

# Homestead

*America's Four Season Country Resort*

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## Banquet Menus

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Prices listed do not include a 20% taxable gratuity charge and sales tax.

Unless otherwise noted,  
prices listed are per person and are subject to change.

# Executive Coffee Service

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Build your own  
Continental and Break Package

## Morning

Sliced Seasonal Fruit, Carafes of Assorted Juices,  
Herbal Teas and Freshly Brewed Coffee  
Choose two items from the list below

## Mid-Morning

Freshly Brewed Coffee, Herbal Teas,  
Assorted Soft Drinks, Bottled Water

## Mid-Afternoon

Freshly Brewed Coffee, Herbal Teas, Bottled Water and Assorted Soft Drinks

**Choose one item below for each the Mid Morning and Mid-Afternoon Breaks**

Bagels with Cream Cheese	Homestead Cranberry Scones
Assorted Breakfast Pastries	Croissants with Butter and Jam
Assorted Fruit and Nut Breads	Homestead Cinnamon Rolls
Yogurt with Granola and Dry Cereal	String Cheese
Individual Bags of Chips	Trail Mix
M&M's® or Assorted Candy Bars	Granola Bars
Assorted Cookies	Rice Crispy Treats
Peanut Butter Bars	Lemon Bars
Macaroons	Domestic Cheese Tray
Fudge Brownies	Individual Bags of Pretzels

Full day, unlimited beverage service for the day  
**(May not be divided into multiple days)**

# Beverage Packages

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## All Day Package

(Based on an eight hour day)

Coffee, Decaffeinated Coffee, Hot Chocolate, Tea  
Sodas, Assorted Juices and Bottled Water

## Half Day Package

(Based on a four hour day)

Coffee, Decaffeinated Coffee, Hot Chocolate, Tea  
Sodas, Assorted Juices and Bottled Water

# Break Items à La Carte

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Assorted Soft Drinks

Assorted Yogurt

Whole Fresh Fruit

Seasonal Sliced Fruits  
(serves 50)

Homestead Scones, Assorted Breakfast  
Pastries, Bagels or Croissants

Chips and Salsa

Individual Potato Chips, String Cheese  
Pretzels, Assorted Candy Bars or Granola  
Bars

Assorted Bottled Juices

Hot Water for  
Herbal teas and Hot Chocolate

Freshly Brewed Coffee

Assorted Fruit and Nut Breads  
(serves 12)

Deluxe Mixed Nuts

M&M's® or Hard Tack Candy

Trail Mix  
(Granola, Mixed Nuts, Craisins®, Raisins  
and M&M's®)

# SPECIALTY BREAKS

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(10 person Minimum)

## **Cookie Break**

Assorted Freshly Baked Cookies and  
Homemade Brownies with Ice Cold Milk

## **Afternoon Tea**

Freshly Baked Scones, Strawberries and Cream, Watercress Puffs, Petit Fours,  
Chocolate Éclairs, and  
Selection of Herbal Teas

## **Health Break**

Assorted Yogurt, Whole Fresh Fruit,  
Granola Bars and Trail Mix,  
Vegetable Tray with Ranch Dip

## **Ice Cream Sundae Bar**

Vanilla Ice Cream, Double Fudge Brownies,  
Hot Fudge, Caramel, Chopped Walnuts, Sliced Strawberries,  
Bananas, Cherries, and Whipped Cream

## **Fiesta Break**

Tortilla Chips served with Seven Layer Bean Dip  
and Fresh Salsa

## **Ball Park Break**

Tortilla Chips with Nacho Cheese,  
Jumbo Pretzels and Roasted Peanuts

## **Cocktail Hour Break**

Potato Chips and Onion Dip, Mixed Nuts,  
Pretzels and Assorted Cheese Tray

## **Movie Break**

Fresh Popcorn and Assortment of Movie Candy

# Breakfast Entrée Selections

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All breakfast selections include  
Assorted Juices, House Roast Coffee, Herbal Teas or Hot Chocolate  
(15-Person Minimum)

**Breakfast is served until 11:00 AM**

## **Simon's Traditional Breakfast**

Scrambled Eggs, Choice of Sausage,  
Hickory Smoked Bacon or Cured Ham,  
Cottage Fried Potatoes and Homestead Cranberry Scone

## **Eggs Benedict**

Canadian Bacon or Smoked Salmon,  
Poached Eggs on a Toasted English Muffin with Hollandaise Sauce  
and Cottage Fried Potatoes

## **Country French Toast**

Lightly battered Cinnamon Bread  
served with Bacon, Strawberries  
and Warm Maple Syrup

## **Healthy Start**

Fruit and Yogurt Parfait,  
Tomatoes stuffed with Grilled Vegetables  
and topped with Poached Eggs,  
served with Roasted Potatoes and Bran Muffin

# Breakfast Selections

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Prices are based on one-hour buffet duration

**Breakfast is served until 11:00 am.**

## Continental Breakfast Buffet

(15-person minimum)

Assorted Juices including Freshly Squeezed Orange Juice,  
Sliced Seasonal Fruit,

Freshly Brewed Coffee Herbal Teas, and Hot Chocolate

Choice of Two:

Bagels with Cream Cheese

Homestead Cranberry Scones

Assorted Breakfast Pastries

Croissants with Butter and Jam

Assorted Fruit and Nut Breads

Homestead Cinnamon Rolls

Yogurt with Granola and Dry Cereal

## Homestead Breakfast Buffet

(25 person minimum; if less, add 20%)

Assorted Juices including Freshly Squeezed Orange Juice,  
Sliced Seasonal Fruits, Assortment of Cold Cereals,  
Freshly Scrambled Eggs, Salsa Fresca, Cottage Fried Potatoes,  
Hickory Smoked Bacon and Sausage,  
Assorted Breakfast Pastries and Scones,  
Freshly Brewed Coffee, Herbal Teas and Hot Chocolate

## Healthy Start Buffet

(25 person minimum; if less, add 20%)

Assorted Juices including Freshly Squeezed Orange Juice,  
Granola, Sliced Seasonal Fruits, Vanilla Yogurt,  
Hot Oatmeal, Raisins, Brown Sugar, Cottage Cheese,  
Whole Wheat Pancakes, Maple Syrup,  
Egg Beaters with Tomatoes, Salsa Fresca,  
Freshly Brewed Coffee Herbal Teas, and Hot Chocolate

# Breakfast Buffet Enhancements

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Breakfast Buffet Enhancements for an additional charge

Pancakes with Strawberries  
and Warm Syrup

French Toast with Strawberries  
and Warm Syrup

Hot Oatmeal, Raisins  
and Brown Sugar

Scrambled Eggs with Ham and Cheddar Cheese

Corn Beef Hash with Eggs  
and Hollandaise

Eggs Benedict with  
Canadian Bacon or Smoked Salmon

Cheese Blintzes with Strawberries and Raspberry Coulis

**Add an Omelet Station**

# LUNCHEON SELECTIONS

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Lunch is served between 11:00 am and 3:00 pm.

## Sandwich and Salad Selections

(15 person Minimum)

All luncheon selections include a choice of Side, and choice of Lemonade, Tropical Fruit Punch or Fresh Brewed Ice Tea, Coffee Service

### Side

(Choice of one per group)

Cottage Cheese  
Red Skin Potato Salad  
Macaroni Salad

Coleslaw  
Side Salad with House Vinaigrette  
Potato Chips

Choice of one per group

Two choices are available for an additional plate fee

### Chef Salad

Seasonal Greens with Diced Roasted Turkey, Diced Honey Glazed Ham, Swiss and Cheddar Cheese, Hard Boiled Eggs, Tomatoes, Cucumbers, Sprouts and Black Olives with Ranch or House Dressing

### Chipotle Chicken Caesar Salad

Grilled Chicken Breast sliced and served over Romaine Lettuce, Croutons, Parmesan Cheese with a Spicy Chipotle Caesar Dressing

### Grilled Vegetable Wrap

Grilled Zucchini, Portabella Mushrooms, Bell Peppers, Red Onions with Herb Goat Cheese and Fresh Basil in a Sun Dried Tomato Tortilla

### Grilled Chicken Sandwich

Grilled Breast of Chicken, Crisp Bacon, Lettuce, Tomato and Mayonnaise served on a Potato Roll

### Turkey Avocado Sandwich

Fresh sliced Turkey Breast, Avocado, Lettuce, Tomato, Sprouts, and condiments Served on Sourdough Bread

### Deli Combination Sandwich

Your choice of two meats:

Roast Breast of Turkey, Honey Baked Ham, Slow Roasted Beef or Genoa Salami, Cheddar Cheese, Lettuce, Tomato, served on a Potato Roll, and Condiments

# LUNCHEON PLATED SELECTIONS

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Lunch is served between 11:00 am and 3:00 pm.

## Entrée Selections

(15 person Minimum)

All luncheon selections include a Salad with House Vinaigrette, a choice of one Entrée, Fresh Rolls with Butter, Coffee Service, and choice of Lemonade, Tropical Fruit Punch or Fresh Brewed Ice Tea

Choice of one per group; two choices are available for an additional plate fee

### **Pesto Grilled Chicken**

Grilled Breast of Chicken  
with a Pesto Cream Sauce,  
served with Seasonal Vegetable  
Medley and Rice Pilaf

### **Half Rack of Barbecued Spare Ribs with a Honey Molasses Glaze**

served with Baked Beans and Cole Slaw

### **Lime Marinated London Broil with Chipotle Honey Sauce**

served with Vegetable Medley and  
Buttermilk Mashed Potatoes

### **Grilled Salmon**

Filet of Salmon Grilled with New Potatoes,  
Carrots, Onions, Corn and Wilted Spinach

### **Traditional or Vegetable Lasagna**

served with Spaghetti Squash  
and a Light Tomato Sauce

### **Grilled New York Strip Steak**

served with a Buttermilk Onion Ring,  
Mashed Potatoes, Chef's Vegetable with a  
Green Peppercorn Sauce

## Plated Dessert Selections

Select a dessert to enhance your plated lunch for an additional \$1 per person

German Chocolate Cake

Lemon Meringue Pie

Turtle Cheesecake

Carrot Cake

Assorted Fresh Berries  
over Vanilla Ice Cream

Strawberry Shortcake  
with Whipped Cream

# LUNCHEON FEATURED BUFFETS

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Lunch is served between 11:00 am and 3:00 pm.

Price is based on one-hour buffet duration.

All luncheon buffets include choice of Lemonade, Tropical Fruit Punch or Fresh Brewed Ice Tea (25-person minimum; if less add 20%)

## Deli Sandwich Buffet

Green Salad with Assorted Dressings and Condiments, Fresh Fruit Tray, Red Skin Potato Salad, Antipasto Salad of Grilled and Marinated Vegetables, Assortment of Roast Beef, Cured Ham, Breast of Turkey, Salami, Monterey Jack, Cheddar and Swiss Cheeses, Assorted Condiments, Potato Chips, a selection of Breads and Rolls

### Deli Sandwich Buffet Enhancements for additional charge

Penne Pasta with Grilled Vegetables  
and Pesto Sauce

Fettuccine Alfredo  
with Fire-Roasted Mushrooms

Creamy Tomato Basil Soup

Broccoli Cheddar Soup

## Homestead Lunch Buffet

Tossed Green Salad with Assorted Condiments and Dressings,  
Sliced Seasonal Fruit Tray, Homestead Rolls and Butter,  
Penne Pasta Salad with Roasted Tomatoes and Olives,  
Herb Roasted Potatoes or Rice Pilaf

### Your choice of Entrée(s):

Marinated Chicken Breast with Rosemary  
Garlic Sauce

Roast Pork Loin with Maple Apple Glaze

Lime Marinated London Broil with Chipotle  
Honey Glaze

Brisket of Beef with Horseradish Barbecue  
Sauce

Grilled Petite Salmon with Ginger Soy  
Sauce

Roast Breast of Turkey with Pan Gravy

# LUNCHEON SPECIALTY BUFFETS

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Lunch is served between 11:00 am and 3:00 pm.

## West Coast Salad and Soup Buffet

Tomato Basil Soup  
Spring Salad Mix with Balsamic Dressing and Condiments  
Chopped Romaine Salad  
Grilled Chicken Salad with Cilantro Pesto Dressing  
Asian Spinach Salad  
Fresh Mozzarella with Marinated Tomatoes  
Fresh Fruit Tray  
Pesto Grilled Chicken  
Marinated Grilled Flank Steak with Mango Barbecue Relish  
Assorted Artisan Breads

## Barbecue Sandwich Buffet

Red Skin Potato Salad, Pasta Salad with Grilled Vegetables  
Baked Beans with Hickory Bacon  
Watermelon Tray  
Sliced Domestic Cheese Tray  
Assorted Condiments  
Freshly Baked Rolls

### Your choice of two items per group:

Hamburgers and Bratwurst with Sauerkraut  
Slowly Smoked Brisket of Beef  
Fire Roasted, Slow-Simmer Pulled Pork  
Grilled Chicken with Honey Barbecue Sauce

## Oriental Buffet

Soy Glazed Chicken Salad with Almonds  
Asian Spinach Salad  
Hot and Sour Soup  
Pork Pot Stickers  
Egg Rolls with Hot Mustard Sauce  
Sweet and Sour Chicken  
Kung Pao Beef  
Stir Fried Vegetables  
Steam White Rice and Ham Fried Rice

# LUNCHEON SPECIALTY BUFFETS

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(continued)

Lunch is served between 11:00 am and 3:00 pm.

## Italian Buffet

Caesar Salad  
Antipasto Tray with Marinated Olives, Vegetables, Italian Meats and Cheeses  
Fresh Seasonal Fruit Tray  
Penne Pasta with Grilled Chicken in Pesto Cream,  
Traditional or Vegetable Lasagna  
Sautéed Zucchini and Yellow Squash  
Warm Garlic Bread

## Mexican Buffet

Tortilla Chips with Pico de Gallo,  
Assorted Warm Flour Tortillas,  
Grilled Chicken and Beef  
Three-Cheese Enchiladas with Red Sauce,  
Spanish Style Rice,  
Refried Beans,  
Chopped Tomatoes, Shredded Lettuce, Sour Cream, Guacamole,  
Monterey Jack and Cheddar Cheese,  
Roasted Garlic Salsa

### Buffet Enhancements available for an additional charge

Marinated Flank Steak with  
Chipotle Pepper Glaze

Grilled Salmon  
with Tequila and Lime

## Buffet Dessert Selections

Select a dessert to enhance your lunch buffet for an additional \$1 per person

Double Chocolate Cake	Assorted Mini Pastries
New York Style Cheesecake	Cannolis
Raspberry Mousse	Warm Bread Pudding with a Vanilla Cinnamon Sauce
Carrot Cake	Fresh Fruit Coupe with Whipped Cream
Fresh Fruit Tarts	Cookies & Brownies

# HORS D'OEUVRE MENU

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(Eight pieces, per person, per hour recommended, 50 pieces per tray)  
\$25.00 fee per server per hour for Passed Hors D'oeuvre Service

## Cold Hors D'oeuvre

Assorted Deluxe Canapés

Vegetable Crudités

Assorted Bruschetta  
served with Tapenade

Seasonal Sliced Fruits

International Cheese  
Board

Shrimp Salad Canapés

Assorted Sushi Rolls  
and Sashimi  
**(75 pieces)**

Antipasto Tray

Assorted Finger  
Sandwiches

Prosciutto Wrapped in  
Melon

Iced Jumbo Shrimp

Smoked Salmon Tray  
with Assorted Condiments  
and Toast Points

Assorted Mini Dessert  
Pastries

Chocolate Fountain with Strawberries, Pineapple,  
Cookies, Brownies, Pretzels & Rice Crispy Squares  
(100 Person Minimum)

## Hot Hors D'oeuvre

Spring Rolls  
with Plum Dip

Skewered Chicken  
with Spicy Teriyaki Glaze

Crab-Stuffed Mushroom  
Caps with Hollandaise  
Sauce

Baked Brie en Croué with  
Cranberry Cabernet  
Sauce

Scallops wrapped in  
Bacon

Herb Quiche Tarts with  
Smoked Cheddar

Crab Cakes  
with Roasted Red Pepper  
Remoulade

Smoked Baby-Back Ribs  
with Barbecue Glaze

Gruyere Cheese Fondue  
with Crusty Baguettes

Goat Cheese & Grilled  
Portobello Mushrooms in a  
Puff Pastry

Coconut Shrimp  
with Sweet & Sour  
Chutney

Swedish Meatballs

Buffalo Sliders with  
Provolone Cheese,  
Caramelized Onions &  
Tarragon Aioli

# HORS D'OEUVRE RECEPTION SPECIALITIES

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(Continued)

To enhance your hors d'oeuvre Buffet

All items are served by an uniformed Chef

\*Steamship of Beef with Condiments and Fresh Rolls  
(serves 150)

\*Roasted New York Strip with Horseradish Sauce and Roasted Garlic Bruschetta  
(serves 50)

Pasta Station with Cheese Tortellini, Linguine, Alfredo and Pesto Sauces  
(30 person minimum)

\*Roast Breast of Turkey with Assorted Condiments and Fresh Rolls  
(serves 30)

\*Prime Rib of Beef with au Jus, Horseradish and Fresh Rolls  
(serves 30)

\*Glazed Ham baked with Honey and served with Condiments and Fresh Rolls  
(serves 50)

Traditional Caesar Salad Station  
(30 person minimum)

**Ice Sculptures are available upon request for an additional charge**

# DINNER ENTRÉE SELECTIONS

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All dinner selections include one choice of:  
Starter, Entrée, Chef's Vegetable, Fresh Rolls with Butter, Dessert,  
Lemonade, Tropical Fruit Punch or Fresh Brewed Ice Tea per group  
Coffee Service  
(15-person minimum)

## **Starter**

Choice of one per group

### **Homestead Salad**

Romaine Lettuce  
Red Onion  
Grated Parmesan Cheese  
Croutons and Raspberry Vinaigrette Dressing

### **Wedge of Iceberg**

with Tomatoes, Cucumbers  
Choice of Bleu Cheese or Ranch Dressing

### **Caesar Salad**

Tossed Romaine Lettuce  
Parmesan Cheese  
Croutons  
Garlic-Anchovy Dressing

### **Baby Field Greens Salad**

Tossed with Dried Tomatoes  
Artichoke Hearts  
Balsamic Vinaigrette

### **Spinach Salad**

Tossed with Mushrooms  
Hard Boiled Eggs  
Red Pepper  
Sweet and Sour Dressing

## **Dinner Entrée Enhancements for additional charge**

Cream of Tomato Basil Soup  
Broccoli Cheddar Soup  
3 Jumbo Coconut Shrimp with Sweet and Sour Chutney

# DINNER ENTRÉE SELECTIONS

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(continued)

## Entrées

Select one choice

Two choices are available for an additional plate fee

### **Roasted Prime Rib of Beef**

with Creamed Horseradish  
Baked Potato and Chef Vegetable  
**15 person minimum**

### **Pan Seared Breast of Chicken**

served with White Wine Reduction and  
Mushroom Garlic Sauce Supreme,  
Mashed Red Potatoes and Vegetable

### **Pork Loin with Dijon Mustard Crust**

served with Smashed Red Potatoes and  
a Madeira Caramelized Onion Sauce

### **Roast Rack of Lamb with Mint Pesto**

served with Pan Roasted New Potatoes  
and a Rosemary-Balsamic Reduction

### **Charbroiled New York Strip Steak**

served with Mushrooms Sautéed  
in Garlic, and Baked Potato

### **Grilled Salmon**

with Garlic Mashed Potatoes and a Lemon-  
Chive Sauce

### **Breast of Chicken with Parmesan Crust**

served on Wilted Spinach with Tomato and  
Three-Cheese Orzo Pasta

### **Halibut with Roasted Pistachio Crust**

served with Potatoes in Parsley Butter  
and a Tomato-Saffron Sauce

### **Duo of Petit Filet of Beef and Salmon**

with Buttermilk Mashed Potatoes  
and a Roasted Tomato Béarnaise Sauce

### **Mixed Grill**

Duo Petite of Beef and Chicken Breast with  
Buttermilk Mashed Potatoes and a  
Mushroom Sauce

### **Charbroiled Filet Mignon**

Served with Baked Potato and Merlot Sauce

# DINNER ENTRÉE SELECTIONS

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## Vegetarian Entrées

Choice of one

### Saffron Risotto

Artichoke-Feta Salad  
Pistachio Olive Tapenade

### Sweet Potato and Black Bean Polenta

Braised Greens  
Smoky Tomato Sauce

### Hazelnut and Gorgonzola Ravioli

Roasted Tomato  
Fennel and Leek Concasse

### Szechuan Pasta

Oriental Sautéed Vegetables  
With Szechuan Noodles

### Braised Mushroom and Red Lentil Cakes

Grilled Apple  
Shallot Walnut Relish  
Chevre Cream Sauce

## Desserts

Choice of one

### Key Lime Cheesecake

with Fresh Whipped Cream

### Caramel Pecan Cheesecake

### New York Style Cheesecake

with Fruit Topping

### Pumpkin Cheesecake

(Seasonal September-January)

### Poppy Seed Cake

with Cream Cheese Filling

### Strawberry Shortcake

(Seasonal March-October)

Homemade Butter Pound Cake with  
Fresh Strawberries and Whipped Cream

### Cream Puff Sundae with Hot Fudge

served with Vanilla Bean Ice Cream

### Fresh Fruit Coupe

with Crème Anglaise

### Chocolate Torte

# DINNER BUFFET SELECTIONS

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Price is based on one-hour buffet duration. All dinner buffets include choice of Tropical Fruit Punch, Lemonade or Fresh Brewed Ice Tea and Coffee Service.  
(Minimum 25 people; if less, add 20%)

## Homestead Dinner Buffet

Tossed Green Salad with Assorted Condiments and Dressings,  
Sliced Seasonal Fruits, Imported and Domestic Cheeses,  
Penne Pasta with Grilled Vegetables and Roasted Tomato Vinaigrette,  
Garlic Mashed or Parsley Buttered Potatoes, Fresh Seasonal Vegetable Medley,  
Fresh Rolls with Butter, Assorted Pastries and Chocolate Bread Pudding with Caramel Sauce

### Your Choice of Entrée(s):

#### Marinated Breast of Chicken

With Garlic-Rosemary Jus

#### Roast Breast of Turkey

With Pan Gravy and Cranberry Chutney

#### Dijon Crusted Pork Loin

With Madeira Sauce

#### Grilled Salmon

With a Ginger-Soy Glaze

#### Halibut

With Grapefruit Beurre Blanc

#### Grilled New York Strip Steak

With Green Peppercorn Sauce

#### Roast Prime Rib of Beef

With Horseradish Sauce

## Western Hoe-Down Buffet

Warm Jalapeno Cornbread with Honey,  
Salad Bar-X with Salad Fixin's and Assorted Dressings,  
Fresh Fruit Salad, Watermelon Tray, Corn on the Cob with Grilled Vegetables,  
Campfire Baked Beans with Bacon and Onion,  
Assorted Pies and Fruit Cobbler with Whipped Cream

### Your Choice of Entrée(s):

#### Lime Marinated Flank Steak

with Chipotle-Honey Sauce

#### Whole Smoked Chicken

with Carolina Sauce

#### Breast of Chicken

Herb-Marinated and Charbroiled

#### Brisket of Beef

with Horseradish Barbecue Sauce

#### Barbecued Spare Ribs

with a Honey Molasses Glaze

#### Filet of Salmon

with Mango Chipotle Salsa

#### New York Strip Steak

with Fire Grilled Onions (add \$3 per person)

#### Filet Mignon

with Cracked Mustard (add \$5 per person)

**A uniformed Chef may accompany your buffet to carve or grill for \$50 per hour**

# DINNER SPECIALTY BUFFETS

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## **Oriental Buffet**

Spinach Salad,  
Mandarin Orange Salad with Almonds  
Sweet and Sour Soup  
Pork Pot Stickers  
Sweet and Sour Chicken  
Kung Pao Shrimp  
Peppered Beef and Broccoli  
Stir Fried Vegetables and Ham Fried Rice  
Fortune Cookies and Assorted Mini Fruit Tarts

## **Country Inn Buffet**

Warm Cornbread Muffins with Honey Butter  
Salad Bar with Condiments and Assorted Dressings  
Broccoli Cheese Soup  
Fresh Fruit Tray  
Roast Chicken  
Country Fried Steak  
Oven Barbecued Pork Chops  
Glazed Carrots  
Au Gratin Potatoes  
Lemon Meringue Pie and Chocolate Layer Cake

## **Hawaiian Luau Buffet**

Island Greens Salad with Assorted Condiments and Dressings  
Lomi Lomi Salmon Salad  
Hawaiian Cole Slaw  
Tropical Fruit Tray with Pineapple and Papaya  
Steamed Rice  
Kahlua Pork  
Shrimp Teriyaki  
Tiki Tiki Chicken,  
Aloha Sweet Potatoes  
Pineapple Bread Pudding with a Pina Colada Sauce and Chocolate Macadamia Nut Cake

Whole Roasted Kahlua Pig is available for an additional charge  
(Market Price)

# DINNER SPECIALTY BUFFETS

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(continued)

## Southwest Buffet

New Mexico Tortilla Soup  
Tortilla Chips with Smoked Tomato and Corn Salsa  
Tossed Green Salad with Assorted Condiments and Dressings  
Grilled Chicken Salad with Cilantro Pesto Dressing  
Marinated Flank Steak with Black Bean Mango Relish  
Pecan Crusted Halibut with Pasilla Orange Glaze  
Spice Crusted Pork Loin with Pinto and Wild Mushroom Sauce  
Seared Zucchini with Roasted Tomatoes  
Chorizo Rice with Peppers  
Chocolate Flan, Strawberry Bunuelos

## Italian Buffet

Minestrone Soup  
Caesar Salad  
Assorted Bruschettas  
Antipasto with Marinated Vegetables, Salami and Provolone  
Penne Pasta with Grilled Shrimp and Sun dried Tomato Sauce  
Cantaloupe and Prosciutto Tray  
Sautéed Squash with Basil  
Chicken Breast with Wild Mushrooms and Marsala  
Grilled Salmon and Leeks on Lemon Orzo  
Tiramisu and Cannolis

## Creole Buffet

Mardi Gras Salad with Shrimp, Plantation Spicy Potato Salad,  
Marinated French Market Salad, Corn Cakes, Cajun Rataouille

### Your Choice of 3 Entrées :

Chicken Gumbo	Blackened Salmon with Red Pepper Remoulade
Crawfish Etouffe	
Braised Spareribs Lafayette Style	Blackened Catfish with Red Pepper Remoulade
Bourbon Street Chicken	
Shrimp Jambalaya	

### Your Choice of 2 Desserts:

Bread Pudding with Whiskey Sauce  
Pecan Pie with Whipped Cream  
Sweet Potato Pie

# LIQUOR SERVICES

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## Bar Service Fees

For 25 people or less a Cocktail Server Fee of **\$25** Per Hour with a Two Hour Minimum

**Beer and Wine Bar Minimum \$200**

**Full Bar Minimum \$300**

## Premium Brands

Grey Goose Vodka, Tanqueray Gin, Cuervo 1800, Knob Creek Bourbon, Capt. Morgan, Glenlivet Scotch and Crown Royal

## Call Brands

Absolut Vodka, Jack Daniels Bourbon, Cuervo Gold, Bacardi Light Rum, J&B Rare Scotch, Beefeaters Gin and Seagram's V.O.

## Cordials

Bailey's Irish Cream, Grand Marnier, B&B Dom, Kahlua, Christian Brothers Brandy and Amaretto Di Saronno

## House Wines

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel, Sauvignon Blanc and Champagne

## Beer

**Domestic:** Coors, Coors Light, Budweiser, Budweiser Light, Corona

**Specialty:** Heineken, Dos Equis, Sierra Nevada Pale Ale, Assorted Wasatch Beers, Amstel Light, O'Doul's and Coors Cutter

***Please Note:*** As hosts, we at the Homestead Resort are responsible for monitoring the potential intoxication of our guests. We will regulate bar service, when necessary, to ensure the safety of all guests.