



THE HERITAGE GRILL



2012 BANQUET MENU

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BANQUET ROOM FEES AND INFORMATION

- Facility Fees:** \$250 for Meetings in the Banquet Room
\$500 for Weddings in the Banquet Room
Nominal Fee for the entire Restaurant
- Linen Service:** We provide complimentary white linen table clothes to all wedding dinner parties. Please contact the Manager for non-wedding linen pricing.
- Overlays:** Overlays and additional colored linen is available upon request and subject to color availability. Please contact the Manager for pricing.
- Drink Tickets:** \$5 per ticket. Our standard drink ticket is redeemable for choice of well liquor, beer, house wine or soft drinks.
- Bar Service:** Hosted bars (“open bars”) are priced per drink and a private bartender will be provided.
- Dance Floor:** Various sizes are available. Please contact the Manager for pricing and details.
- Wedding Ceremony:** Please contact the Manager for pricing and availability.

No outside food and/or beverages are allowed on the premises at any time, except for event specific items such as birthday or wedding cakes.

BREAKFAST BUFFET PACKAGES*Priced per person*

Classic Continental <i>Assorted croissants and muffins, tropical fruit platter, coffee and assorted juices</i>	\$10.00
Executive Continental <i>Assorted breakfast breads and pastries with butter and jam, tropical fruit platter, bagels and cream cheese, hard-boiled eggs, coffee and assorted juices</i>	\$12.00
All American Breakfast <i>Scrambled eggs, apple wood smoked bacon, sausage links, country fried potatoes, fresh fruit platter, coffee and assorted juices</i>	\$15.00
Heritage Grand Brunch <i>Assorted breakfast breads and pastries with butter and jam, tropical fruit platter, scrambled eggs, meat and vegetarian quiche, apple wood smoked bacon, sausage links, maple-glazed ham, French toast with banana compote, country fried potatoes, coffee and assorted juices</i>	\$19.00
Omelet Station <i>Spice up any of our breakfast buffet packages and bring in one of our chefs to create made-to-order omelets from a large selection fresh ingredients, including: ham, bacon, mushrooms, bell peppers, sautéed onions, tomatoes, Cheddar and Swiss cheeses</i>	Add \$8.00

A LA CARTE BREAKFAST SELECTIONS*A minimum of three choices. Priced per person*

Assorted Croissants and Muffins	\$2.95
Breakfast Breads <i>Served with butter and jam</i>	\$3.25
Bagels and cream cheese <i>Includes tomatoes, cucumbers and shaved red onions</i>	\$3.75
With Smoked Salmon	\$7.25
Maple Pecan Coffee Cake	\$3.25
Yogurt, Mixed Berry and Granola Trifle	\$3.50
Tropical Fruit Platter	\$3.50
Orange Yogurt Fruit Salad	\$3.75
Whole Fruit Basket	\$2.00
Fruit Smoothies	\$4.50
Hard Boiled Eggs	\$2.25
Assortment of Cold Cereals	\$3.00
Coffee	\$2.75
Assorted Fruit Juices	\$3.00

HOT BREAKFAST SELECTIONS*Priced per person*

French Toast <i>Topped with banana compote</i>	\$6.25
Lemon and Cheese Blintz <i>Topped with apple cinnamon topping</i>	\$6.75
Vegetarian Quiche <i>With spinach, avocado and feta cheese</i>	\$6.25
Bacon and Black Forest Ham Quiche <i>With cheddar cheese</i>	\$6.50
Southwestern Frittata <i>With chorizo sausage, potatoes, roasted red peppers, fresh cilantro and jack cheese</i>	\$7.00
Mushroom Strata <i>Crusty bread soaked in a savory egg batter, layered with sautéed mushrooms and Swiss cheese and baked to a golden brown</i>	\$6.75
Huevos Rancheros <i>Flour tortilla topped with refried beans, fried egg, pork green chili, jack cheese and served with sour cream and salsa (Vegetarian green chili available upon request)</i>	\$7.00
Breakfast Burritos <i>With eggs, potatoes, sausage, smothered with pork green chili and cheddar cheese (Vegetarian burritos and green chili available upon request)</i>	\$7.00
Scrambled Eggs	\$3.50
Apple Wood Smoked Bacon	\$3.75
Breakfast Sausage Links	\$3.75
Maple Glazed Ham	\$4.00
Country Fried Potatoes	\$3.00

CHILLED APPETIZERS

Priced per person. Includes 25 servings per item unless noted otherwise.

Slow Roasted Shaved Beef Salad <i>With red onions, capers, fresh basil and balsamic served on a crostini</i>	\$56.00
Sesame Crusted Ahi Tuna <i>Served on a crisp wonton chip with minced Asian vegetables and sweet soy</i>	\$70.00
Italian Pinwheels <i>With olive tapenade, sundried tomato and basil pesto</i>	\$36.00
Idaho Red Trout Salad <i>Served in a herbed new potato cup</i>	\$50.00
Thinly Sliced Grilled Portobello <i>Served on crostini with peppercorn tarragon dressing</i>	\$46.00
Spicy Thai Shrimp Salad <i>Served on an English cucumber round</i>	\$54.00
Smoked Salmon Mousse <i>Served on a Yukon gold potato chip with caper-onion relish</i>	\$46.00
Prosciutto Wrapped Melon <i>Drizzled with a balsamic reduction</i>	\$48.00
Grilled Olive Bread <i>Topped with tomato, fresh mozzarella, basil and extra virgin olive oil</i>	\$50.00

HOT APPETIZERS*Priced per person. Includes 25 servings per item unless noted otherwise.*

Maryland Crab Cakes <i>Served with pickled ginger and choice of lemon-caper remoulade or wasabi aioli</i>	\$39.00 (per dozen)
Mini Leek and Butternut Squash Quiche <i>With caramelized goat cheese</i>	\$42.00
Coconut Shrimp <i>Drizzled with mango coulis</i>	\$62.00
Italian Sausage and Pepper Puffs <i>Baked in puff pastry</i>	\$50.00
Asian Vegetable Spring Roll <i>With black trumpet mushrooms, sweet peas and raspberry sweet and sour dipping sauce</i>	\$50.00
Grilled Chicken Skewers <i>Served with curry yogurt sauce</i>	\$48.00
Crisp Saffron Risotto Fritters <i>With Fontina cheese and black forest ham</i>	\$36.00
Onion and Gruyere Cheese Tartlets <i>With French herbs</i>	\$44.00
Chipotle Beef Sirloin Skewers <i>With cherry tomatoes and drizzled with avocado sour cream</i>	\$62.00
Golden Breaded Shrimp Scampi <i>With lemon and parsley</i>	\$36.00 (per dozen)
Parmesan Roasted Vegetable Skewers <i>With pesto vinaigrette</i>	\$42.00
Golden Phyllo Cups <i>With lavender glazed duck confit and red onion marmalade</i>	\$30.00 (per dozen)

 BUFFET APPETIZERS

Antipasto <i>With fried tortellini, marinated mushrooms and artichoke hearts, Genoa salami and provolone cheese</i>	\$4.25 per person
Traditional Shrimp Cocktail <i>Tossed with herb infused oil and served with fresh lemon and cocktail sauce</i>	\$70.00 2 lbs per 20 persons
Jumbo Chicken Wings and Drumettes <i>With choice of raspberry cilantro glaze, ginger teriyaki or traditional buffalo sauce</i>	\$55.00 per 20 persons
Hummus White Bean Dip and Eggplant Tapenade <i>Served with grilled pita bread</i>	\$62.00 per 25 persons
Moroccan Spiced Meatballs <i>Coated in an orange cinnamon tomato glaze</i>	\$48.00 per 25 persons
Vegetable Crudités <i>Carrot and celery sticks, sweet peppers, broccoli, cauliflower, cherry tomatoes and a creamy green goddess dressing</i>	\$3.00 per person
Imported and Domestic Cheese Tray <i>Served with fresh fruit and assorted crackers</i>	\$4.75 per person
Cheese only	\$5.25 per person
Fruit only	\$3.50 per person
Honey and Sweet Chili Glazed Roasted Salmon <i>With goat cheese pate and crisp pita chips</i>	\$105.00 per 30 persons
Pineapple and Fire Roasted Tomatillo Salsa <i>Served with tri-colored tortilla chips</i>	\$38.00 per 25 persons

PLATED LUNCH SALAD SELECTIONS*Priced per person. Includes choice of roll or pita bread.*

Classic Caesar salad	\$9.50
<i>Focaccia croutons, tomato wedges and parmesan cheeses</i>	
With Blackened or Grilled Chicken	\$11.50
Traditional Greek salad	\$11.25
<i>Feta cheese, julienne peppers, cucumbers, Kalamata olives, Bermuda onions, tomato wedges, dolmades and herb vinaigrette served with pita bread</i>	
Southwestern Chicken Salad	\$10.50
<i>Shredded lettuce, tomatoes, jack cheese, crisp tortilla strips and a green chili avocado vinaigrette</i>	
Balsamic Grilled Sirloin Salad	\$11.50
<i>Mixed greens, oven dried tomatoes, blue cheese, fried Bermuda onions strings and balsamic basil vinaigrette</i>	
Asian Salad	\$10.25
<i>Napa cabbage, sweet red peppers, cucumbers, tomatoes, toasted peanuts, sliced avocado, crisp rice noodles and sesame soy vinaigrette</i>	
Baby Spinach Salad	\$10.25
<i>Candied pecans, strawberries, shaved red onion, goat cheese and citrus vinaigrette</i>	
Poached Shrimp Salad	\$12.00
<i>Mixed greens with tomato wedges, celery ribbons, and lemon horseradish vinaigrette</i>	

PLATED LUNCH SELECTIONS

Priced per person. All selections include Mixed Green salad, Chef's choice of starch, vegetable and dessert.

Fresh Herb Roasted Tilapia Filet <i>Topped lemon-caper beurre blanc</i>	\$17.00
Grilled Atlantic Salmon <i>Served with a creamy lemon-dill sauce</i>	\$19.50
Pan Seared Chicken Marsala <i>Topped with a wild mushroom sauce</i>	\$17.00
Grilled Chicken Breast <i>Topped with olives, capers and sundried tomatoes</i>	\$18.50
Roasted Pork Loin <i>Topped with caramelized apples, onions and a cider reduction</i>	\$18.50
Rosemary Rubbed Tri-Tip <i>Topped with a sweet red pepper reduction and grilled Bermuda onions</i>	\$18.50
Blue Cheese Crusted Petit Filet <i>Served with a cabernet mushroom jus</i>	\$21.50

DINNER BUFFET SELECTIONS

All entrée selections are accompanied with Chef's choice of vegetable and starch.

Vegetable and starch substitutions may be selected from the list below.

Multiple Dinner Buffet Selections are available and charged at the higher price.

Bread and butter are included with all selections.

Salads are available at an additional price.

Sides

Vegetables

Sautéed Zucchini and Yellow Squash
 Green Beans Almandine
 Grilled Asparagus with Herb Butter
 Baby Carrots and Snow Peas
 Stuffed Tomatoes
 Steamed Broccoli and Cauliflower Medley
 Grilled Vegetable Medley

Starch

Roasted Garlic Whipped Potatoes
 Wild Rice Pilaf
 Rosemary Roasted New Potatoes
 Linguine Oglolio
 Corn Bread Stuffing
 Scalloped Potatoes
 Saffron Rice

Salads

Mixed Green salad <i>Tomatoes, cucumbers, Bermuda onions and croutons lightly tossed with a balsamic basil vinaigrette</i>	\$4.50
Classic Caesar salad <i>With croutons and Parmesan cheese</i>	\$5.00
Traditional Greek Salad <i>Feta cheese, cucumbers, Kalamata olives, Bermuda onions, tomato wedges and herb vinaigrette</i>	\$6.00
Baby Spinach Salad <i>Candied pecans, strawberries, shaved red onion, bleu cheese and citrus vinaigrette</i>	\$6.00

DINNER BUFFET SELECTIONS

Priced per person. Salads and beverages not included in listed but are available for an additional fee.

Beef, Lamb and Pork*

London Broil <i>Thinly sliced marinated flank steak with a cabernet mushroom jus. Served with horseradish-chive whipped potatoes and grilled asparagus.</i>	\$24.00
Rosemary Rubbed Tri-Tip <i>Coated with a sweet red pepper reduction and grilled Bermuda onions. Served with green beans almandine and corn bread stuffing.</i>	\$24.00
Slow Roasted Prime Rib <i>Served with Au Jus, horseradish cream, twice-baked potatoes and grilled vegetable medley.</i>	\$28.00
Curried Yogurt Marinated Leg of Lamb <i>Roasted to perfection. Served with minted snap peas and jasmine rice pilaf.</i>	\$31.00
Roasted Pork Loin <i>Topped with caramelized apples, onions and a cider reduction. Served with thyme roasted Yukon potato wedges and sautéed spinach.</i>	\$24.00
Grilled Pork Chops <i>Topped with melted Fontina cheese and Madeira wine sauce. Served with roasted garlic whipped potatoes, sautéed zucchini and yellow squash.</i>	\$25.00

** Beef and Lamb items will be cooked to an approximate temperature of Medium Rare to Medium.*

** Pork items will be cooked to an approximate temperature of Medium to Medium Well.*

DINNER BUFFET SELECTIONS

Priced per person. Salads and beverages not included in listed but are available for an additional fee.

Chicken

Classic Chicken Piccata <i>Served with lemon-caper butter sauce, Linguine ogliolio and grilled vegetable medley.</i>	\$23.00
Pan Seared Chicken Marsala <i>Topped with a wild mushroom sauced; served with scalloped potatoes, glazed baby carrots and sautéed snow peas.</i>	\$23.00
Oven Roasted Herbed Chicken <i>Served with Chardonnay jus, roasted root vegetables and wild rice pilaf.</i>	\$22.00
Grilled Chicken Breast <i>Topped with olives, capers and sundried tomatoes; served with roasted cauliflower and saffron rice.</i>	\$21.00
Chicken Roulade <i>Stuffed with artichoke hearts, fresh basil, M ozzarella cheese and drizzled with alfredo sauce. Served with roasted new potatoes and braised greens.</i>	\$22.00

DINNER BUFFET SELECTIONS

Priced per person. Salads and beverages not included in listed but are available for an additional fee.

Fish

Grilled Atlantic Salmon <i>Served with a creamy lemon dill sauce, garden vegetables laced rice and stuffed tomatoes.</i>	\$26.00
Pesto Rubbed Atlantic Salmon <i>Served with fire roasted tomato jus, wild rice pilaf and asparagus with herb butter.</i>	\$26.00
Fresh Herb Roasted Tilapia Filet <i>Topped with a golden coconut curry crème and served with Jasmine rice and Asian vegetable medley.</i>	\$24.00
Pan Seared Tilapia Filet <i>Served with lemon-caper beurre blanc, roasted new potatoes and sautéed zucchini and summer squash.</i>	\$24.00
Herb Crusted Alaskan Halibut <i>Served with a Chardonnay reduction sauce, roasted garlic whipped potatoes and sautéed baby greens.</i>	\$29.00
Classic Shrimp Scampi Skewers <i>Served in garlic, lemon butter sauce with fresh parsley, linguine ogliolio and stuffed tomatoes.</i>	\$25.00

DINNER BUFFET SELECTIONS

Priced per person. Vegetarian and Pasta selections are only available as an additional selection to your Primary buffet selection. Custom pasta and vegetarian only menus are available upon request.

Vegetarian and Pasta

Eggplant Parmesan <i>Golden fried eggplant served with savory marinara and mozzarella and parmesan cheeses.</i>	\$1400
Soy Marinated Roasted Tofu <i>Topped with Asian vegetable relish.</i>	\$1400
Bowtie Pasta <i>Served with artichoke cream sauce with roasted garlic and fresh basil.</i>	\$13.50
With Blackened or Grilled Chicken	\$22.00
Penne Pasta Bolognese <i>Served with a rich tomato sauce with a touch of cream, fresh parsley and parmesan cheese.</i>	\$16.00
Fettuccine Pasta Primavera <i>Served with sautéed golden vegetables, garlic, white wine and Chevre cheese.</i>	\$14.00
With Blackened or Grilled Chicken	\$22.00
Three Cheese and Spinach Manicotti <i>Served with marinara and basil pesto.</i>	\$15.00

GOURMET SERVING STATIONS

Priced per person. Can only be purchased with a Dinner Buffet Selection.

Choice of Maple Glazed Ham, Beef Top Round or Oven Roasted Turkey Breast <i>Served with assorted dinner rolls, Dijon Mustard and Herb Mayonnaise</i>	\$4.95
Slow Roasted Herb Crusted Prime Rib <i>Served with horseradish cream, Béarnaise sauce, Au jus and assorted dinner rolls</i>	Market Price
Fresh Seafood Station <i>Have our Chef shuck a selection of East and West coast oysters before your eyes. Includes shrimp cocktail, poached salmon and marinated chilled Mediterranean Mussels. Served with cocktail sauce, mignonette and fresh lemon.</i>	Market Price
Asian Dim Sum Station <i>Shrimp, pork and vegetarian dumplings steamed to order and served with a trio of Asian sauces.</i>	\$6.00
Bananas Foster Station <i>Flambé fresh sliced bananas in brown sugar and Meyers Dark Rum. Served with vanilla ice cream.</i>	\$7.00
Maple Glazed Ham <i>Served with Dijon mustard and assorted rolls; Hors d'oeuvre Reception</i>	\$7.50
Oven Roasted Turkey Breast <i>Served with Herb mayonnaise and assorted rolls; Hors d'oeuvre Reception</i>	\$7.50
Beef Top Round <i>Served with au jus, horseradish aioli and assorted rolls; Hors d'oeuvre Reception</i>	\$18.00
Slow Roasted Herb Crusted Prime Rib <i>Served with horseradish cream, Béarnaise sauce, au jus and assorted rolls; Hors d'oeuvre Reception</i>	\$21.00

DESSERTS*Priced per person*

Mini Dessert Assortment <i>Includes triple chocolate brownies, cheesecake bites, tiramisu, cookies and chocolate-dipped strawberries.</i>	\$7.00
Cinnamon and White Chocolate Bread Pudding <i>Topped with bourbon caramel sauce.</i>	\$6.00
Dark Chocolate Mousse <i>Layered with Port-soaked cherries, topped with whipped cream and fresh mint.</i>	\$6.50
Fresh Berry Trifle <i>Layered with lemon pastry, cream and Marsala syrup.</i>	\$6.50
Classic Italian Tiramisu <i>Espresso soaked lady fingers layered Mascarpone and cocoa powder.</i>	\$6.00
Strawberry shortcake <i>Topped with fresh whipped cream.</i>	\$6.00