



The Glendalough Dinner Buffet

\$36.95pp (minimum)

Customizable and must equal at least \$36.95pp

Passed Hors d'Oeuvres (Cocktail Hour)

Coconut Chicken Fingers with Pineapple Dipping Sauce (\$2.25)

Fried Green Tomatoes topped with Spicy Horseradish Sauce (\$2.50)

Herb and Spinach Mini Quiche (\$2.25)

Fried Ravioli Served with Sweet Marinara Sauce (\$2.00)

Stuffed Mushrooms Florentine (\$2.50)

Vegetarian Egg Rolls with Sweet and Sour Dipping Sauce (\$2.25)

Hibachi Beef Skewers (\$2.75)

Marinated Tomato Mozzarella Bruschetta with Balsamic Reduction (\$2.25)

Spinach or Sun Dried Tomato Spanicopita (\$2.25)

Boursin Stuffed Cherry Tomatoes (\$2.25)

Smoked Chicken Quesadilla with Sour Cream and Cilantro (\$2.75)

Crab Cakes with Remoulade (\$3.25)

Amorosa Tomato and Fresh Mozzarella Caprese topped with Olive Oil Glaze (\$2.25)

Mini Sweet Potato Biscuits with Molasses Brined Pork Loin with Cranberry (\$3.00)

Raspberry Baked Brie (\$3.00)



Pepper Crusted Beef with Dried Sherry Sauce served on a Toasted Baguette (\$3.25)

Teriyaki Chicken Skewers with Fresh Pineapple (\$3.00)

Mini Kobe Burgers on a Tortilla Round with melted Pepper Jack Cheese (\$3.50)

Inside Out Blt- Goat Cheese, Bacon and Basil Layered between two Fried Green Tomatoes (\$2.75)

Mini BBQ Pastry Puffs (\$3.00)

Lobster Empanadas (\$3.25)

Parmesan Garlic Shrimp Stuffed Mushrooms or Crab Stuffed Mushrooms (\$3.50)

Coconut Shrimp with Key Lime Dipping Sauce (\$3.50)

Prosciutto and Basil Wrapped Sea Scallops (\$3.50)

Smoked Salmon on a Toasted Crostini with Creole Mayonnaise (\$3.50)

Shrimp Cocktail (\$3.50)

Salads

The following selections are \$3.25 for 1 or \$5.00 for 2

Caesar Salad

With Shredded Parmesan, Croutons, & Caesar Dressing

Tossed Mixed Field Greens Salad

With Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese, Bacon Bits, Sliced Mushrooms, Croutons, and Two Assorted Dressings

Greek

Feta, black olives, tomatoes, cucumbers, pepperoncini peppers and red onion over green leaf lettuce;



BLT

House made croutons, diced tomato, crispy bacon and bleu cheese with bleu cheese dressing

Tomato Cucumber Salad with Balsamic Dressing

Fresh Fruit Salad

The following selections are \$4.25 for 1 or \$7.00 for 2

Penne Pasta Salad

with Roasted Red Peppers, Red onions and Cherry Tomatoes Tossed in a Sun Dried Tomato Dressing

Caprese Salad

Baby Spinach salad with Bacon, Hard Boiled Eggs, and Mushrooms served

with Warm Bacon Dressing

Cucumber Salad with Seaweed Topped with Creamy Soy Dressing

Grilled Shrimp Salad: Field Greens and Shrimp Topped with Spicy Mandarin Orange Vinaigrette

Spinach Salad Topped with Orange segments, Pecans and Dried Cranberry served with Raspberry Vinaigrette

Pesto Bow Tie Salad with Sun Dried Tomato Dressing Topped and Pine Nuts

Cheese Tortellini Salad Topped with Fresh Parmesan and Romano Cheese

Curried Chicken Salad

ROLLS & BUTTER



Entrée's

The following selections are \$9.95 for 1 and \$14.95 for 2

Parmesan Crusted Chicken with Boursin Cream Sauce

Apple Glazed Chicken with Bourbon infused Apples

Baked Stuffed Chicken Florentine with Garlic Cream Sauce

Sautéed Chicken Marsala

Grilled Chicken Teriyaki with Julianne Onions, Peppers and Pineapple

Baked Chicken Stuffed with Sun Dried Tomatoes, Spinach and Feta Cheese topped with Sun Dried Tomato Basil Cream Sauce

Butternut Squash Ravioli with Brown Butter and Crispy sage

Grilled Vegetable Lasagna

Spicy Coconut Curry with Market Vegetables and Brown Rice

Sliced Slow Roasted Beef with Green Peppercorn Sauce

Sirloin Steak Topped with Mushroom Bordelaise or Horseradish Dill Sauce

Cajun Style Roast Beef with a Spicy Creole Sauce

Chicken au Provence- Oven roasted chicken breast topped with an aromatic mix of Artichoke hearts, Roasted tomatoes, Red Onion, Thyme, Bacon, Herbs de Provence and white wine

Fiorentina- Oven roasted chicken served with sautéed spinach and fire roasted peppers, topped with a parmesan cream sauce.



-The following selections are \$14.95 for 1 and \$19.95 for 2-

Flat Iron Steak with Blue Cheese and Caramelized Onions

Roasted Pork Loin with Apple Almond Sauce

Dijon Crusted Pork Loin with Dijon Cream Sauce

Roasted Pork Loin with Sautéed Apples and Cranberry Glaze

Boneless Chicken Breast Crisply Fried, Drizzled with Peach BBQ Sauce and Sugared Pecans

Cumin and Coriander Crusted Pork Loin Topped with Pico De Gallo

Mustard and Brown Sugar Glazed Pork Loin Topped with a Pineapple Chutney

Seafood Creole with Shrimp, Scallops, and Crab Meat served over a Bed of Steamed White Rice

Sautéed Tilapia Almandine with Lemon Beurre Blanc Sauce

Grilled Salmon Topped with Champagne Dill Sauce

Grilled Mahi Mahi Topped with Pineapple Chutney

Coconut Crusted Tilapia with Pineapple Mango Salsa

Portabella Mushrooms stuffed with Spinach and smoked gouda on a bed of roasted garlic angel hair pasta

Grilled Eggplant with roasted onion and tomato topped with garlic cream sauce



-The following selections are \$19.95 for 1 and \$23.95 for 2-

Stuffed Chicken Marsala with Creamy Mushroom Wine Sauce

Shrimp Stuffed Chicken with Lobster Sherry Sauce

Chicken Saltimbocca – Chicken wrapped in Prosciutto Stuffed with Provolone Cheese topped with Roasted Garlic Sauce

Cracked Black Pepper Crusted Beef Tenderloin with Dried Sherry Sauce

Sliced Roasted Prime Rib Topped with Horseradish Dill Sauce

Beef Tenderloin Stuffed with Crab Meat and Spinach drizzled with Garlic Butter Cream Sauce

Filet of Beef with a Boursin Cream Sauce

Herb Stuffed Pork Loin with Apple Cranberry Sauce

Grilled Yellow Fin Tuna with Tropical Fruit Salsa

Baked Shrimp Stuffed with Crab Meat and a Blend of Cheeses drizzled with Boursin Cream Sauce

Lemon Garlic Broiled Lobster Tail

Hand Fashioned Crab Cakes Topped with Remoulade Sauce



Vegetables

-The following selections are \$3.00 for 1 and \$4.25 for 2-

Chef's Choice Vegetables-
A Selection of Steamed Seasonal Vegetables

Green Beans Almandine

Broccoli Florets with Garlic Parmesan Crumble

Fire Roasted Corn

Sweet Brown Sugar Glazed Carrots

-The following selections are \$4.50 for 1 and \$7.00 for 2-

Grilled Asparagus with Parmesan Curls

Julienne Zucchini and Summer Squash

Steamed Asparagus with Hollandaise Sauce

Sugar Snap Peas and Pearl Onions



Starches

-The following selections are \$3.00-

Wild Mushroom Rice Pilaf

Smoked Gouda Grits

Oven Roasted Red Potatoes

Garlic Mashed Potatoes

Wild Rice

Whipped Sweet Potatoes

-The following selections are \$3.50-

Gorgonzola Stuffed Baked Potato

Herbed Couscous

White Cheddar Mashed Potatoes

Baked Macaroni with Gruyere and Sharp Cheddar

Smoked Gouda Au Gratin Potatoes



Chef Attended Carving Stations

\$9.95pp – served with silver dollar rolls

Kentucky Bourbon Glazed Boneless Pork Loin
Herb Roasted Turkey

Apple, Bacon, and Spinach Stuffed Pork Loin
Spiral Honey Ham

\$13.95pp – served with silver dollar rolls

Slow Roasted Tenderloin of Beef
Prime Rib

Crab and Asparagus Stuffed Beef Tenderloin

(Please choose one of the following)

-Carving Board Accompanies-

Mushroom Bordelaise Sauce

Horseradish Dill Sauce

Pineapple Chutney

Peach BBQ Sauce

Boursin Cream Sauce

Apple Cranberry Sauce



Late Night Snacks

These delightful treats are served to your guests the last hour of your event

-The following selections are \$4.00-

“Milk and Cookies” Mini Chocolate Chip Cookies atop a shot of milk

Mini Strawberry Shortcakes

Fudge Frosted Chocolate Brownies

Cinnamon Crisps Served with Vanilla Ice Cream

Miniature Milk Shakes

Flavored popcorn in paper cones

-The following selections are \$5.50-

Warm Caramel Fondue with Apple Wedges

Homemade Warm Cinnamon Sugar Donuts with Raspberry Dipping Sauce

Mini Banana Foster

Assortment of Mini Cupcakes with Milk

Assorted Dessert Shooters: Key Lime Shooter, Apple Cobbler with Cinnamon Whipped Cream and Chocolate Mousse with Raspberry Garnish

German Pretzels with spicy mustard

Tortilla Chips and Salsa Bar

Mini Grilled Cheese and Tomato Soup

Effective July 1, 2021