

*Banquet*

*Plated*

*Dinners*

All Beef selections are served with house salad, bread, vegetable and choice of potato or rice.

## *Beef Selections*

### **Filet Mignon**

Hand cut Black Angus tenderloin beef  
8oz \$30

### **Delmonico**

Well marbled, hand cut Black Angus beef, perfectly seasoned and grilled  
10oz \$24      12oz \$27      16oz \$30

### **Cowboy Steak**

Choice cut bone in rib eye perfectly seasoned and grilled  
16oz \$30

### **New York Strip**

Lightly marbled, hand cut Black Angus beef, perfectly seasoned and grilled  
10oz \$24      12oz \$27      16oz \$30

### **Prime Rib**

Well marbled, Black Angus beef, rubbed with savory herbs and aromatic spices, served with au jus. (Prepared medium rare to medium) (Must have a minimum of 10 orders)  
10oz \$24      12oz \$27      14oz \$30

\*For an additional \$2, BCC will top your selection of beef with your choice of the following Sauces:

*Milanese, Teriyaki, Crumbled Bleu Cheese, Balsamic Glaze, Barbecue, or Oil and Garlic*

\*Also, for an additional \$2, BCC will prepare your selection of Beef any one of the following ways:

*Greek Style*—roasted garlic, lemon, oregano, feta cheese and baby spinach

*Café*—coffee and Cajun spice rubbed with roasted red pepper coulis

*Diane*—sautéed mushrooms, shallots, Dijon and red wine demiglace

*Forestiere*—smothered in roasted shallots and sautéed mushrooms with a natural jus

*Au Poivre*—peppercorn crusted with brandy sauce

*Bourbon Street*—chili dusted, honey bourbon glaze and Cajun fried onions

*Herb Rubbed*—finished with a red wine demiglace

*Southwestern*—mesquite rubbed and finished with a Dijon barbecue glaze

**\*Please see next page for your potato, rice, and vegetable options.**

All Chicken selections are served with house salad, bread, fresh vegetable and choice of potato or rice.

## *Chicken Selections*

### **Country Club Chicken \$22**

Stuffed with spinach, prosciutto, sun-dried cherries and New York style cream cheese and Marsala wine sauce.

### **Cordon Bleu \$22**

Stuffed with ham, Swiss Cheese and finished with a honey Dijon glaze

### **Chicken Toscana \$22**

Finished with roasted tomatoes, basil and fresh mozzarella, then drizzled with balsamic reduction

### **Chicken Breast \$22**

*Prepared to your liking any one of the following ways:*

*Acropolis* - sun-dried tomatoes, artichoke hearts and calimata olives in a lemon, oregano, butter sauce

*Blackened* - Cajun spiced with hollandaise sauce

*Boursin* - sautéed with asparagus and crabmeat, finished with an herb, pepper boursin

*Bourbon Street* - pecan crusted with a honey bourbon glaze

*Francaise* - lightly battered with a lemon beurre blanc

*Jerked* - Jamaican spiced with mandarin orange sambal

*Tai Pai* - teriyaki glaze with a gingered, tropical fruit salsa

*Marsala* - sautéed mushrooms cooked in a marsala wine sauce

*Picatta* - lemon, capers, white wine and butter

*Southwest* - mesquite grilled, finished with Colby, pepper jack cheese and honey barbeque

## *Side Choices*

Whipped potatoes, roasted garlic whipped potatoes, baked potato, twice baked potato, oven roasted potato, scalloped potato

Rice pilaf, wild rice, Spanish rice

Green beans almandine, stir fry, vegetable medley, Steamed broccoli with roasted red peppers, roasted vegetable ratatouille, glazed carrots

Haricots verts (add \$2 per person)

Sautéed patty pan squash (add \$2 per person)

Gourmet baby carrots with stem (add \$2 per person)

All Seafood and Vegetarian selections are served with house salad, bread, choice of vegetable and choice of potato or rice. (See page 3 for the list of choices)

## *Seafood Selections*

**Salmon, Tuna, or Sea Bass \$24**

*All seafood may be Blackened, Broiled, Pan Seared, Grilled or Almond Crusted*

Selections may also be served with one of the following sauces:

*Garlic Butter, Sweet Chili Glaze, Beurre Blanc, Citrus Beurre Blanc, Teriyaki, or Scampi*

### **Specialty Seafood Preparations**

(For an additional \$2 per person)

*Almandine* - almond crusted with a lemon beurre blanc

*Blackened* - Cajun spiced with hollandaise

*Gremolata* - citrus slices, parsley, and garlic in a lemon beurre blanc

*Jerked* - Jamaican spiced with a tropical fruit salsa

*Nutty* - pecan crusted with a vanilla beurre blanc

*Pesto* - rubbed with basil, garlic, parmesan and pine nuts

*Rustica* - cracked pepper, tomatoes, basil, and garlic drizzled with balsamic reduction

*Scampi* - garlic, lemon, butter and white wine

*Tai Pai* - teriyaki glazed with a mandarin orange sambal

*Vera Cruz* - herb crusted with fresh pico di gallo

Other seafood entrees may be available upon request

## *Vegetarian Selections*

**Vegetable Napoleon \$17**

Marinated grilled zucchini, squash, portabella mushrooms, tomatoes and red peppers served with fresh mozzarella and balsamic reduction

**Pasta Primavera \$18**

Vegetables sautéed with garlic and topped with fresh basil and parmesan cheese. (Available in marinara, garlic oil or Alfredo sauce)

**Pesto Shrimp and Scallops \$24**

Char-grilled then served over fried tomatoes with pesto cream

**Scampi Shrimp or Scallops \$24**

Sautéed in garlic, white wine butter sauce with fresh herbs

**Drunken Shrimp or Scallops \$24**

Sautéed and finished with a vanilla, rum beurre blanc and tropical fruit salsa

\*\*\* *Gluten Free meals are available upon request*