

## Menu Selections

Pricing is based on buffet service, with your choice of salad, starch, vegetable, fresh baked rolls, butter, coffee, de-caf, sodas, iced water and iced tea. Plated services are available at an additional charge of \$4pp

## *Bedazzled*

### Entrees Selections

Chicken Ociel  
topped with goat cheese, sun dried tomatoes  
and a lemon butter sauce

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Roasted Salmon  
in a garlic lemon butter sauce

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Filet of Beef  
in a Balsamic Red wine Reduction (6 oz.)  
For 8 oz. add, \$2 pp

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Chicken Breast Marsala  
with wild mushrooms

Fresh rolls with butter rosettes

### More Entrees - Chef Attended

#### Carving Stations

(min. 25 guests)

Marinated and roasted to perfection...

Prime Rib of Beef au jus  
served with petite rolls, horseradish,  
crème chantilly and mustard

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Herb Crusted Pork Loin  
with Mandarin orange dipping sauce  
or mustard cream sauce

Above served with Warm Rolls  
Horseradish, mustard, and crème chantilly

Coffee, de-caf coffee, iced tea, assorted sodas &  
iced water

### Salad Selections

Choice of one

Mixed field greens with dried cranberry bits,  
caramelized walnuts, goat cheese crumbles  
and Raspberry Vinaigrette

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Mixed field greens with spicy jicama  
and glazed pecans  
with cilantro Lime Vinaigrette

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Hearts of Palm, Romaine,  
Palm and Artichoke  
With Balsamic Vinaigrette

Or any salad choice on page 2

If desired, one extra dressing choice may be added:  
Balsamic, Bleu cheese, Ranch, Italian, Honey Mustard

### Starches

Choice of one

3-cheese garlic mashed potatoes  
Bowtie pasta with Alfredo  
Pasta Primavera

Or any starch choice on page 2

### Vegetables

Choice of one

Haricot vert with roasted cherry tomatoes  
Steamed asparagus with lemon butter sauce and  
parmesan cheese

Steamed broccoli with lemon butter sauce  
Glazed whole baby carrots

Grilled herbed mixed vegetables  
Or any vegetable choice on page 2

Additional salad, starch or vegetable - \$3.00 pp  
Soups available – see page 2

1 entrée \$31.95    2 entrees \$37.95    3 entrees \$43.95    4 entrees \$49.95

Prices per person, please add a 20% service charge and 7.25% state sales tax to all pricing

Includes up to 4 hours facility rental

All banquet entrée menus include set-up, tear down, appropriate props, linens, china, silverware, glassware and beverages as listed above.  
Staffing includes one banquet captain manager, with one server per 25 guests for buffet; for a plated meal, one server per 20 guests.

Consult our Director of Catering for specialty linens. Table decorations include a hurricane globe,  
with pillar candle on a mirror square.

Members of Willow Fork Country Club receive varied discounts on catering items