

Moors Grille Room Banquet Menu

Thank you for choosing the Moors Grille Room for your special event. Included are a list of possible choices for your party, however, we would be happy to prepare a menu "special" to your group alone.

The Grille Room can comfortably seat approximately 75 people in a sit down meal situation or up to 125 in a casual "open house" feel. Parties can be done by the plate or buffet style. However, plated meals can only be done for groups of up to 40 people.

If you should choose buffet style, please add \$3 per person to your choice. If your group would like more than one entrée, please add an additional \$3 per person per entrée choice to the upgraded dish. This allows for each person to have some of each of the entrée choices. A guaranteed final count of guests in attendance will be needed one week prior to the event. Desserts, beverages, tax and gratuity are additional. Should you choose a plated dinner and would like to offer your group a choice of entrées, the Grille Room will need an exact count of each entrée to be served, one week prior to the event with a minimum of at least five persons per choice.

A non-refundable deposit will be required when making the reservation .

\$200 for Breakfast/Lunch Event \$500 for Dinner Event

Cancellations must be made no later than one month prior to the event in order to avoid a cancellation fee.

The Grille Room does require a minimum of 25 people dining in order to use the facility privately and a \$100 room charge for set up. Non food events require a \$200 room usage fee.

In compliance with state health regulations, all leftover food remains the property of the Grille Room and will not be given to the guests following a catering event.

Payment is expected at the end of your event unless your organization has pre-arranged and is approved for direct billing. The Grille Room is not responsible for any lost or stolen articles during your event. A 20% gratuity will be added to your final bill. A carver will be provided for \$25.

Breakfast Selections

All breakfast events are served buffet style unless otherwise requested.

Continental \$6.99

Coffee, tea, juice or milk
Muffins or pastries
Fresh fruit
Yogurt and Granola (add \$1.)

Quiche & More \$9.99

Coffee, tea, juice or milk
Danish or muffins
Fresh fruit
Broccoli & Cheese Quiche
Quiche Lorraine
Roasted Redskin Potatoes

Breakfast fare \$9.99

Coffee, tea, juice or milk
Danish or muffins
Fresh fruit
Scrambled eggs,
Bacon or sausage
Roasted Redskin Potatoes

Breakfast Sampler \$10.99

Coffee, tea, juice or milk
Fresh fruit
Scrambled eggs
Blueberry French Toast bake
Bacon or sausage
Roasted Redskin Potatoes

Omelets & More \$11.99

Coffee, tea, juice or milk
Danish or muffins
Fresh fruit
Individually made omelets with all the toppings
(attende cost \$25)
Scrambled eggs too
Bacon or sausage
Roasted Redskin Potatoes

Plated Luncheons

The following lunches are designed to be individually served. Beverages and desserts are an extra charge.

Chevre Salad with Chicken \$10.99

Mixed greens with dried cherries, caramelized pecans, goat cheese then drizzled with honey mustard dressing

Grilled Chicken Corn Salad \$10.99

Crisp romaine, mixed cheese, bacon bits, tomatoes, roasted corn, red onions and grilled chicken slices mixed with house made roasted red pepper dressing then topped with crisp tortilla chips

Ahi Tuna Caesar \$12.99

Romaine, croutons and fresh parmesan cheese tossed in creamy Caesar dressing then completed with a 6 oz. Ahi Tuna Steak prepared medium rare.

Soup & Salad \$8.99

Chef Sam's homemade tomato basil soup with a small mixed greens or corn salad and fresh roll (other soups are available). Add grilled chicken \$3

Chicken Salad Plate \$8.99

Homemade chicken salad on toasted whole wheat with lettuce & tomato with sides of fresh fruit and chips.

Chicken & Asparagus Crepes \$13.99

Two chicken & asparagus crepes topped with a gentle crème sauce atop a bed of wild rice with house vegetable. Comes with a small house salad.

Champagne Chicken Pasta \$13.99

Grilled chicken tossed with a lunch size portion of pasta in a champagne Cream sauce with broccoli. Served with rolls and a small house salad.

Lunch Buffets

Box Lunch \$10.00

Deli Sandwich, fruit, chips and cookie

Wrap Buffet with soup or salad \$12.00

Wrap Sandwich with homemade soup or salad bar and chips (both add \$2)

Croissant Works \$13.00

Chicken and Tuna Salad, croissants, lettuce and tomatoes, pasta salad, cole slaw, cut fresh fruit and chips (large tossed salad can be exchanged for the three chilled salads)

Deli Delight \$13.00

Deli style Ham, Turkey and Roast Beef, sliced breads and cheeses, lettuce & tomatoes, pasta salad, cole slaw, cut fresh fruit and chips

Texas Buffet \$14.00

Pulled BBQ Pork, buns, cheeses, lettuce and tomato tray, pasta salad, cole slaw, cut fresh fruit and chips

Cookout \$14.00

Burgers, dogs and Brats, buns, sliced cheeses, lettuce and tomatoes, condiments, pasta salad, cole slaw, cut fresh fruit and chips (add Grilled Chicken Breasts \$2).

Italian \$22.00

3 sauces (chicken alfredo, Bolognese and vegetarian, fresh cooked pasta, Caesar Salad, vegetable of the day and home baked rolls

Top Sirloin \$22.00

Top Sirloin with sautéed onions & mushrooms, roasted redskin potatoes, tossed salad, fresh vegetables and rolls.

Dinner Selections

Dinner entrees include three accompaniments unless served with pasta.
Pasta choices include two sides. Desserts and beverages are additional.

Chicken

Pan Seared Chicken with Roasted Red Pepper Cream Sauce	\$ 23
Chicken Piccata	\$ 23
Italian Chicken Parmesan	\$ 23
Chicken & Asparagus Crepes	\$ 20
Chicken Marsala	\$ 23
Rice Herb Stuffed Chicken	\$ 23

Beef

Top Sirloin with Rosemary Gorgonzola Jus or Mushroom Ragout	\$ 27
Top Sirloin with Sautéed Onions and Mushroom	\$ 27
Prime Rib (Carved)	Market
Beef Tenderloin with burgundy glaze (carved)	Market
Filet Mignon with Béarnaise Sauce	Market
Guinness Stew	\$ 21

Pork

Caribbean Pork Loin with Spicy Jerk Glaze	\$ 24
Pork Loin Milanese	\$ 24
Slow Roasted Pork with Gorgonzola Jus	\$ 24
Stuffed Pork Loin with apricot, cherry and port wine stuffing	\$ 24

Seafood

Grilled Salmon with Lemon Caper Salsa	\$ 24
Tilapia Grenobles	\$ 26
Salmon with dill cream or lemon caper salsa	\$ 24
Shrimp Jambalaya	\$ 26

Pasta

Lasagna (ground beef or vegetarian)	\$ 20
Pasta Arrabbiata or Bolognese	\$ 21
Shrimp Scampi	\$ 23
Chicken & Andouille Sausage in Cajun Cream Sauce	\$ 22

Accompaniments

Roasted Redskin Potatoes	Honey Glazed Carrots	Tossed House Salad
Baked Potato	Julienne Summer Blend	Mixed Greens Salad
Garlic Mashed Potatoes	Montreal Green Beans	Caesar Salad
White Cheddar Mashed Potatoes	Macaroni & Cheese	Cole Slaw
Garlic Mashed Potatoes	Asparagus (add \$1)	Pasta Salad
Scalloped Potatoes	Cottage Cheese	Homemade Soup (add \$1)
Wild Rice	Potato Salad	Fresh Fruit

Desserts

Strawberry Shortcake	Apple Cobbler	Sundae Bar
Triple Fudge Cake	Cherry Cobbler	with cookies
Cheesecake	Assorted Mini Cheesecakes	Flan
Carrot Cake	Tiramisu	Sherbet
Assorted Mini Cakes	Cookies	Brownies

The Grille Room will charge a \$1 per person cake cutting fee for all desserts brought into the restaurant. These items must be pre-approved due to current liability laws.

Appetizers

Trays feed approximately 25 people

Cold Appetizers

Fresh Vegetable Tray with Dip	\$60
Fresh Fruit Tray	\$60
Mini Croissants/Finger Sandwiches	\$60
Cheese Cracker and Salami Tray	\$60
Chilled Shrimp Cocktail Tray	market price
Smoked Salmon Tray	market price
Pinwheel Sandwiches	\$60
Caribbean Jerk Pork Tenderloin Tray	\$100
Beef Tenderloin Tray	market price

Warm Appetizers

Crab Dip with pita points	\$75
Warm Spinach Dip with pita bread	\$60
Cheese Fondue with toast points and crackers	\$60
Stuffed Mushrooms (herb cream cheese or sausage) (50 pcs.)	\$80
Cocktail Meatballs (sweet & sour or barbeque 75 pcs.)	\$90
Water Chestnuts wrapped in Bacon (50 pcs.)	\$80
Chicken Wings (50 pcs.)	\$80
Chicken Skewers (Caribbean Jerk or Thai Peanut (50 pcs.)	\$80
Mini Reuben (50 pcs.)	\$80
Coconut Shrimp with Orange Marmalade Dip (50 pcs.)	market Price
Andouille Sausage Wraps (75 pcs.)	\$90

Snacks

Pretzels with Bistro Sauce	\$40
Chips & Salsa	\$30
Party Nuts	\$40