

Starmount Forest Country Club

Evening Meal Selections

Food and Beverage prices are subject to change due to market conditions

22% house charge and current sales tax is added to all Food and Beverage items on final invoice

Mix and Match or Custom Menus are Available; please consult your event planner for pricing

Food Buffets will be setup for a maximum of two hours and require a minimum of 40 people

For a Plated Meal, when ordering more than one entrée (up to 3 choices total per event), we require the host to provide a place card to indicate which entrée choice each guest has chosen

Hors D'oeuvre Displays

\$6 per Person for each choice

GRILLED VEGETABLE DISPLAY - MIXED OLIVES, SWEET PEPPERS, SEVERAL SAUCES, CROSTINI

CRUDITES DISPLAY – FRESH & BLANCHED VEGETABLES with GREEN GODDESS & HUMMUS DIPS

WARM SPINACH & ARTICHOKE DIP with SMOKED GOUDA & TOASTED PITA CHIPS

FRESH SEASONAL FRUIT & BERRIES with CHANTILLY KEY LIME DIP

BRIE EN CROUTE – Stuffed with DRIED FRUIT, Accompanied by CANDIED NUTS, SLICED BAGUETTES & BERRIES

\$7.5 per Person for each choice

WARM CITRON BLUE CRAB DIP with BUTTERED BAGUETTE CROUSTADES

INTERNATIONAL CHEESES DISPLAY – SELECTION OF FLAVORFUL CHEESES FROM AROUND THE WORLD with ACCOUTREMENTS & HOUSE MADE CRACKERS

FONDUE TRIO – LOBSTER FONDUE, BEER CHEESE FONDUE, CHORIZO MANCHENGO FONDUE, SERVED with ASSORTED BREADS

MEDITERRANEAN DISPLAY – ROASTED GARLIC HUMMUS, BABA GHANOUSH & TABBOULEH with PITA CHIPS, MARINATED ZUCCHINI, APARAGUS, EGGPLANT, DOLMAS & MIXED OLIVES

\$9.5 per Person for each choice

CHARCUTERIE BOARD – SALAMI, CAPOCOLLO, PROSCIUTTO, CHORIZO, ASSORTED BREADS, TAPENADES, MARINATED MUSHROOMS, ARTICHOKE HEARTS, OLIVES

SMOKED SALMON & TROUT DISPLAY – GARNISHED with CAVIAR, CHOPPED EGGS, MINCED ONION, CREAM CHEESE, CAPERS, CHOPPED PARSLEY & TOASTED BAGUETTES

SHRIMP COCKTAIL DISPLAY – JUMBO DOMESTIC SHRIMP 26/30, LEMON WEDGES, COCKTAIL, TARTAR (APPROX. 3 SHRIMP PER PERSON)

SUSHI DISPLAY – SPICY TUNA ROLLS, CALIFORNIA ROLLS, CUCUMBER CREAM CHEESE ROLLS, SMOKED SALMON ROLLS Accompanied by WASABI, PICKLED GINGER, WAKAME SEAWEED SALAD, SOY & TAMARI

Hors D'oeuvres by the piece

Minimum order of 25 pieces for each item ordered

\$4.75 each piece

LOBSTER "BLT" - MAINE LOBSTER, CURED TOMATO, PORK BELLY, AVOCADO, BUTTER LETTUCE, STEAMED ROLL

PROSCIUTTO WRAPPED SEA SCALLOP with WHITE BALSAMIC REDUCTION

SHRIMP COCKTAIL - SHOT GLASS with COCKTAIL SAUCE & LEMON WEDGE

BACON WRAPPED SHRIMP with BOURBON BBQ SAUCE

BAKED OYSTERS ROCKEFELLER on CROSTINI

THAI CRAB CAKE - KAFFIR LIME REMOULADE

HARISSA LAMB 'LOLLIPOP' with MINTED LEMON CHUTNEY ON BAMBOO PICK

DUCK CONFIT ARANCINI - ARBORIO RICE, BLACK CHERRY, WHITE BALSAMIC REDUX

BEEF TENDERLOIN CARPACCIO on FOCACCIA PLANK, TAPENADE, GRATED TRUFFLE

PULLED PORK TACO – Choice of SOFT SHELL IN LIME WEDGE BASE or HARD SHELL ON HARDWOOD

DISPLAY BOARD, Served with PICO DE GALLO & LIME CREMA

\$4.25 each piece

SHRIMP & GRITS - IN SHOT GLASS with LOW COUNTRY SPICED SHRIMP, HOMINY GRITS, TASSO GRAVY

NY SALMON BITE - SMOKED SALMON, BAGEL CHIP, VODKA CREME FRAICHE, CHIVE

COCONUT PRAWN - COCONUT FRIED SHRIMP, THAI CHILI MANGO SAUCE

TUNA POKE - MARINATED DICED TUNA, WONTON CRISP, SESAME

CRAB RANGOON with SWEET & SOUR SAUCE

MINI REUBEN with PUNCHED RYE SWIRL, PASTRAMI, SWISS, RED CABBAGE KRAUT, 1000 ISLAND

MINI BEEF WELLINGTON - MEDIUM RARE BEEF TENDERLOIN, PUFF PASTRY,

DUXELLE MUSHROOMS, PATE, HORSERADISH CREAM

BEEF SKEWER with TAMARIND GINGER MARINADE

FIG AND CHEVRE - FRESH FIG TOPPED with WHIPPED GOAT CHEESE & CRISPY PROSCIUTTO (MAY-NOV.)

\$4 each piece

CHICKEN BISTEEYA - CURRIED MOROCCAN CHICKEN, CRISP PHYLLO SHELL, MANGO CORIANDER CHUTNEY

MINI CHICKEN AND WAFFLE with SPICED MAPLE HONEY DRIZZLE

CRISPY WONTONS - FRIED PORK WONTONS; TAMARIND LIME PONZU

BACON WRAPPED WATER CHESTNUT with SPICED HONEY

ROASTED PEAR CUP - PHYLLO CUP with MELTED BRIE, ANJOU PEAR, ALMOND CRUMBLE, CHESTNUT HONEY

CHEVRE PURSE - CARAMELIZED RED ONION, PINE NUT, GOAT CHEESE, CRISPY BRICK SHELL

CAPRESE SKEWER – MINI MOZZARELLA BALL with GRAPE TOMATO, FRESH BASIL & EVOO

FARM FRESH TEMPURA VEGETABLES with GINGER DIPPING SAUCE

ASPARAGUS STRAW with ASPARAGUS WRAPPED in PUFF PASTRY

Hors D'oeuvres by the piece Cont'd

\$3.5 each piece

CHICKEN SATAY ON BAMBOO PICK with THAI PEANUT DIPPING SAUCE

MINI HAM & SWISS - GRIDDLED SOURDOUGH, BERKSHIRE HAM, SWISS CHEESE, WHOLE GRAIN DIJONAISE

SAUSAGE MUSHROOM CAPS with BUTTON MUSHROOM, HERBED RICOTTA, SWEET ITALIAN SAUSAGE

ANDOUILLE SAUSAGE EN CROUTE with DIJON MUSTARD

PETITE BEEF MEATBALLS with CHOICE OF SAUCE: SWEDISH, BBQ or TERIYAKI

MINI ALL BEEF DOG IN PUFF PASTRY – Served with SPICY MUSTARD

***OPTION TO ADD SHOT OF DOMESTIC BEER, \$.75*

CORNMEAL CRUSTED FRIED GREEN TOMATO QUARTER with PIMENTO CHEESE SPREAD

***OPTION TO ADD CRUMBLLED BACON GARNISH*

MINI TOMATO PIE in SAVORY TART SHELL with CURED TOMATOES & SMOKED GOUDA

CORN CROQUETTE - CRISPY CORN FRITTER with JALAPENO SOUR CREAM

TRUFFLED MACARONI & CHEESE BITES

Carving Boards

Chef's Carving Stations

Chef Attendants are \$100 each for up to 2 Hours

The Number of Chef's Needed for each Station is based on Factors of Layout, Attendance and Timeline

All Proteins Served with Assorted Warm Rolls

DIJON HERB CRUSTED BEEF TENDERLOIN \$20, SIDE OF HORSERADISH AIOLI & LUSTY MONK MUSTARD

PEPPERCORN CRUSTED NY STRIP LOIN \$14.75, SIDE OF WHOLE GRAIN MUSTARD & DEMI-GLACE

STUFFED TURKEY BREAST FLORENTINE \$11, LEMON VOLUTE

CORDON BLUE CHICKEN BREAST \$11, DIJONAISE SAUCE

STUFFED PORK LOIN with BLACK CHERRIES & KALE \$11, RUBY PORT GLAZE

CORIANDER & TURMERIC CRUSTED RARE TUNA LOIN \$27, WASABI CREAM & PONZU GLAZE

Station Add-ons

MIXED GREENS SALAD STATION \$6.5

MICRO & YOUNG LETTUCE LEAVES, CROUTONS, RAINBOW CARROTS, TOYBOX TOMATOES, PERSIAN SEEDLESS CUCUMBER, SHREDDED CHEESE, CRUMBLLED BACON & SELECTION OF DRESSINGS

CAESAR SALAD STATION \$6.5

ROMAINE LETTUCE, HERB FOCACCIA CROUTONS, SHAVED REGGIANO & FRESH CAESAR DRESSING

(Add a Chef Tossing Fresh Salad for \$125 Each for Every 50 People)

SLIDER TRIO STATION \$11

HAMBURGER SLIDERS, PULLED PORK SLIDERS, FRIED CHICKEN ON CHEDDAR BISCUITS
Served with PICKLE CHIPS, MUSTARD, KETCHUP & SRIRACHA AIOLI with SHOESTRING FRIES

WHIPPED POTATO BAR \$9

Choose Regular or Sweet Potato Option or \$13.5 for both

- WHIPPED MAURIS PIPER POTATOES, SERVED with SCALLIONS, BACON, BUTTER, GRATED PARMESAN & CHEDDAR, SOUR CREAM

- WHIPPED SWEET POTATOES, SERVED with

PRALINE PECANS, MAPLE BUTTER, BROWN SUGAR, CINNAMON, MINI MARSHMALLOWS, CRISPY PROSCIUTTO

Action Stations

Chef Attendants - \$100 each for up to 2 Hours

The Number of Chef's Needed for each Station is based on Factors of Layout, Attendance and Timeline

CHEF'S SHRIMP & GRITS STATION \$12.75

FRESH SAUTÉED LOW COUNTRY SHRIMP & SMOKED CHEDDAR HOMINY GRITS
Served with Toppings Bar: CHOPPED SCALLIONS, BACON PIECES, CHEDDAR CHEESE, HOT SAUCE

CHEF'S PASTA STATION \$13.75

– CHOOSE: 2 SAUCES + 2 PASTAS + 5 MIX INS

SAUCES – POMODORO, ALFREDO, GARLIC PEPPERCORN CREAM, PESTO

PASTAS – GEMELLI, CAMPANELLE, FARFALLE, PENNE, TORTELLINI

MIX INS – MEATBALLS, GRILLED CHICKEN, CRISPY PROSCIUTTO, SWEET ITALIAN SAUSAGE, SAUTÉED MUSHROOMS, SPINACH, ROASTED TOMATOES, GRILLED ONIONS, RED PEPPERS, ZUCCHINI, BROCCOLINI

CHEF'S MACARONI & CHEESE STATION \$11.5

ELBOW MACARONI with SAUCES TWO WAYS:

EXTRA SHARP CHEDDAR CHEESE SAUCE & GRUYERE with RACLETTE SAUCE

Served with Toppings Bar: ROASTED TOMATOES, BACON PIECES, BLACKENED SHRIMP, CRUMBLED SAUSAGE, SLICED JALAPENOS, HERBED BREAD CRUMBS.

CHEF'S TAQUERIA STATION \$13.75

Choose 2 Proteins:

CARNITAS PORK, ROPA VIEJA BEEF, POLLO ASADO CHICKEN, CHILI SHRIMP or CITRUS WHITEFISH

Served with Toppings Bar:

CILANTRO, GREEN ONIONS, PICKLED ONIONS, SHAVED RADISH, SHREDDED RED CABBAGE, JALAPENOS, QUESO FRESCO

CHEF'S SOUTH ASIA STATION \$15.75

SINGAPORE STREET NOODLES with GINGER BEEF, CHICKEN, SOY, SCALLION, CABBAGE & CILANTRO

Served with Sides of FRIED & WHITE RICE, POT STICKERS, SPRING ROLLS, CRAB RANGOONS

Plated Dinners

All Plated Dinners Include Bread Baskets, Iced Tea and Coffee

Choose One Starter (Salad or Soup or Appetizer), One Entrée & Two Sides – Pricing Based on Protein Choice

**Add an Additional First Course for \$7*

Plated Salad Selections

STARMOUNT HOUSE – SPRING MIX, HEIRLOOM TOMATOES, RAINBOW CARROTS, ENGLISH CUCUMBERS, WHITE BALSAMIC VINAIGRETTE

BABY SPINACH – TENDER SPINACH, SLICED STRAWBERRIES, CRUMBLED CHEVRE, SPICED ALMONDS, VIDALIA POPPYSEED VINAIGRETTE

TUSCAN KALE – BABY KALE, DRIED CRANBERRIES, CANDIED BLACK PEPPER WALNUTS, BLUE CHEESE, CARAMELIZED SHALLOT VINAIGRETTE

CLASSIC CAESAR – ROMAINE HEARTS, HEIRLOOM TOMATOES, SHAVED REGGIANO, FOCACCIA HERB CROUTONS, CAESAR DRESSING

WEDGE – PETIT ICEBERG, HEIRLOOM TOMATOES, CRISPY PROSCIUTTO, GORGONZOLA, SOUR CREAM HERB DRESSING

Upgraded Plated Salad Options – Add \$5 Per Person

CUCUMBER WRAPPED SALAD - MIXED MICRO GREENS, TOYBOX TOMATOES, CANDIED WALNUTS, WHITE BALSAMIC AND AGAVE VINAIGRETTE

MARTINI SALAD - RUBY GEM BUTTER LETTUCE IN STEMLESS MARTINI GLASS WITH STRAWBERRIES, BLACKBERRIES, CANDIED MARCONA ALMONDS, FRIED GOAT CHEESE CROUTON, RASPBERRY CHAMPAGNE VINAIGRETTE

Plated Soup Selections

FRENCH ONION with GRUYERE & TOASTED BAGUETTE

CREAM OF ASPARAGUS with CRISPY PARSNIP SHAVINGS

SHRIMP BISQUE with SHERRY AND CRÈME FRAICHE

WHITE BEAN & KALE with ROASTED WALNUT OIL

BUTTERNUT APPLE BISQUE with CINNAMON DUST

BROCCOLI CHEDDAR with CRISPY CARROT FLOSS

TOMATO BISQUE with FRESH BASIL

Plated Appetizer Selections

CHILLED MARINATED FRESH MOZZARELLA, CURED TOMATOES, ROASTED EGGPLANT, FRESH BASIL

CRISPY PORK BELLY, SAUTÉED RAINBOW SWISS CHARD, CURRANT BERRY GASTRIQUE

ROASTED CAULIFLOWER RISOTTO CAKE, MUSHROOM RAGOUT, CARROT CONFETTI

SHRIMP COCKTAIL with LEMON & COCKTAIL SAUCE (2 SHRIMP)

BLACKENED SCALLOP, CORN SALSA, CRISPY LEEKS

Plated Entrée Selections

**Any Combination of These Proteins Can Be Made into A Dual Petite Protein Plate; Please Inquire for Pricing Details*

PLATED ENTRÉE CHOICES \$49

FILET MIGNON – 6oz. BEEF TENDERLOIN FILET with TRUFFLE SALT, PEPPERCORN MÉLANGE, ROSEMARY BUTTER & CABERNET BORDELAISE SAUCE

NY STRIP – 10oz. PRIME STRIP LOIN STEAK with THYME BUTTER, ROASTED SEA SALT, MALABAR BLACK PEPPER, COGNAC AU POIVRE SAUCE

ALASKAN HALIBUT – 6oz. WILD HALIBUT FILET DUSTED with CORIANDER and SEA SALT, Accompanied by MILD GREEN CURRY SAUCE

CRAB CAKES – TWO 4oz. JUMBO LUMP CRAB CAKES with CRISPY LEEKS & ROASTED CORN PUREE

PLATED ENTRÉE CHOICES \$41

BONELESS SHORT RIB – 10-HOUR BOURBON BRAISED 8oz. SHORT RIB with NATURAL JUS & BOURBON REDUCTION

VEAL SALTIMBOCCA – 4oz. VEAL CUTLET, SAGE, PROSCIUTTO & LEMON CAPER SAUCE

ALMOND CRUSTED TROUT – TWO 4oz BROILED TROUT FILETS with BROWNEED BUTTER THYME BEURRE BLANC

BRONZED SALMON – 6oz. WILD CANADIAN SALMON with ROASTED TOMATO CHARDONNAY CREAM SAUCE

SALMON FLORENTINE – 6 oz. WILD CANADIAN SALMON WITH CREAMY WINE SAUCE, SAUTEED SPINACH, CRISPY POTATO STICKS

BASIL COD – 6oz. LEMON & BASIL STUDDERED ALASKAN COD FILET with CITRUS BEURRE BLANC

SEARED DUCK – FENNEL & CORIANDER CRUSTED DUCK BREAST with PORT, CHERRY, SHALLOT AGRODOLCE SAUCE

CHICKEN CORDON BLEU - LIGHTED BREADED 6oz. CHICKEN BREAST STUFFED with PROSCIUTTO & GRUYERE with BECHAMEL

PLATED ENTRÉE CHOICES \$38

BRISKET - HICKORY SMOKED SLICED ANGUS BEEF BRISKET with RUM APRICOT GLAZE

PRIME SIRLOIN – 8oz. PRIME SIRLOIN GRILLED & GARLIC BUTTER POACHED with SHALLOT BRANDY GRAVY

FLOUNDER ROULADE – TWO ROLLED FLOUNDER FILETS STUFFED with WILTED SPINACH, RICOTTA & SUN-DRIED TOMATOES with LEMON CREAM SAUCE

CHICKEN PUTTANESCA – SEARED FREE RANGE 6oz. CHICKEN BREAST, FRIED CAPERS, OLIVES, ONIONS, POMODORO SAUCE

CHICKEN MARSALA – SEARED FREE RANGE 6 oz. CHICKEN BREAST with WILD MUSHROOM MARSALA SAUCE

CHICKEN PICCATA - SEARED FREE RANGE 6oz. CHICKEN BREAST with LEMON CAPER BUTTER SAUCE

ROSEMARY CHICKEN – GRILLED FREE-RANGE 6oz. CHICKEN BREAST, TOASTED ROSEMARY, HONEY LEMON VELOUTÉ

SMOKED PORK TENDERLOIN – APPLEWOOD SMOKED PORK TENDERLOIN with BLACK CHERRY GASTRIQUE

PLATED ENTRÉE CHOICES \$34

These Entrees are Whole and Do Not Receive Side Items

VEGETABLE NAPOLEON STACK with FRESH MOZZARELLA, MUSHROOMS, ROASTED RED PEPPERS, ZUCCHINI, SQUASH, EGGPLANT & POMODORO (OMIT MOZZARELLA TO MAKE VEGAN) – GF

MARINATED SEARED TOFU with WHITE RICE AND STIR-FRIED VEGETABLES - VEGAN & GF

WILD MUSHROOM RAVIOLI with TOMATOES, SPINACH, PARMESAN & ROASTED RED PEPPERS with BUTTERNUT CREAM SAUCE

Plated Side Selections

BROCCOLI AMANDINE

HONEY GINGER CARROTS

ROASTED BRUSSELS SPROUTS

SEA SALT ROASTED ASPARAGUS

GARLIC ROASTED CAULIFLOWER

ROASTED ROOT VEGETABLE MEDLEY

SAUTEED ZUCCHINI RIBBONS with WHITE WINE

HARICOT VERTS with OVEN CURED TOMATOES

COLLARD GREENS with PORK BELLY & BALSAMIC

WILD RICE BLEND with TOMATO, SCALLION & SQUASH

GARLIC MASHED POTATOES with PARSLEY & BUTTER

HERB ROASTED MARBLE POTATOES

POTATO GRATIN

GNOCCHI with MUSHROOM CREAM

PARMESAN & KALE RISOTTO

STEAMED AROMATIC WHITE RICE

VEGETABLE ORZO

SPANISH RICE

Dinner Buffets

All Buffet Dinners Include Bread, Iced Tea and Coffee

SINGLE BUFFET \$35 – Choose Two Salads, One Entree, Two Sides

DUO BUFFET \$41 – Choose Two Salads, Two Entrees, Three Sides

TRIO BUFFET \$48 – Choose Three Salads, Three Entrees, Four Sides

Buffet Salad Selections

CLASSIC CAPRESE SALAD - FRESH MOZZARELLA BALLS, HALVED HEIRLOOM CHERRY TOMATOES, FRESH BASIL, OLIVE OIL & BALSAMIC REDUCTION

BLANCHED VEGETABLE SALAD - ZUCCHINI, SQUASH, CAULIFLOWER, BELL PEPPERS, GREEN BEANS & RAINBOW CARROTS LIGHTLY STEAMED & CHILLED, TOSSED in a LIGHT HERB VINAIGRETTE

LEBANESE TABBOULEH SALAD - TOMATOES, CUCUMBER, PARSLEY, MINT, ONION, BULGUR & OLIVE OIL

PAPPARDELLE'S SPECIALTY PASTA SALAD – SPECIFY CREAMY OR VINAIGRETTE

DIJON POTATO SALAD with FRIED CAPERS

BROCCOLINI with LEMON & SUN-DRIED TOMATO SALAD

FRUITY GEMELLI PASTA SALAD - COLORFUL FRUITY PASTA TWISTS Tossed in CITRUS VINAIGRETTE with FRESH DICED MELON & SEASONAL BERRIES

STARMOUNT HOUSE – SPRING MIX, HEIRLOOM TOMATOES, RAINBOW CARROTS, ENGLISH CUCUMBERS, WHITE BALSAMIC VINAIGRETTE

BABY SPINACH – TENDER SPINACH, SLICED STRAWBERRIES, CRUMBLED CHEVRE, SPICED ALMONDS, VIDALIA POPPYSEED VINAIGRETTE

TUSCAN KALE – BABY KALE, DRIED CRANBERRIES, CANDIED BLACK PEPPER WALNUTS, BLUE CHEESE, CARAMELIZED SHALLOT VINAIGRETTE

CLASSIC CAESAR – ROMAINE HEARTS, HEIRLOOM TOMATOES, SHAVED REGGIANO, FOCACCIA HERB CROUTONS, CAESAR DRESSING

WEDGE – PETIT ICEBERG, HEIRLOOM TOMATOES, CRISPY PROSCIUTTO, GORGONZOLA SOUR CREAM HERB DRESSING

Buffet Side Selections

STEAMED SEASONAL VEGETABLE MEDLEY with ROASTED RED PEPPER BUTTER

SEA SALT ROASTED ASPARAGUS or POACHED with Side of HOLLANDAISE

COLLARD GREENS with PORK BELLY & BALSAMIC

SAUTÉED ZUCCHINI RIBBONS with WHITE WINE

HARICOT VERTS with OVEN CURED TOMATOES

ROASTED ROOT VEGETABLE MEDLEY

GARLIC ROASTED CAULIFLOWER

HONEY GINGER CARROTS

BROCCOLI AMANDINE

WILD RICE BLEND with TOMATO, SCALLION & SQUASH

GARLIC MASHED POTATOES with PARSLEY & BUTTER

***Upgrade with Toppings Bar Add \$2.5 - Shredded Cheddar, Bacon Bits, Chopped Scallions, Sour Cream*

HERB ROASTED MARBLE POTATOES

STEAMED AROMATIC WHITE RICE

PARMESAN & KALE RISOTTO

VEGETABLE ORZO

POTATO GRATIN

SPANISH RICE

Buffet Entree Selections

CHIMICHURRI FLANK STEAK Over GRILLED PEPPERS & ONIONS

HERB & DIJON CRUSTED BEEF SIRLOIN with BRANDY AU POIVRE

BRISKET – HICKORY SMOKED ANGUS BEEF BRISKET with RUM APRICOT GLAZE

MEATLOAF – CHUCK, BRISKET & SIRLOIN MEATLOAF with SOUTHERN TOMATO GRAVY

BRONZED SALMON – SEARED WILD CANADIAN SALMON with ROASTED TOMATO
CHARDONNAY CREAM SAUCE

LEMON AND PEPPERCORN SEARED SALMON with GINGER CARROT PUREE

FLOUNDER ROULADE – ROLLED FLOUNDER FILETS STUFFED with WILTED SPINACH, RICOTTA &
SUN-DRIED TOMATO with LEMON CREAM SAUCE

CHICKEN PUTTANESCA – SEARED FREE RANGE CHICKEN BREAST, FRIED CAPERS, OLIVES, ONIONS
& POMODORO SAUCE

CHICKEN MARSALA – SEARED FREE RANGE CHICKEN BREAST, WILD MUSHROOMS & MARSALA SAUCE

GRILLED ROSEMARY CHICKEN – GRILLED FREE-RANGE CHICKEN BREAST, TOASTED ROSEMARY &
HONEY LEMON VELOUTÉ

STARMOUNT FRIED CHICKEN – OUR HOUSE RECIPE EIGHT-CUT CHICKEN FRIED CRISPY AND HOT

STUFFED TURKEY BREAST – SAGE & BREADCRUMB STUFFED, Served with TURKEY GLACE

SMOKED PORK LOIN – APPLEWOOD SMOKED PORK LOIN with
BLACK CHERRY GASTRIQUE & ROASTED APPLES

JAMAICAN PORK – JERK RUBBED PORK SHOULDER with GRILLED PINEAPPLE & MANGO SALSA

ROASTED VEGETABLE LASAGNA – RICOTTA, PASTA, FRESH MOZZARELLA, POMODORO SAUCE

MUSHROOM RAVIOLI – BUTTERNUT SQUASH, BROWNED BUTTER, SAGE

Upgraded Buffet Entree Selections

Chef Attendants - \$100 each for up to 2 Hours

The Number of Chefs Needed is based on Factors of Layout, Attendance and Timeline

CHEF CARVED BEEF TENDERLOIN \$10 – with TRUFFLE SALT, PEPPERCORN MÉLANGE, ROSEMARY BUTTER
& Side of CABERNET BORDELAISE SAUCE & HORSERADISH CREAM

CHEF CARVED PRIME RIB \$8 - DRY RUBBED PRIME RIB with HORSERADISH CREAM,
WHOLE GRAIN MUSTARD & AU JUS

CHEF CARVED NY STRIP \$10 - THYME BUTTER, SEA SALT, BLACK PEPPER with Side of COGNAC AU POIVRE SAUCE

Dessert

Outside Wedding and Birthday Cakes are Allowed; no cutting fee

\$7 per Person - choose 1 or 2

- **TURTLE CHEESECAKE** – GRAHAM CRACKER CRUST, CHOCOLATE, CARAMEL, CANDIED PECANS
 - **KEY LIME PIE** – GRAHAM CRACKER CRUST, RASPBERRY SAUCE, WHIPPED CREAM
 - **CHOCOLATE MOUSSE** – WHIPPED CREAM & WHITE CHOCOLATE CURLS
 - **GRANNY SMITH APPLE PIE** – CARAMEL SAUCE & WHIPPED CREAM
 - **FUDGE BROWNIE** – VANILLA ICE CREAM & CHOCOLATE SAUCE
 - **LEMON LAYER CAKE** with FRESH FRUIT GARNISH
 - **TIRAMISU** – GARNISHED WITH WHIPPED CREAM
 - **LEMON SORBET** – SERVED WITH A COOKIE
 - **SEASONAL CRISP** with VANILLA ICE CREAM
 - **CHOCOLATE & VANILLA PROFITEROLES**
 - **CHOCOLATE DIPPED CANNOLI**
 - **BERRY & CHOCOLATE TRIFLE**
 - **WALNUT BOURBON PIE**
 - **NY STYLE CHEESECAKE**

**Option for Buffet, Add \$2 – Cheesecake Toppings Bar: Assorted Fruit Compotes, Caramel Sauce, Chocolate Sauce, Whipped Cream

\$8.5 per Person - choose 1 or 2

- **FRUIT NAPOLEON BRULEE** – LAYERS OF BERRIES & YOGURT TOPPED with BRULEE TURBINADO SUGAR
 - **LEMON MERINGUE PIE** – LEMON CUSTARD, BRULEE MERINGUE, CANDIED MEYER LEMON
 - **CHOCOLATE MOLTEN LAVA CAKE** – VANILLA BEAN WHIPPED CREAM
 - **FROZEN STARMOUNT ICE CREAM PIE** with WARM FUDGE SAUCE

Assorted Sweets by the Dozen,

Each Dozen - \$26

- MINI CUPCAKES WITH BASIC DECORATION
- STRAWBERRY SHORTCAKE SHOOTERS
 - CHEESECAKE SHOOTERS OR BITES
 - CHOCOLATE MOUSSE SHOOTERS
 - KEY LIME SHOOTERS OR BITES
 - BERRY TRIFLE SHOOTERS
- ASSORTED COOKIES & BROWNIE BITES

Each Dozen - \$31

- BABY CAKES/PETIT FOURS – ASSORTED FLAVORS
- FULL SIZE CUPCAKES WITH BASIC DECORATION
 - CHOCOLATE COVERED STRAWBERRIES
 - BERRIES & YOGURT SHOOTERS

Chef's Dessert Action Stations

Chef Attendants - \$75 each for one Hour or \$100 each for up to 2 Hours

The Number of Chef's Needed for each Station is based on Factors of Layout, Attendance and Timeline

\$10 per Person – Choose One

CHERRIES JUBILEE - BRANDY FLAMBE OF CHERRIES Spooned Over VANILLA BEAN ICE CREAM TO ORDER

BANANAS FOSTER - BANANA HALVES FLAMBEED IN RUM, BROWN SUGAR & BUTTER Spooned Over VANILLA BEAN ICE CREAM TO ORDER