

## *Dinner Options*

- Appetizer Salads
- Dinner Entrées
- Dinner Buffet
- Desserts

## *Notes*

- \* Final menu selections are due to the Catering Office a minimum of 15 days prior to the event date.
- \* The minimum guaranteed number of guests is required 72 hours prior to the function. The host will be charged for this number or the actual number in attendance, whichever is greater. *Note: For functions taking place on Sunday or Tuesday, the guaranteed number must be confirmed the Thursday prior to the function.*
- \* All prices listed in this proposal are exclusive of local sales tax and gratuities.
- \* **All prices listed in this proposal are subject to change; with notification when possible.**
- \* Customized menus are available upon request. Please contact your account executive for further details.

## *All Dinner Menu Selections include:*

Iced Tea, Santa Lucia Estate Coffee and Decaffeinated Coffee and Tea Selections  
Harvest Bread Basket with Whipped Butter  
Milk is available upon request  
Assorted Sodas, Lemonade and Assorted Juices are available upon request  
and will be calculated on consumption.

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## Appetizers

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*Please Pre-Select One:*

<b><i>BHCC Crab - Avocado Louis</i></b>	<b>15.25</b>
Fresh Maryland Jumbo Lump Crab and Avocado Timbale with Cognac-Mayonnaise and Tomato Louis Sauce then drizzle of Lemon-Chili Pepper Herb Oil, and garnished with Potato Gaufrette	
<b><i>Smoked Oakwood Ducktrap Salmon</i></b>	<b>11.00</b>
Thin Sliced Salmon served with Toasted Brioche, Capers, Red Onion Diamonds, and Lemon on a Bed of Boston Lettuce	
<b><i>Traditional BHCC Shrimp Cocktail</i></b>	<b>14.00</b>
Steamed Shrimp with Classic Horseradish laced Cocktail Sauce	
<b><i>BHCC Bouquet Salad</i></b>	<b>7.25</b>
Bouquet of select Mixed Field Greens tied in a Ribbon of Seedless Cucumber, served with Sun dried Craisins, and Balsamic Vinaigrette	
<b><i>Add Vermont Goat Cheese Round On Toasted Seeded Flatbread</i></b>	<b>2.25</b>
<b><i>Classic Caesar</i></b>	<b>7.25</b>
Fresh Romaine Crown tossed with Chef's Caesar Dressing and topped with shredded Parmesan and Toasted Croûtons	
<b><i>Spinach Salad</i></b>	<b>8.50</b>
Crisp Baby Spinach, Mandarin Oranges, Vidalia Onions topped with Montrachet Cheese, Caramelized Pecans and Ginger Sesame Dressing	
<b><i>Iceberg "au Bleu" Wedge</i></b>	<b>7.75</b>
A crisp quarter Wedge of Iceberg Lettuce surrounded by crumbled Wisconsin Bleu Cheese with Creamy Maytag Bleu Cheese Dressing, Chopped Tomatoes, and Crumbled Bacon	
<b><i>Bibb and Chèvre</i></b>	<b>9.50</b>
Tender Hearts of Boston Bibb Lettuce Greens topped with Vermont Goat Cheese Rounds and House Vinaigrette with Spanish Olive Oil	
<b><i>Tomato Mozzarella Stack</i></b>	<b>9.50</b>
Red and Yellow Beefsteak Tomatoes, Tomatillo Relish, Fresh Basil, Cracked Pepper and Balsamic Wine Vinaigrette	
<b><i>Melon and Prosciutto drizzled with Citrus Oil</i></b>	<b>9.50</b>

*prices are per person*

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## Dinner Entrées

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*Please Select One:*

<b><i>Pasta Primavera</i></b>	<b>24.00</b>
Fresh Julienned Vegetables Sautéed in Garlic, Olive Oil and White Wine tossed in Fresh Linguini Pasta	
<b><i>Add Roasted Chicken</i></b>	<b>3.25</b>
<b><i>Chicken Portobello</i></b>	<b>26.25</b>
Sautéed Chicken Breast over Fresh Wilted Spinach with Penne Pasta, Tomatoes, Parmesan Cheese and Balsamic Drizzle	
<b><i>Chicken Picatta</i></b>	<b>26.25</b>
Classically prepared with White Wine, Lemon Butter and Caper Sauce	
<b><i>Grilled Atlantic Salmon over Ancini de Pepe Pasta</i></b>	<b>27.00</b>
Tossed with Tomatoes, Napa Cabbage, Mushrooms and Lemon Dill Beurre Blanc	
<b><i>Gulf Shrimp Alfredo</i></b>	<b>30.50</b>
Tender Jumbo Gulf Shrimp Sautéed in Garlic Butter, Parsley and Pernod atop Egg Linguini Pasta	
<b><i>Herb-Crusted Salmon Filet</i></b>	<b>28.00</b>
Served atop Sautéed Mushrooms, Corn and Tomatoes in a Light Butter Cream Mustard Sauce offered with Mashed Horseradish Whipped Potatoes	
<b><i>Maryland Fresh Jumbo Lump Crab Cake Duo</i></b>	<b>45.00</b>
Served with Stone Ground Mustard Sauce	
<b><i>Tournedos of Beef</i></b>	<b>35.75</b>
Grilled Medallions of Beef Tenderloin with a Cabernet Demi Sauce	
<b><i>Aged New York Strip</i></b>	<b>31.50</b>
Herb Crusted New York Strip Roasted with Sautéed Mushrooms and Cabernet Demi Sauce	
<b><i>Herb Roasted Veal Chop</i></b>	<b>37.75</b>
Copper Pan Seared Veal Chop topped with Morel Mushroom Cream Demi Sauce	
<b><i>Roasted Rack of Lamb</i></b>	<b>39.95</b>
10 oz. of Domestic Lamb Char-Grilled, then Roasted with Cabernet-Rosemary Sauce	
<b><i>Medallion of Aged Beef Tenderloin and Grilled Atlantic Salmon Filet</i></b>	<b>39.95</b>
Medallion of Pepper Crusted Beef Tenderloin and Grilled Salmon in Oak Barrel Aged Whiskey and Mustard Grain Sauce	

*prices are per person*

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## Dinner Entrées continued

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<b><i>Swordfish Filet</i></b>	<b>34.50</b>
Grilled to perfection and drizzled with an Herbed White Wine Sauce	
<b><i>Duo of Beef Tenderloin and Grilled Gulf Prawns</i></b>	<b>47.25</b>
Two Grilled Aged Beef with two U-10 Prawns seared with Lemon-Pepper Oil and Grilled Aged Beef Tenderloin served with Brandy Peppercorn Cream Sauce	
<b><i>Medallion of Beef Tenderloin and Maryland Jumbo Lump Crab Cake</i></b>	<b>48.25</b>
<b><i>Herb Crusted Half Rack of Colorado Lamb and Beef Tenderloin</i></b>	<b>47.25</b>
Five-Pepper Crusted Beef Tenderloin and Mustard Herbed Lamb Rack with Oak Barrel Aged Whiskey and Grain Mustard Sauce	
<b><i>Beef Tenderloin and Lemon Pepper Crusted Sea Bass</i></b>	<b>47.25</b>
Pan Seared Tenderloin Medallion and Lemon Pepper crusted Sea Bass served with Merlot Demi and Chardonnay Butter Sauce	
<b><i>Beef Tenderloin and Lobster Tail</i></b>	<b>52.50</b>
Herb Grilled Beef Tenderloin complemented with a Fresh Lobster Tail, Lemon Butter Dipped and Pan Seared, served with Demi Black Truffle Sauce and Fresh Market Vegetables	
<b><i>Mixed Grille</i></b>	<b>45.00</b>
Grilled Lamb Chop, Herbed Beef Tenderloin, Buffalo Sausage, and Medallion of Milk Fed Veal, Cabernet Demi Sauce with Green Peppercorns	

*prices are per person*

*dinner entrées are presented with fresh market vegetables and chef selection side*

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# Dinner Buffet

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25 Guest Minimum

## ***Dinner Buffet***

**60.00**

*Choice of Three (3) Hot and/or Cold Butler Passed Hors d'Oeuvres (see List)*

### ***Entrées (select 2)***

BHCC Chicken Breast Picatta with Broccolini  
Chicken Portabella  
Roast Pork Loin with Chianti Soaked Mushroom Sauce  
Grilled Salmon with Lemon Dill Beurre Blanc  
Rock Shrimp with Bowtie Pasta Alfredo  
Sliced Roast Beef  
Maryland Jumbo Lump Crab Cake

### ***Accompaniments (select 3)***

Tomato and Mozzarella Salad  
Green Asparagus and Feta  
Sun Dried Tomato and Toasted Couscous with Candied Pecans  
Waldorf Celery Salad with Toasted Almonds  
Grilled Market Vegetable and Aged Balsamic  
House Made Coleslaw Salad  
Red Bliss Potato Salad  
Rice and Saffron Chicken Salad with Dates  
Roasted Garlic Mashed Potatoes  
Wisconsin Blue Cheese and Spinach Greens with Sun Dried Tomato Dressing  
Harvest Rice Blend  
Angel Hair Pasta

### ***Complementing your Menu***

Classic Caesar or Fresh Garden Salad, Seasonal Fresh Fruits, Cookies, Brownies and Assorted Desserts, Santa Lucia Estate Coffee, Hot Tea and Iced Tea

## ***Add a Specialty Carving Station\****

***Herbed Beef Sirloin, Mustard, Demi Sauce and Roasted Shallot Compote*** ***add 9.50***

***Herbed Roasted Turkey Breast, Sage Gravy*** ***add 8.50***

***Bourbon Brown Sugar Glazed Ridgefield Pork Loin*** ***add 7.75***

***Colorado Herbed Lamb Rack Crown*** ***12.50***

*\*carving attendant is required for all carving stations and the fee is \$120.00 per attendant*

*prices are per person*

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## Desserts

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*Please Pre-Select One:*

<b><i>Mirror of Bittersweet Chocolate and Praline with Raspberry Coulis</i></b>	<b>9.50</b>
Individual Rich Belgian Chocolate Layer Cake with Hazelnut and Praline Crisp	
<b><i>Crème Brûlée</i></b>	<b>7.25</b>
Creamy Tahitian Vanilla Custard caramelized with Natural Sugar then finished with Powdered Sugar and Fresh Berries	
<b><i>Chef Max's Swiss Chocolate Mousse Trio</i></b>	<b>8.50</b>
Milky Swiss, Dark and White Chocolate topped with Crème Fraîche	
<b><i>Kate's Key Lime Pie</i></b>	<b>7.25</b>
Drizzled with Mango and Raspberry Sauce	
<b><i>Deep Dish Apple Tart with Tahitian Vanilla Sauce</i></b>	<b>7.75</b>
Sliced Apple Layers spiced with Cinnamon and Golden Raisins Baked in a Sugar Pastry Crust	
<b><i>The New Yorker with a Twist of Crème Brûlée</i></b>	<b>8.95</b>
Caramelized Crème Brûlée Style Cheesecake sprinkled with Toasted Pecans and Caramel Sauce	
<b><i>Chocolate Belle Haven Vista Cake</i></b>	<b>7.25</b>
Individual Chocolate and Hazelnut Ganache Cake with Layers of Milk and Dark Chocolate drizzled with Warm Butterscotch Sauce	
<b><i>Bananas Foster</i></b>	<b>8.50</b>
Bacardi Rum Caramelized Bananas drizzled with Caramel Sauce and topped with Vanilla Bean Ice Cream	
<b><i>Fresh Fruit Sorbet Trio</i></b>	<b>10.50</b>
Presented in a Delicate Chocolate Cup	
<b><i>Single Fruit Sorbet or Scoop of Ice Cream</i></b>	<b>8.95</b>
Presented in a Delicate Chocolate Cup	
<b><i>Chocolate Raspberry Chambord Cake</i></b>	<b>7.75</b>
Decadent Chocolate Cake layered with Raspberry and Rich Chocolate Ganache	

*prices are per person*