **Blackberry Teriyaki Glazed Salmon**

Mixed vegetable lo mein and wakami seaweed salad \$26

## **Boursin Stuffed Chicken Breast**

Roasted garlic mashed potatoes, haricot vert, and caramelized onion jus \$24.75

## **USDA Choice Prime Rib**

Herb roasted red skins, steamed asparagus and au jus \$27.25  
(15 person minimum)

## **Charbroiled Beef Tenderloin**

Lump crab spoon bread, tender asparagus and roasted tomato truffle chimichurri \$33.75

## **Grecian Chicken**

Pesto orzo, roasted tomatoes, artichoke, black olives, feta cheese and basil oil \$23.50

## **Jumbo JRCC Crab Cake**

Pan seared jumbo lump crab cake, warm asparagus salad, pimento tarter sauce and pomme frites \$31.25

## **Roasted Pork Loin**

Sliced pork, buttermilk mashers and fennel apple salad \$22

## **Chicken Marsala**

Roasted garlic mashers, steamed asparagus and roasted tomato mushroom Marsala \$23.50

## **Curry Coconut Sea Bass**

Jasmine tea rice, steamed baby bok choy and red curry coconut sauce \$30

*All buffets include iced tea, coffee and rolls. Artisan breads are available at an additional \$1 per person.*

*Items and prices are subject to change without notice.*

# PLATED DESSERTS

## **Dark Chocolate Cups with White Chocolate Godiva Mousse**

Macerated Berries, Fresh Mint, and Chocolate Stick \$9

## **Tahitian Vanilla Creme Brûlée**

(50 guests maximum) \$6.50

## **Chocolate Truffle Mousse Cake**

Layers of Moist Chocolate Cake with Milk Chocolate Mousse and Chocolate Frosting \$6.50

## **Carrot Cake**

Layers of Carrot Cake and Cream Cheese Frosting topped with Crushed Walnuts \$7

## **Philadelphia Cheesecake**

With Your Choice of Raspberry Coulis or Chocolate Drizzle \$6.50

## **Perfect Fruit Tart**

Short Bread Pastry, Chantilly Cream and Fresh Fruit with Apricot Glaze \$7.75

## **Pecan Bourbon Pie**

Deep Dish Pecan Pie Spiked with Bourbon and Caramel Sauce \$6.50

## **Tropical Pound Cake**

Sliced Pound Cake, Mangos, Blueberries, Lime Syrup and Piña Colada Cream \$7.75

## **Apple Pie ala mode**

Traditional Lattice Apple Pie with Vanilla Ice Cream \$6.50

## **Ice Cream or Sherbet**

\$3.25

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# COMBINATION PLATES

## **Grilled Tenderloin and Stuffed Quail**

Rosemary rubbed filet, dried fruit stuffed quail, tomato fennel panzanella  
and port wine demi-glace \$39.50

## **Beef Tenderloin and Crab Cake**

roasted red pepper mashers, steamed asparagus, veal demi-glace and pimento  
tarter \$41.50

## **Asian Marinated Flank Steak and Teriyaki Salmon**

sliced flank steak around vegetable lo mein topped with blackberry teriyaki  
salmon and seaweed salad \$34

## **Grecian Chicken and Shrimp Scampi**

pesto orzo, roasted tomatoes, artichoke, black olives and feta cheese,  
garlic white wine butter sauce, and extra virgin olive oil \$30

## **Lemon Thyme Roasted Chicken & Lump Crab Cake**

free range chicken breast with tomato fennel panzanella and lemon artichoke  
veloute and seared crab cake topped with asparagus salad \$36.50

*All entrées are served with a Banquet House Salad, coffee, tea and rolls.*

*Artisan breads are available at an additional \$1 per person.*

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# DINNER BUFFETS

(Minimum of 40 guests)

## Build your own buffet

Two main entrées, one starch and one vegetable \$ 26

Additional entrées \$ 8, starch or vegetable \$ 2.50 per person

### Main Entrées

Chili Soy Marinated Flank Steak  
Blackberry Teriyaki Glazed Salmon  
Chicken Parmesan  
Lasagna with Meat Sauce  
Kentucky Bourbon Brined Pork Loin  
Traditional JRCC Fried Chicken  
Pub Battered Rockfish  
Broiled Salmon with Lemon and Capers  
Tilapia with Baby Shrimp Provencal  
Prosciutto Wrapped Chicken Florentine  
Beef Tenderloin, Caramelized Onion and Mushroom Stroganoff  
Hand Pulled Pork BBQ  
Sliced Prime Rib with Mushroom Gravy  
Cumin Grilled Flank Steak  
Fajita Style Chicken

### Starches

Creamy Mashed Potatoes  
Roasted Red Pepper Mashers  
Rosemary Roasted Red Skin Potatoes  
Saffron Rice Pilaf  
Mixed Grain Rice Pilaf  
Traditional Fried Rice  
Sweet Onion Hushpuppies  
Basil Pesto Orzo  
Pasta Alfredo  
Penne Marinara  
Napa Cabbage Lo Mein  
Traditional Macaroni & Cheese  
Spanish Rice and Beans

### Vegetables

Stir Fry Vegetables  
Zucchini, Yellow Squash, Tomato Bake  
Fresh Steamed Broccoli  
Bacon Braised Seasonal Greens  
Steamed Vegetable Medley  
Southern Style Green Beans  
Coleslaw  
Succotash  
Asparagus with Crispy Prosciutto  
Caesar Salad Station  
Crisp Tossed Salad Bowl

*All buffets include iced tea, coffee, and rolls. Artisan breads are available at an additional \$1 per person.*

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