



DINNER MENUS

# DINNERS

(Includes Choice of One Starter, Chef's Choice of Potato and Vegetables  
Rolls, Butter and Dessert, Coffee and Decaffeinated Coffee)

## STARTERS

Soup Du Jour  
Dinner Salad  
Caesar Salad

## PRIME RIB

A Generous cut of  
Tender aged Beef with  
Creamy Horseradish and Au Jus

## BROILED STRIP LOIN STEAK

Charbroiled topped with  
Cabernet Sauvignon Sauce

## FILET MIGNON

Center Cut  
Charbroiled topped with Wild  
Mushroom Sauce

## SMOTHERED CHICKEN

Seasoned Broiled Chicken Breast Smothered  
with Onions, Peppers, Mushroom and Jack Cheese  
topped with a Dijon Cream Sauce

## HONEY ROASTED DUCK

Served with Wild Rice Pilaf  
(Choice of Sauce)  
Brandy Pepper Corn, Honey Almond,  
Raspberry Chambord, Orange Grand Mariner

## GRILLED NORTHERN ATLANTIC SALMON FILLET

Served with a light Tarragon Sauce

## DOUBLE THICK WOODLAND PORK CHOP

Grilled & Served with Pork Stuffing



Prices are exclusive of 6.5% Sales Tax and 18% Gratuity

# SIGNATURE MIXED GRILLS

(Includes Choice of One Starter, Chef's Choice of Potato and Vegetables  
Rolls, Butter and Dessert, Coffee and Decaffeinated Coffee)

## **PETITE FILET & LOBSTER TAIL**

Charbroiled Center Cut Filet  
Topped with a Wild Mushroom Sauce and Paired with a Lobster Tail

## **PETITE FILET & SALMON**

Charbroiled Center Cut Filet  
Topped with a Wild Mushroom Sauce  
Accompanied with a Grilled Northern Atlantic  
Salmon Fillet served with a Light Tarragon Sauce

## **PETITE FILET & QUARTER DUCK**

Charbroiled Center Cut Filet  
Topped with a Wild Mushroom Sauce  
Paired with Honey Roasted Duck  
Served with Wild Rice Pilaf  
and Choice of Sauce

## **PETITE FILET & SMOTHERED CHICKEN**

Charbroiled Center Cut Filet Topped with  
a Wild Mushroom Sauce  
Served with a Seasoned Broiled Chicken Breast  
Smothered with Onions, Peppers, Mushrooms and  
Jack Cheese, Topped with a Dijon Cream Sauce



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# DINNER BUFFETS

(Includes Coffee and Decaffeinated Coffee • Minimum 25 Guests)

## THAT'S ITALIAN

Caesar Salad Bar

Crisp Romaine Lettuce, Red Onions, Roma Tomatoes  
Shredded Parmesan, Marinated Black Olives  
Croutons & Creamy Caesar Dressing

## ENTRÉES

(Choice of Three)

Chicken Parmesan  
Italian Sausage  
Italian Meatballs  
Chicken Marsala  
Veal Scaloppini

## PASTA

(Choice of Two)

Bow Tie  
Fettuccine  
Penne  
Fusilli

## SAUCE

(Choice of Two)

Marinara  
Alfredo  
Pesto Cream  
Carbonara

## ACCOMPANIMENTS

Italian Vegetables  
Garlic Bread

## DESSERTS

Assorted Cannoli, Tiramisu,  
Amaretto Cheese Cake and Italian Rum Cake



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# DINNER BUFFETS

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## HIGH DESERT BUFFET

Garden Green Salad with  
Assorted Toppings and Dressings  
Pasta Salad  
Marinated Vegetable Salad  
Crab & Pepper Salad

## ENTRÉES

(Choice of Three)

Grilled Chicken with Basil Cream Sauce  
Sliced Roast Pork Loin with Sauce Robert  
Roast Strip Loin of Beef with Cabernet Sauce  
Chicken Forestiere with Wild Mushroom Sauce  
Seafood Scampi Served with Wild Rice Pilaf

## ACCOMPANIMENTS

(Choice of Two)

Rice Pilaf  
Roasted New Potatoes  
Au Gratin Potatoes  
Creamy Herb Potatoes  
Bow Tie Primavera

Hot Vegetable Medley

Fresh Baked Rolls & Butter

## DESSERTS

Chef's Choice of Cakes and Pies



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# DINNER BUFFETS

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## **FOUR DIAMOND BUFFET**

Romaine & Tossed Baby Greens  
Cucumbers, Tomatoes, Olives, Chopped Egg  
Bleu Cheese Crumbles, Bacon Bits, Croutons  
Assorted Dressings  
Crab & Pepper Salad  
Marinated Mushroom Salad  
Tri Colored Tortellini Pasta Salad  
Shrimp Scampi and Pasta

## **ENTRÉES**

(Choice of Three • All Entrees come with the Chef's Selection  
of Appropriate Potatoes or Rice and Vegetables)

Smothered Chicken topped with a Dijon Cream Sauce  
Chicken Forestiere with Wild Mushroom Sauce  
Pork Chop served with Pork Stuffing  
Broiled Strip Loin Steak  
Prime Rib with Creamy Horseradish and Au Jus

Fresh Baked Rolls and Butter

Cactus Petes Selection of Four Diamond Desserts

\*Carver Available at an Additional Fee\*



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# DESSERTS

## **KENTUCKY BOURBON POUND CAKE**

Homemade Butter Pound Cake with a hint of Nutmeg and Bourbon Vanilla  
Served with Homemade Carmel Sauce

## **COCONUT TROPIC CAKE**

White Cake flavored with Rum and Orange  
Layered with Apricot, Coconut and Cream  
Served with Pineapple Mandarin sauce

## **CHOCOLATE STRAWBERRY TORTE**

Moist Chocolate Cake, Fresh Strawberries and Cream  
With Bittersweet Chocolate and accompanied by a Chocolate Dipped Berry

## **CHOCOLATE RASPBERRY TERRINE**

Terrine Chocolate Mousse centered with Fresh Raspberries  
Glazed with Chocolate Ganache  
Served with Raspberry Sauce

## **PRALINE FLORENTINE MOUSSE**

Almond Florentine cup filled with Hazelnut Praline Mousse  
Drizzled with Chocolate Napoleons

## **CHOCOLATE TRUFFLE TORTE**

A dense truffle-like torte flavored with Black Raspberry Liquor  
Topped with Fresh Raspberries and served with Raspberry Sauce

## **WHITE CHOCOLATE GRAND MARNIER CHEESECAKE**

East Coast Cheesecake, served on cookie style crust

## **APPLE CRANBERRY STRUDEL**

A sweet and savory strudel filled with Apples and Cranberries  
In a layer of Phylo Dough

## **WHITE CHOCOLATE PARFAIT**

Served poured in a champagne glass with Raspberry Sauce

## **LEMON LIME CHEESECAKE**

A Crustless, Creamy Style Citrus Cheesecake



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