



*The Venue at  
Culinary Menu*

## *Banquet Hors d'Oeuvres*

### **Priced @ \$2.50 per person ++**

- Spinach and Artichoke Dip with Fresh Corn Tortilla Chips
- Crab Dip with Crispy Wontons

### **Priced @ \$16.00 per dozen ++**

- Mushroom Caps Stuffed with Blue Cheese and Crabmeat
- Dry Rubbed Baby Back Ribs
- Smoked Chicken Ravioli with Sweet and Sour Sauce
- Honey Glazed Sesame Wings
- Grilled Vegetable Kabobs
- Coconut Chicken Satays
- Jerk Marinated Pork Skewers
- Brie and Orange Marmalade en Croute
- Assorted Canapés

### **The following are available for \$20/Dozen ++**

- Jonah Crab Cakes with Remoulade
- Breaded Butterflied Shrimp with Cocktail Sauce
- Mini Crabcakes with Remoulade and Sautéed Corn
- Scallops Wrapped in Bacon

Fruit and Cheese Display

Feeds approximately 20 people.

\$50.00++

## *Banquet Lunch Entrees*

### **SALADS**

#### **Mizan Plaz Salad**

Mixed Field Greens, Toasted Pine Nuts, Alabama Goat Cheese, Shaved Red Onions and Balsamic Vinaigrette. Served with a Lavosh Cracker

**\$4.00**

#### **Lavender Pear Salad**

Baby Mixed Lettuces, Vanilla Poached Pears, Fire Roasted Red Bell Peppers, Maytag Blue Cheese, Candied Walnuts with Lavender Vinaigrette. Served with a Lavosh Cracker

**\$4.50**

#### **\*House Tossed Salad\***

Mixed Lettuces, Grape Tomatoes, Shaved Onions, Sliced Cucumbers, Cheddar Cheese with Choice of Dressing

**\$3.00**

#### **\*Baby Spinach Salad\***

Fresh Baby Spinach, Shaved Purple Onions, Queso Fresco Crumbles, Toasted Pecans with Bacon-Shallot Vinaigrette. Served with a Parmesan Cracker

**\$4.00**

## ENTRÉES

### **Shrimp and Grits**

Sautéed Gulf Shrimp, Creamy Stone Ground Grits, Andouille Sausage with Louisiana Tasso Ham Sauce  
**\$13.00 per person ++**

### **Grilled Atlantic Salmon**

Pan Roasted Potato Cake, Sautéed Grape Tomatoes and Baby Spinach, Blackened Corn and Blue Crab Salsa with Chive Butter Sauce  
**\$14.00 per person ++**

### **Pan Seared Black Grouper**

Deep Fried Polenta Cake, Grilled Asparagus, Fresh Pico De Gallo with Tobiko Caviar Butter Sauce  
**\$14.75 per person ++**

### **Seafood Fettuccine Pan Roast**

P.E.I. Mussels, Sautéed Shrimp, Roasted Tomatoes, Fire Roasted Bell Peppers with White Wine Cream Sauce  
**\$13.00 per person ++**

### **Smoked Chicken and Farfalle Pasta**

Roasted Bell Peppers, Caramelized Onions, Sautéed Cherry Tomatoes, Fresh Basil with Natural Pan Sauce  
**\$14.00 per person ++**

### **Herb Roasted New Zealand Beef Tenderloin**

Horseradish Scented Mashed Potatoes, Sautéed Haricot Verts, Portobello Mushroom Ragout with Veal Glace  
**\$16.00 per person ++**

### **Boursin Cheese Stuffed Chicken Breast**

Creamy Boursin Cheese, Artichoke Asparagus Risotto, Grape Tomatoes, Fresh Basil with Lemon Butter Sauce  
**\$13.00 per person ++**

### **Whole Grain Mustard Roasted Pork Tenderloin**

Bacon-Cheddar Potato Puree, Sautéed Green Beans and Onions, Fried Leeks with Kentucky Bourbon Pan Sauce  
**\$15.00 per person ++**

### **Veal Saltimbocca**

Mediterranean Vegetable Risotto, Caramelized Pearl Onions, Roasted Tomatoes with Natural Pan Jus  
**\$14.50 per person ++**

### **Vegetarian Platter**

Sautéed and Roasted Seasonal Vegetables, Served Over Wild Rice Pilaf or Mashed Potatoes  
**\$13.00 per person ++**

Lunch Entrées include Choice of Dessert, Coffee, Tea and Water.

Salads may be added for menu price.

Our chefs are able to create a special menu for you upon request.

\*\*Denotes items available for pre-set functions

*Prices listed are for one entrée only. If having two entrées, price per head will equal the higher priced entrée.  
Please note, prices do not include 23% service charge and applicable taxes.*

*Banquet Plated Dinner*

## SALADS

### **Mizan Plaz Salad**

Mixed Field Greens, Toasted Pine Nuts, Alabama Goat Cheese, Shaved Red Onions and Balsamic Vinaigrette. Served with a Lavosh Cracker

### **Lavender Pear Salad**

Baby Mixed Lettuces, Vanilla Poached Pears, Fire Roasted Red Bell Peppers, Maytag Blue Cheese, Candied Walnuts with Lavender Vinaigrette. Served with a Lavosh Cracker

### **\*House Tossed Salad\***

Mixed Lettuces, Grape Tomatoes, Shaved Onions, Sliced Cucumbers, Cheddar Cheese with Choice of Dressing

### **\*Baby Spinach Salad\***

Fresh Baby Spinach, Shaved Purple Onions, Queso Fresco Crumbles, Toasted Pecans with Bacon-Shallot Vinaigrette. Served with a Parmesan Cracker

## **ENTRÉES**

*Multiple Choice of Entrée Additional \$8.00 per person*

### **Maine Lobster Tail and Seared Nantucket Sea Scallops**

Steamed P.E.I. Mussels, Asparagus Risotto, Grape Tomatoes, And Fried Onions with Chive Butter Sauce  
**\$36.00 per person ++**

### **Ancho Chili Barbequed Salmon**

Celeriac Whipped Potatoes, Sautéed Grape Tomatoes and Baby Spinach, Blackened Corn and Blue Crab Salsa with Caramelized Onion Butter Sauce  
**\$28.00 per person ++**

### **Grilled Angus Ribeye with Blue Crab Stuffed Gulf Shrimp**

Celery Root Scented Potato Puree, Grilled Asparagus, Shiitake Mushrooms and Spinach Ragout with Smoked Tomato Pecan Glace.  
**\$32.00 per person ++**

### **Pan Seared Black Grouper with Grilled Shrimp**

Deep Fried Polenta Cake, Grilled Asparagus, Wild Mushrooms, Fresh Pico De Gallo with Tobiko Caviar Butter Sauce  
**\$32.00 per person ++**

### **Jumbo Lump Blue Crab Cake**

Roasted Corn, Grape Tomatoes, Sautéed Leeks, Crispy Buttermilk Onions, Fresh Herbs with Jalapeño Cream Sauce  
**\$31.00 per person ++**

### **Sesame Seared Ahi Tuna**

Wasabi Mashed Potatoes, Sautéed Asian Vegetables, Shiitake Mushroom Compote, Ginger Scented Asparagus, with Mirin Wine Butter Sauce  
**\$31.00 per person ++**

### **Herb Roasted New Zealand Beef Tenderloin**

White Truffle Scented Mashed Potatoes, Sautéed Haricot Verts, Grilled Onions, Portobello Mushroom Ragout with Veal Glace  
**\$30.00 per person ++**

### **Rosemary Roasted Prime Rib or Beef**

Bacon Cheddar Mashed Potatoes, Stewed Green Beans, Yorkshire Pudding with Caramelized Onion Jus  
**\$26.00 per person ++ ( not available for Multiple Entrée Option )**

### **Whole Grain Mustard Roasted Pork Tenderloin**

Alabama Goat Cheese and Bacon Grits, Sautéed Green Beans and Onions, Baby Carrots, Fried Leeks with Calvados Pan Reduction  
**\$29.00 per person ++**

### **Veal Saltimbocca**

Mediterranean Vegetable Risotto, Caramelized Pearl Onions, Pin-Striped Baby Beets, Baby Red Carrots, Roasted Tomatoes with Natural Pan Jus  
**\$28.00 per person ++**

**Maple Smoked Duck Breast with Grilled Andouille Sausage**

Wild Mushroom Risotto, Sautéed Yellow Squash, Roasted Sweet Potatoes, Cranberry Chutney with Fino Sherry Duck Glace  
**\$29.00 per person ++**

**Vegetable Stuffed Chicken Breast**

Wild Mushroom and Silver Queen Corn Cake, Wilted Spinach and Onions with Cassis Pan Reduction  
**\$27.00 per person++**

**Vegetarian Platter**

Sautéed and Roasted Seasonal Vegetables, Served Over Wild Rice Pilaf or Mashed Potatoes  
**\$25.00 per person++**

Dinner Entrees Include Choice of Salad, Dessert, Coffee, Tea and Water.  
Our Chefs Are Able to Create A Special Menu For You Upon Request  
\*\*Denotes Items Available For Pre-Set Functions

*Prices listed are for one entrée only. If having two entrées, price per head will equal the higher priced entrée.  
Please note, prices listed do not include 23% service charge and applicable taxes.*

## *Banquet Plated Dessert Menu*

Please choose one of the following to complete your meal:

**Traditional Tiramisu**

Timeless Classic with Layers of Espresso Soaked Ladyfingers, Sweet Mascarpone Mousse, Topped with Brute Cocoa, Served with Fresh Raspberry Coulis and Italian Lace Cookie

**Warm Cinnamon Cobbler**

Peach, Apple, or Berry Cobbler with Cinnamon Crumble Crust, Served with Vanilla Bean Ice Cream and Caramel Sauce

**Mocha Torte**

Rich Mocha Mousse on Flourless Chocolate Torte, Macerated Berries, Chocolate Butterscotch Sauce, With Hazelnut Croquet

**Vanilla Bean Crème Caramel**

Vanilla Bean Custard with Dark Caramel Topping, Served with Candied Coffee Tuile and Chantilly Cream

**Flavored Crème Brulee**

Vanilla Bean, Grand Marnier, Frangelico, Kahlua, Peach, Espresso, or White Chocolate, with Caramelized Sugar, Dentelle Crisp and Whipped Cream

**French Silk Cheesecake**

Classical Cheesecake with Graham Cracker Crust, Served with Fresh Berries and Strawberry Sauce

**Flourless Chocolate Torte**

Rich Chocolate Torte, Served with Whipped Cream and Raspberry Sauce

**Seasonal Dessert Tasting**

The Chef's Selection of Three Seasonal Mini Desserts with Sauces

**Our chefs are able to create a special dessert for you upon request**

# Receptions - Basic Package

**Fruit and Cheese Reception** ..... **\$15.00 per person ++**  
Fresh Fruit, Cheese and Sausage Displays with Breads, Crackers and Lavosh, Crudités with Ranch Dip,  
Assorted Chutney and Mustards

**Wine and Cheese Reception** ..... **\$30.00 per person ++**  
(Light Reception)  
Fruit and Cheese Reception Package, PLUS:  
House Chardonnay, Merlot or Cabernet Sauvignon, and Beverage Station (Iced Tea, Water, and Coffee)

**Fruit and Cheese Reception, PLUS:** ..... **\$22.00 per person ++**  
Choice of Two Hors d'Oeuvres (Total of 5 pieces per guest) and Beverage Station

**Light Reception with House Wines** ..... **\$35.00 per person++**

Any Additional Hors d'Oeuvres can be added to the above for

**\$16.00 per dozen++:**

- Jonah Crab Cakes with Remoulade
- Mushroom Caps Stuffed with Blue Cheese and Crabmeat
- Dry Rubbed Baby Back Ribs
- Smoked Chicken Ravioli with Sweet and Sour Sauce
- Honey Glazed Sesame Wings
- Grilled Vegetable Kabobs
- Coconut Chicken Satays
- Jerk Marinated Pork Skewers
- Brie and Orange Marmalade en Croute
- Assorted Canapés

**\$2.50 per person++:**

- Spinach and Artichoke Dip with Fresh Corn Tortilla Chips
- Crab Dip with Crispy Wontons

## Receptions - Package Additions

**Pasta Bar** ..... **\$5.00 per person ++**  
Bow Tie Pasta prepared with Three Sauces and an Array of Toppings and Ingredients

**Carved Beef Station** ..... **\$10.00 per person++**  
Smoked Prime Rib, Carved in the room with Dollar Buns, Horseradish, Mayonnaise and Dijon Mustard

**Shrimp and Crab Claw Cocktail** ..... **\$7.50 per person++**  
Boiled and Peeled Jumbo Shrimp, Snow Crab Claws, Cocktail Sauce and Lemon

## *Reception Package Desserts*

**Bananas Foster Flambé Station** ..... **\$5.00 per person ++**

Bananas, Brown Sugar, Butter, Crème de Banana Liquor and Brandy  
Flambéed in the room and served with Vanilla Bean Ice Cream

**Cherries Jubilee Flambé Station**

Sweet Cherries with Almonds and Brandy

**Flambéed in the room with Vanilla Bean Ice Cream** ..... **\$6.00 per person ++**

**Ice Cream Sundae Bar** ..... **\$5.50 per person ++**

Vanilla Bean Ice Cream with all the traditional toppings:  
Whipped Cream, Hot Fudge, Caramel Sauce, Butterscotch Sauce, Strawberry Sauce, Chocolate Chips,  
Cookie Crumbles, Cherries and Nuts

**Mini Dessert Station** ..... **\$5.00 per person ++**

All Dessert Stations and Carving Stations are accompanied by a Chef and a \$75.00++ chef fee will be applied.

**30 person minimum for all choices listed above.**

## *Beverages*

(Minimum of Three Gallons)

Non-Alcoholic Punch .....	\$16.00 per gallon ++
Champagne Punch .....	\$40.00 per gallon ++
Coffee Regular or Decaffeinated .....	\$16.00 per gallon ++
Sweetened or Regular Iced Tea .....	\$16.00 per gallon ++
Lemonade .....	\$16.00 per gallon ++

## *Cash Bar*

Cocktails .....	\$6.00 – 8.00
House Wine by the glass .....	\$5.00
Domestic Beer .....	\$4.00
Imported Beer .....	\$4.00
Soft Drinks .....	\$2.00
Bottled Water .....	\$2.00

## *Hosted Bar*

Cocktails House Brand .....	\$5.50++
Cocktails Call Brand .....	\$5.50++
Wine .....	\$20.00++ per bottle
Domestic Beer .....	\$2.75++
Imported Beer .....	\$3.50++
Soft Drinks .....	\$1.50++
Bottled Water .....	\$1.50++

**Bartenders @ \$125.00 for each for 3 hours**  
**Each additional hour \$25/ per bartender per hour**