

## **DINNER SELECTIONS**

### **SOUPS**

ROASTED TOMATO WITH ROSEMARY

ROASTED ONION CREAM SOUP

CREAM OF BROCCOLI

PASTA FAGIOLI

MINESTRONE

POTATO LEEK

NEW ENGLAND CLAM CHOWDER

CREAM OF MUSHROOM WITH CHICKEN

CREAMY BEEF AND BAKED POTATO SOUP

LOBSTER BISQUE EN CROUTE                      \$1.50 Additional

### **SALADS**

#### **HOUSE SALAD**

Crisp Romaine and Iceberg Lettuce, Carrot, Radishes,  
Cucumbers, Tomato with  
Ranch Dressing or Italian Dressing

#### **CLASSIC CAESAR SALAD**

Crisp Romaine Lettuce, Home made Croutons,  
Caesar Dressing and Parmesan Cheese

#### **CHOPPED SALAD**

Iceberg Lettuce with Diced Cucumber, Celery,  
Tomatoes, and Shredded Carrots  
Balsamic Honey Mustard Vinaigrette

## DINNER SELECTIONS

*All dinner entrees include soup and salad, Chef's selection of fresh vegetables  
And appropriate starch, rolls and butter, dessert,  
Freshly brewed coffee and tea*

### CHICKEN ENTRÉES

#### CHICKEN PICCATA

*Cutlets quickly sautéed, tender and juicy  
Lemon butter sauce*

\$30.75

#### CHICKEN MILAN

*Chicken Breast lightly breaded with Panko and Parmesan Cheese,  
Pan Fried and Served with Lemon Butter Sauce.*

\$32.50

#### ROASTED 1/2 CHICKEN VALENCIA

*Semi-boneless chicken is roasted and basted  
with the Suncoast's unique citrus stock*

\$32.50

#### CHICKEN SEDONA

*Chicken Breast Stuffed with Chorizo Sausage and Corn Bread,  
Baked and served with Roasted Bell Pepper Sauce*

\$31.00

#### CHICKEN FORESTIÈRE

*Sautéed boneless breast with a rich red wine sauce  
and forest mushrooms*

\$31.50

#### CHICKEN ANTHONY

*Semi boneless chicken breast marinated in sage and rosemary,  
Grilled and served with chicken Julie*

\$31.50

#### ROASTED HALF CHICKEN

*This semi boneless half chicken is marinated in herbs, then roasted*

\$32.50

**(\$200.00 Room Rental Implemented for groups under 50 guests  
Full Room Rental for groups of 25 and under)**

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### BEEF VEAL PORK LAMB ENTRÉES

#### STUFFED PORK CHOPS

*Chops with Apple Bread Stuffing  
and Served with a Cranberry Apple Demi*  
\$32.00

#### ROAST PRIME RIB OF BEEF

*Au Jus*  
\$35.75

#### OSSO BUCCO

*Braised Veal Shank with Saffron Risotto*  
\$36.75

#### NEW YORK STEAK

*12 oz. char-grilled*  
\$38.25

#### FILET MIGNON (8 OZ.)

*8 oz. Center Cut Char-Grilled, Red Wine Sauce*  
\$41.50

#### GRILLED Tournedos of Beef

*Peppered Brandy Mushroom Sauce*  
\$41.50

#### VEAL CHOP

*Marinated and Grilled. Forestière Demi Sauce*  
\$44.25

#### DOUBLE CUT LAMB CHOPS

*Minted Béarnaise Sauce*  
\$46.25

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### SEAFOOD ENTRÉES

#### PACIFIC SALMON FILET

*Broiled and served with a Chive Beurre Blanc Sauce*  
\$32.50

#### SALMON RIVA

*Sautéed Salmon with Artichoke,  
Tomato and Basil Butter Sauce*  
\$32.50

#### ORANGE ROUGHY

*Served with Shrimp, Tomato and Lemon Butter Sauce*  
\$32.50

#### GULF COAST GROUPEL

*Grouper Filet topped with Crabmeat Supreme  
Served with Lemon Butter Sauce*  
\$35.50

#### SHRIMP SCAMPI STYLE

*Large shrimp sautéed with garlic,  
White wine and butter*  
\$36.50

#### LOBSTER MILANESE

*Gently pounded and lightly breaded lobster tail sautéed.  
Lemon butter sauce*  
\$48.25

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### COMBINATION ENTRÉES

#### CHICKEN BREAST AND SALMON FILET

*Semi-boneless breast and salmon both grilled  
And served with Madeira Sauce*

\$36.25

#### FILET MIGNON AND CHICKEN

*Grilled 6 oz. Beef Filet with a Semi-boneless Chicken Breast  
Served with Forestière Demi Sauce*

\$42.00

#### GRILLED FILET MIGNON AND SALMON FILET

*Finest beef and salmon char grilled. Served  
With red wine and beurre Blanc sauces*

\$44.50

#### FILET OF BEEF AND HERB CRUSTED SHRIMP

*Red wine and lemon butter sauces*

\$48.50

#### FILET OF TENDERLOIN AND LOBSTER MILANESE

*Grilled 6oz. beef filet and Herb and half a lightly breaded  
Lobster tail. Zinfandel sauce*

\$50.50

#### VEAL, BEEF AND LAMB

*Char broiled veal and beef tenderloin with a double cut lamb chop*

\$52.00

#### 6OZ. FILET OF TENDERLOIN AND LOBSTER

*Char grilled filet of beef with a broiled lobster tail  
Drawn butter and peppercorn sauce*

\$61.00

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## **DINNER SELECTIONS**

### **DESSERTS**

Fresh Fruit Tart

Deep Dish Caramel Apple Torte

Cheesecake with Strawberry Sauce

Double Chocolate Blackout Cake

Chocolate Brownie Cheesecake

Chocolate Bread Pudding

French Vanilla Ice Cream

Crème Caramel (Flan)

Mississippi Mud Pie

Lemon Gelato

Tiramisu

Peach Melba

Top any dessert with a scoop of Dreyer's Grand  
Vanilla Ice Cream for an additional one dollar per person

## **BUFFET DINNER SELECTIONS**

### **SOUTHWESTERN FLAIR BUFFET**

Fiesta Salad

*Tomatoes, Cucumber, Olives, Mushrooms and  
Cheddar Cheese with Southwest Ranch Dressing*

Bean Salad

Assorted Salsas with Corn Tortilla Chips

Chicken Fajitas

(tortillas, guacamole, salsa, cheese and sour cream)

Taco Meat with Crisp Taco Shells, Cheese Enchiladas

Grilled Salmon with Tequila Cream Sauce,

Spanish Rice, Refried Beans, Fresh Vegetables

Churros, Sopapillas

Tres Leches Cake

Coffee and Tea

\$35.00

### **SUMMERLIN BUFFET**

Mixed Green Salad with Ranch, Italian and Fat Free Bell Pepper Vinaigrette

Potato Salad, Greek Pasta Salad, Marinated Mushroom Salad

Cucumber, Tomato and Onion Salad

Herb Roasted Chicken

Braised Short Ribs of Beef

Grilled Herb Infused Salmon

Cheese Tortellini Pomodoro

Garlic Mashed Potatoes, Fresh Vegetable Medley

Dessert Table to Include Chef's selection of Cakes,

Pies and Fresh Fruit

Assorted Rolls and Butter

Fresh Brewed Coffee and Tea

\$36.25

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## **BUFFET DINNER SELECTIONS**

### **THE HEARTLAND DINNER BUFFET**

Greens with Ranch, 1000 Island and Italian Dressings  
Cole Slaw, Potato Salads and Macaroni Salad

Roasted Chicken

Batter Dipped Cod Fillets

Grilled Pork Chops with Port Wine Sauce

Double Stuffed Potatoes, Vegetables

Cornbread Jalapeño Muffins and Buttermilk Biscuits

Apple Cobbler,

Chocolate Fudge Cake, Pound Cake

Coffee and Iced Tea

\$37.25

### **THE SUNSET**

Mixed Green Salad Bowl with Dressings and Salad Bar Condiments  
Potato Salad, Tomato Cucumber Salad

Carved Turkey Breast

Grilled Salmon with Dill Cream Sauce

Baked Ziti Bolognese

Pork Loin with Caramelized Onions

Oven Roasted Red Bliss Potatoes

Chef's Selection of Fresh Vegetables

Pastry Table with Selection of Pies, Cakes and Sliced Fruit  
Fresh Baked Rolls and Butter

Coffee and Iced tea

\$39.25

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## **BUFFET DINNER SELECTIONS**

### **BBQ DINNER BUFFET**

Mixed Greens with Assorted Dressings  
Tomato Wedges with Shaved Red Onion and Oregano  
Red Bliss Potato Salad, Coleslaw

Braised Brisket of Beef  
Catfish and Hushpuppies  
BBQ Pork Ribs  
Southern Fried Chicken  
Baked Potatoes  
Corn on the Cob  
Baked Beans  
Macaroni and Cheese

Bread Pudding, Carrot Cake  
Cheesecake, Chocolate Fudge Cake

Buttermilk Biscuits and Jalapeno Corn Muffins

Coffee and Tea

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## **BUFFET DINNER SELECTIONS**

### **ITALIAN BUFFET DINNER**

#### **COLD**

Caesar Salad

Marinated Mushroom Salad

Tomato and Basil with Fresh Mozzarella

Marinated Shrimp Salad with Pasta

#### **HOT**

Chicken Parmigiana

Pesto Grilled Salmon, Sun-dried Tomato Sauce

Cheese Stuffed Shells with Florentine Sauce

Penne Sicilian

(Penne with sausage, peppers, mushrooms, onions, olives, and marinara)

Garlic Mashed Potatoes

Italian Rolls and Butter

#### **DESSERTS**

Cheesecake

Cannolis    Cappuccino Cake

Coffee and Tea

\$41.25

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