

DINNER

All Entrée's include choice of fresh Garden Salad, or Fiddlesticks Signature Caesar Salad, assorted warm Artisan Rolls, lavosh, whipped butter, freshly brewed coffee, decaffeinated coffee and tea.

SEAFOOD SELECTIONS

Salmon Napoleon

Layers of salmon filet filled with asparagus and gulf shrimp topped with citrus dill Hollandaise served with parsley potato and herb crusted broiled tomato.

\$38.00 per person

Caribbean Grouper

Filet of Gulf Black Grouper marinated with island spices and char grilled. Served over Basmati rice with asparagus tips and tropical fruit relish.

\$44.00 per person

Asian Sea Bass

Seared Sea Bass topped with wasabi peas and cashews. Served over a bed of shitake mushrooms, baby bok choy and roasted pineapple teriyaki sauce.

\$47.00 per person

Snapper Key West Style

Local day boat snapper grilled with citrus essence, and served over julienne vegetables with roasted potatoes and margarita beurre blanc.

\$38.00 per person

Maryland Style Crab Cakes

Jumbo lump crabmeat cake made the traditional way served over roasted corn relish and fried green tomatoes, with a lemon parsley sauce.

\$50.00 per person

Shrimp con Prosciutto

Large Gulf shrimp rubbed with pesto and wrapped in Prosciutto ham pan seared and served over gorgonzola risotto, grilled asparagus spears and Chianti reduction.

\$40.00 per person

POULTRY SELECTIONS

Chicken Au Blue

Marinated chicken breast pan seared and topped with blue cheese currants and brandy walnut butter. Served over roasted sweet potato puree and French green beans.

\$32.00 per person

Chicken Balsamico

*Balsamic marinated chicken breast grilled to perfection served over artichoke and cannelloni bean ragout with Rappini roasted red pepper sauce.
\$30.00 per person*

Chicken Francaise

*Chicken scaloppine coated with egg batter and served over angel hair pasta, tossed with herbs, extra virgin olive oil, and a lemon caper butter sauce.
\$29.00 per person*

Moroccan Style Pheasant

*Boneless Pheasant breast filled with dates and pistachio, served over authentic cous cous with curry vegetables, and a Tamarind Gin reduction.
\$40.00 per person*

Duck Ala Orange

*Semi boneless half of Muscovy Duck roasted until crispy brown served with brown rice pilaf and petite vegetables. Served in zucchini boat.
\$31.00 per person*

Chicken Oscar

*Sauteed chicken breast topped with lump blue crab, asparagus tips, and Béarnaise sauce. Served over roasted garlic whipped potatoes and candied baby carrots.
\$34.00 per person*

BEEF SELECTIONS

Filet of Beef Marchands de Vin

*Eight ounce center cut aged filet mignon served with red wine demi glace, chateau potato, and miniature vegetables served in zucchini boat.
\$62.00 per person*

Fiddlesticks Signature Filet

*Eight ounce center cut aged filet mignon wrapped with apple wood smoked bacon, and served over Yukon Gold Lyonnaise potato, with petite broccoli spears and gorgonzola port wine sauce.
\$63.00 per person*

Aged New York Sirloin

*Twelve ounce sirloin grilled to perfection with fresh herbs served with Dauphinoise potato, asparagus bundles, roasted shallots, and smoked tomato Béarnaise sauce.
\$49.00 per person*

Cowboy Steak

*Bone-in fourteen ounce rib eye steak marinated with herbs and garlic grilled to perfection served with ranch style potato hash, buttered green beans and black pepper horseradish sauce.
\$51.00 per person*

Veal Chop Calvados

Twelve ounce veal chop sautéed and served over Forestiere whipped potatoes with poached apples, braised red cabbage, baby carrots, broccoli flan, and topped with a calvados brandy demi glace.

\$54.00 per person

DUO SELECTIONS

Beef and Reef

Five ounce center cut filet of beef tenderloin coupled with herb seared Gulf grouper filet served over lemon beurre blanc with roasted Yukon Gold potato and buttered green beans. Béarnaise sauce served on the side.

\$50.00 per person

Chicken and Crab

Maryland style crab cake served over roasted corn relish with green onion aioli coupled with sautéed chicken breast, hunter style Madeira sauce with tomato concassée and forest mushroom blend. Served over saffron rice and rotatouille.

\$36.00 per person

Veal and Chicken Francaise

Scallopine of chicken breast and veal coated with egg batter, served over Mediterranean style capellini pasta with caper parsley butter sauce, candied glazed carrots and broccoli flowerets.

\$38.00 per person

Filet and Lobster

Five ounce center cut filet of beef tenderloin paired with Maine lobster purse, Choron sauce, and served with saffron infused whipped potato, sugar snap peas, and bell pepper medley.

\$52.00 per person

Ossobucco and Shrimp Provençal

Braised veal shank served fork tender coupled with extra large Gulf shrimp Provençal over classic risotto Milanese and sautéed zucchini and peas.

\$39.00 per person

Cuban Pork and Swordfish

Mojo style marinated pork tenderloin served over black beans and rice, coupled with coriander grilled swordfish steak topped with Mango relish and stewed plantain rum sauce.

\$32.00 per person

MENU ENHANCERS

Intermezzo

Chef's selection of unique custom made sorbet

\$4.00 additional per person

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Appetizers

Portobello Mushroom and Goat Cheese Strudel

Grilled portobello mushroom, fresh herbs and domestic goat cheese layered with phyllo dough and baked until golden brown. Served over black currant balsamic glaze with caramelized Bermuda onion relish.

\$11.00 per person

Prosciutto Di Parma and Melon

Paper thin slices of Prosciutto ham and vine ripened melon presented with roasted eggplant and herbed phyllo crisp, extra virgin olive oil and 25 year old aged balsamic vinegar.

\$13.00 per person

Lobster Bisque

Chef's special recipe, silky and smooth with a hint of cognac.

\$9.00 per person

French Onion Bisque

Classic French onion soup prepared with a twist, topped with imported Brie cheese crouton.

\$8.50 per person

Shrimp Cocktail

Large Gulf shrimp served on a bed of seaweed salad presented with lemon, traditional cocktail sauce, and classic Louie sauce.

\$13.50 per person

Coquilles St. Jacques

Tender sea scallops bound with white wine mushroom sauce, bordered with duchess potatoes and baked until golden brown.

\$12.00 per person

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Prices are subject to change after 10/1/2008*

BUFFETS

(Freshly brewed coffee, decaffeinated coffee and tea included)

“SOUTH OF THE BORDER”

NACHO STATION

Tri color nacho chips, cheese sauce, salsa, refried beans, and nacho beef

SALAD STATION

Ranch salad with mixed greens, tomato, cucumber, Ranch dressing and Vinaigrette

FAJITA STATION

Warm flour tortilla, grilled chicken breast, peppers, onions, Pica de Gallo, Cheddar cheese, guacamole, shaved lettuce and jalapeño peppers.

FROM THE CHAFFERS

*Grilled Vegetable Enchiladas
Spanish Rice with Bay Shrimp*

HAPPY ENDINGS

*Caramel Flan with Whipped Cream
White Chocolate Banana Chimichanga*

\$32.50 per person

FIDDLESTICKS HOME STYLE COOKING

SALAD STATION

Iceberg lettuce, vine ripe tomatoes, marinated cucumbers, croutons, Cheddar cheese, and toasted walnuts. Choice of Thousand Island, Ranch, or Red Wine Vinaigrette

*Old Fashion Vegetable Soup
Warm Artisan Rolls and Whipped Butter*

FROM THE CHAFFERS

*Baked Chicken Breast filled with Sage Dressing and served with Pan Gravy
Home-style Meatloaf and Gravy
Herb Crusted Tilapia with Lemon Sauce
Sautéed Vegetable Medley
Mashed Potatoes*

HAPPY ENDINGS

*Apple Crumb Tart
Raspberry Cream Cake*

\$38.00 per person

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BUFFETS (Continued)

SONG OF THE SOUTH

SALAD STATIONS

Spinach salad with bleu cheese, candied pecans, sun dried cranberries, Honey Mustard dressing, and Red Wine Vinaigrette.
Ambrosia salad, marinated tomatoes and cucumbers

Black Pea Soup with Ham
Warm Artisan Rolls with Whipped Butter

FROM THE CHAFERS AND UNDER THE LIGHTS

Pan Seared Pork Chops with Homemade Applesauce
Cajun Shrimp and Pasta Casserole
Crispy Southern Style Fried Chicken
Mashed Potatoes and Gravy
Sautéed Green Beans with Onions and Bacon

HAPPY ENDINGS

Warm Peach Cobbler with Vanilla Ice Cream
Chocolate Chip Pecan Pie

\$45.00 per person

PASTA NIGHT

Ciabatta Bread, Focaccia, whipped butter, roasted garlic, and olive oil

CEASAR SALAD

Crisp romaine lettuce, pre tossed in classic Caesar dressing, with garlic croutons, Parmesan cheese, and anchovies

ANTIPASTA PLATTER

Capicola ham, Genoa salami, Prosciutto ham, aged Provolone cheese, marinated artichokes, assorted olives, and roasted peppers

Fresh Mozzarella and vine ripe tomato served over iceberg lettuce with Basil Garlic Dressing

CHEF ATTENDED INTERACTIVE STATION

Penne, Angel Hair, Marinara, and Alfredo Sauce
Sliced mushrooms, sun dried tomatoes, herbs, garlic, asparagus, broccoli, artichokes, grilled chicken breast, Gulf shrimp, clams, mild Italian sausage

Three cheese manicotti with homemade tomato sauce
Garlic bread and parmesan cheese

DESSERT TABLE

Chocolate Dipped Macaroons, Tiramisu, Cannolis, Chocolate Espresso Torte
\$50.00 per person

BUFFETS (Continued)

NIGHT ON THE ORIENT EXPRESS

Wonton Soup

*Crab Rangoon, Red Chile Sauce, and Orange Duck Sauce
Pan Seared Pork Dumpling with Teriyaki Scallion Dipping Sauce
Vietnamese Style Fresh Vegetable Spring Roll with Plum Sauce*

Chicken General TSO

Beef and Broccoli in Garlic Sauce

Shrimp Chow Mein with Chow Mein Noodles

Roast Duck Orange with Ginger Glaze

Stir Fried Rice

Snow Peas and Water Chestnuts

DESSERT TABLE

Candied Ginger Crème Brulee

Myer's Lemon Tarts

Chinese Five Spice Cake with Lychee filling and covered in roasted cashews and caramel

\$56.00 per person

THE COUNTRY CLUB BUFFET

SALAD STATION

Garden salad with Balsamic and Ranch Dressing

Cucumber with Vidalia Onion and Sour Cream

Marinated Mozzarella Pearls with Grape Tomato and Basil

Warm Artisan Rolls with Whipped Butter and Herb Butter

CHEF ATTENDED CARVING STATION

Slow Roasted Aged Prime Rib of Beef

Au Jus, Horseradish, and Horseradish Sauce

FROM THE CHAFFERS

Sautéed chicken breast filled with prosciutto ham and Asiago cheese, served over Roma tomato sauce

Broiled Flounder filet filled with lobster filling, and topped with a lemon chive sauce

Twice baked smoked Gouda potato with scallions and bacon

Steamed broccoli, carrots, and buttered green beans

HAPPY ENDINGS

Country Club Cheesecake with Marinated Strawberries and real Whipped Cream

Chocolate Marble Cake with Grandmother's Fudge Icing

\$67.00 per person

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DESSERTS

Tiramisu

Layers of lady fingers soaked in espresso and liquor complimented with Mascarpone cheese mousse served over chocolate and vanilla bean Anglaise.

\$7.50 per person

Lava Cake

Dark rich chocolate cake served warm with liquid center of orange lavender ganache, served with whipped cream.

\$8.50 per person

Crème Brulee

Velvety smooth brulee made the traditional way topped with caramelized sugar served with mixed berries and whipped cream.

\$8.00 per person

Strawberry Gateau

Layers of homemade yellow cake filled with fresh strawberries and cream served over strawberry coulis.

\$8.00 per person

Chocolate Mousse Gateau

Rich dark chocolate mousse layered between moist chocolate cake and covered with roasted hazelnut ganache.

\$8.50 per person

Sabayon Martini

Mixed fresh berries marinated in Grand Marnier, covered with Sabayon custard served in a Chocolate Martini glass.

\$9.75 per person

Flaming Pecan Ball

Vanilla bean ice cream coated with Georgia pecans served over chocolate brioche pedestal, vanilla Anglaise flamed with 151 Southern Moon Shine.

\$11.75 per person

Banana Boat

Pate choux boat filled with vanilla custard sliced sweet bananas covered with hazelnut flavored chocolate coating served in a sea of curacao Anglaise.

\$14.00 per person

Chocolate Fountain

Dark Belgian Chocolate

Strawberries, Pineapple, Pretzel, Angle Fruit Cake and Marshmallows

10.00 per person

(Minimum 50 guests)

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