

Wild Quail  
Banquet Menus

## BREAKFAST AND BRUNCH BUFFETS

### Continental

\$12 per person

Muffins, Danishes, Bagels, Seasonal Fruit, Butter, Jam (grape and Strawberry), Water and Coffee

### Traditional

\$14 per person

Scrambled Eggs, Breakfast Potatoes, One Choice of Breakfast meat (Pork or Turkey), One Choice Breakfast Pastry, Seasonal Fruit, Coffee, Juice, and Water

### Deluxe

\$17 per person

Frittatas, Pancakes with Syrup and Butter, Two Choices of Breakfast Pastries, Seasonal Fruit, Breakfast Potatoes, Two choices of Breakfast Meats, Coffee, Water, and Juice

## LUNCH BUFFETS

### Classic Italian

\$19 per person

Penne Ala vodka, Spaghetti with Meat Sauce, Fettuccine Alfredo, Salad, Breadsticks, and a Cookie

### Traditional BBQ

\$21 per person

BBQ Chicken, Pulled Pork, Brisket, Baked Beans, Coleslaw, String Beans, Mac N Cheese and Cornbread Muffins and a Cookie

### Deli Buffet

\$15 per person

#### **Breads (Choose 1)**

White, Wheat, Multigrain, Wraps

#### **Proteins (Choose 2)**

Turkey, Ham, Roast Beef, Tuna, Chicken Salad

#### **Salads (Choose 1)**

Garden Salad or Fruit Salad

\*Includes Relish Tray, Condiments, Chips, and a Cookie\*

## PLATED LUNCH AND DINNER PACKAGES

\*Food Selections are on the following pages\*

### Bronze Package

\$27 per person

Water and Coffee

Salad

One Entrée Selection

One Vegetable and Starch Option

One Dessert Option

### Silver Package

\$37 per person

Water, Coffee, and Tea

Soup or Salad

Two Entrée Selections

One Vegetable and Starch Option

Two Dessert Options

### Gold Package

\$55 per person

Water, Coffee, Tea, and Sodas

Soup and Salad

Three Entrée Selections

Two Vegetable and Starch Options

Three Dessert Options

## A LA CARTE

### Entrées

#### Poultry

Chicken Piccata ~ \$6pp

Chicken Parmesan ~ \$6pp

Grilled Rosemary and Lemon Chicken ~ \$5pp

Chicken Caprese ~ \$7pp

#### Seafood

Seared Salmon ~ \$7pp

Crab Cakes ~ \$8pp

Butter Halibut ~ \$10pp

Sriracha Glazed Tuna ~ \$8pp

#### Beef

Prime Rib ~ \$11pp

Sirloin with Herb butter ~ \$7pp

Steak Roulade ~ \$7pp

Beef Brisket ~ \$7pp

#### Vegetarian

Stuffed Bell Pepper ~ \$5pp

Eggplant Parmesan ~ \$7pp

Falafel Cakes ~ \$7pp

Ratatouille ~ \$7pp

## Vegetable

Roasted Vegetable Medley ~\$4pp

Steamed Green Beans ~\$5pp

Roasted Carrots ~\$5pp

Sautéed Asparagus ~\$5pp

## Starch

Rice Pilaf ~\$6pp

Roasted Fingerling Potatoes ~\$5pp

Mashed Potatoes ~\$3pp

Macaroni and Cheese ~\$4pp

## Soup

Zuppa Toscana ~\$6pp

Cream of crab ~\$6pp

Minestrone ~\$6pp

French onion ~\$6pp

## Salad

House salad ~\$5pp

Wedge Salad ~\$6pp

Caprese Salad ~\$8pp

Mediterranean Chickpea Salad ~\$6pp

## Hors D'oeuvres

Mini Beef Wellingtons ~\$4pp

Mac N Cheese Balls ~\$3pp

Bruschetta ~\$4pp

Beef Kabobs ~\$6pp

Shrimp Kabobs ~\$6pp

Chicken Kabobs ~\$6pp

Meatballs ~\$3pp

Cucumber and Crab Salad Bites ~\$7pp

Mini Crab Cakes ~\$7pp

Coconut Shrimp ~\$6pp

Spanakopita ~\$3pp

Loaded Potato Skins ~\$4pp

Crudité and Ranch Cups ~\$4pp

## Children Selections

(Children 12 & under Only. Choice of one Entree)

Includes Soup or Salad

Spaghetti with Tomato sauce

Chicken Tenders with French Fries

Grilled Chicken Breast with Mashed Potatoes

\$20 per child

## Charcuterie Display

25 Person Minimum

\$6 per person

An assortment of domestic and imported cheeses, aged meats, preserves, fresh fruit, crackers, olives, nuts and dried fruit.

## Chef Attended Stations

\*\*\$75 Chef Attendant Fee Required per attendant; 1 attendant per 50 guests

### Carving Station

Serves 50 guests. Served with Rolls

Prime Rib of Beef ~ \$625

Roasted Pork Loin ~ \$225

Maple Bourbon Glazed Ham ~ \$300

Roasted Turkey Breast ~ \$350

### Pasta Station ~ \$16pp

Traditional Pasta Station accompanied by Chef attendant to sauté desired additions including diced tomato, caramelized onion, broccoli,



mushrooms, parmesan cheese, bacon, grilled  
chicken & shrimp for toppings

### Snacks

Mini Cheeseburger Sliders ~ \$4pp

Mini Pulled Pork Sliders ~ \$4pp

Mini Grilled Chicken Sandwich ~ \$4pp

Cheese Fries ~ \$3pp

Soft Pretzel Bites ~ \$2pp

Wings ~ \$6pp

### Desserts

Nutella Pana Cotta ~ \$5pp

Chocolate Olive Oil Cake ~ \$6pp

Cheesecake with Strawberries ~ \$6pp

Warm Chocolate Brownie ~ \$4pp

Mousse Tart ~ \$5pp

Cookie ~ \$2pp

## BEVERAGES

### Open Bar- By the Hour Sodas, Beer, Wine Only

One Hour.....	\$12.00pp
Two Hours.....	\$16.00pp
Three Hours.....	\$20.00pp
Four Hours.....	\$25.00pp
Five Hours.....	\$30.00pp

### Sodas, Beer, Wine and, Mixed Drinks

One Hour.....	\$18.00pp
Two Hours.....	\$24.00pp
Three Hours.....	\$32.00pp
Four Hours.....	\$35.00pp
Five Hours.....	\$42.00pp

### The Cash Bar

Pricing is Per Drink

Mixed Drinks (House).....	\$8.00
Mixed Drinks (Super).....	\$10.00
Mixed Drinks (Premium).....	\$12.00
House Wine and Champagne.....	\$6.00
Domestic Beer .....	\$4.00
Imported Beer .....	\$5.00
Soft Drinks and Juices.....	\$4.00
Water, Iced Tea, Coffee.....	\$2.50

\*Bar Service will end half-an-hour before the conclusion of your event\*

### Beverage Stations

Welcome Beverage Station ~ \$2.50pp  
Lemonade, Strawberry Lemonade, Infused Iced Water, Mini Water Bottles

Warm Apple Cider Station ~ \$3.50pp  
Orange slices, cloves, cinnamon sticks

Hot Chocolate Station ~ \$3.50pp  
Marshmallows, Peppermint Sticks, Rolled Wafers, Fresh Whipped Cream

Bloody Mary Station (3 gallons) ~ \$75.00

Mimosa Station (3 gallons) ~ \$90.00

\*\*Please note: There will be a 20% service charge added to all food and Beverage purchases\*\*