

# Hors D'oeuvres Buffet

**Buffets 1 and 2 not available during dinner hours**

***Minimum 50 Guests or an additional \$2.00 per person charge will be applied***

## **Buffet I \$11.95**

*This is considered a light buffet, not dinner*

Domestic Cheese & Assorted Cracker Tray  
Fresh Garden Vegetables with Herb Dip  
Fresh Seasonal Fruit Tray

*Select Two Items From Hot Hors D'oeuvres Selections:*

## **Buffet II \$14.95**

*This is considered a light buffet, not dinner*

Domestic Cheese & Assorted Cracker Tray  
Fresh Garden Vegetables with Herb Dip  
Smoked Chicken Stuffed Puffs  
Fresh Seasonal Fruit Tray

*Select Three Items From Hot Hors D'oeuvres Selections:*

## **Buffet III \$20.95**

Domestic Cheese & Assorted Cracker Tray  
Fresh Garden Vegetables with Herb Dip  
Hot Artichoke Dip with Sliced Baguettes  
Smoked Chicken Stuffed Puffs or Crab Mousse Phyllo Cups (*select one*)  
Fresh Seasonal Fruit Tray

*Select Four Items From Hot Hors D'oeuvres Selections:*

## **Hot Hors D'oeuvres Selections:**

*(Chef prepares 3 of each Hot Item per person)*

Spicy Chicken Wings with Ranch  
Grilled Chicken Tenderloins with Sauce  
Egg Rolls with Sweet & Sour Sauce  
Barbecue Cocktail Franks  
Herb Cheese, Seafood or Chorizo  
Stuffed Mushrooms (*select one*)  
Chicken Cordon Bleu Bites  
Breaded Chicken Fingers with Honey Mustard

Breaded Jalapeno Poppers  
Assorted Cocktail Quiche  
Burgundy Portabella or Swedish Meatballs  
Mozzarella Sticks with Marinara Sauce  
Crab Rangoons with Sweet & Sour Sauce  
Italian Sausages with Peppers & Marinara  
Santa Fe Chicken Quesadilla Rolls  
Tangy Barbecue Kielbasa

***Add - Chef Carved Meat Station \$4.50 Per Person***

*Please select one*

Ham, Roast Beef, or Turkey served with Sliced Cocktail Rolls and Condiments

*Please add 20% service charge and current taxes - Gratuity is at your discretion*

# Dinner Buffet

*Minimum of 50 guests or an additional \$2.00 per person charge will be applied*

*Buffets include Dinner Rolls and Whipped Butter,*

*Beverage Station with Coffee and Iced Tea*

## Salad Selections

*(Select Three)*

Tossed Mixed Greens Salad with  
Fresh Garden Vegetables served  
with Ranch and Italian on the side  
Traditional Tossed Caesar Salad  
Italian Pasta Salad

Sicilian Rigatoni Salad  
Broccoli, Sunflower Seed Salad  
Marinated Tomato & Cucumber Salad  
Fresh Seasonal Fruit Tray  
Garden Vegetable Tray with Herb Dip

## Pasta, Potato or Rice Selections

*(Select One)*

Parsley Buttered Baby Red Potatoes  
Red Skin Mashed Potatoes  
Blended Wild Rice Pilaf  
White Rice Blend

Herb Roasted Baby Potatoes  
Au Gratin Potatoes  
Garlic Mashed Potatoes  
Orzo Gratin  
Penne Pasta with Fresh Basil Pesto

## Chef's Choice of Steamed Vegetable

## Entrée Selections

*Please Select Two Entrées \$22.95*

Sliced Beef Sirloin with Bordelaise Sauce  
Braised Beef Tips Bourguignon  
Chicken Tetrizzini or Cacciatore  
Herb Roasted Breast of Chicken  
Chicken Cordon Bleu

Roasted Beef Brisket Jardinière  
Sliced Roasted Breast of Turkey  
Honey Glazed Sliced Ham  
Baked Italian Sausage Mostaccioli  
Baked Cod with Lemon Zest

*Please add 20% service charge and current taxes – Gratuity is at your discretion*

# Dinner Buffet

*Minimum of 50 guests or an additional \$2.00 per person charge will be applied*

*Buffets include Dinner Rolls and Whipped Butter,*

*Beverage Station with Coffee and Iced Tea*

## **Salad Selections**

*(Select Three)*

Tossed Mixed Greens Salad with  
Fresh Garden Vegetables served  
with Ranch and Italian on the side  
Traditional Tossed Caesar Salad  
Italian Pasta Salad

Sicilian Rigatoni Salad  
Broccoli, Sunflower Seed Salad  
Marinated Tomato & Cucumber Salad  
Fresh Seasonal Fruit Tray  
Garden Vegetable Tray with Herb Dip

## **Pasta, Potato or Rice Selections**

*(Select One)*

Parsley Buttered Baby Red Potatoes  
Pepper Jack & Chive Yukon Gold Wedges  
Red Skin Mashed Potatoes  
Blended Wild Rice Pilaf  
White Rice Blend

Herb Roasted Baby Potatoes  
Au Gratin Potatoes  
Garlic Mashed Potatoes  
Orzo Gratin  
Penne Pasta with Fresh Basil Pesto

## **Chef's Choice of Steamed Vegetable**

## **Entrée Selections**

*Please Select Two Entrées \$24.95*

Marinated Sliced London Broil  
Stuffed Chicken Baseline or Florentine  
Rosemary & Garlic Encrusted Pork Loin  
with an Orange Port Wine Demi  
Chicken Piccata or Marsala Sauce

Lightly Dusted Baked Chicken Parmesan  
Pasta Carbonara  
Grilled Chicken Breast with Champagne  
Or Lemon Artichoke Sauce  
Baked Alaska Salmon with Lemon Dill

*Please add 20% service charge and current taxes – Gratuity is at your discretion*

# Dinner Buffet

*Minimum of 50 guests or an additional \$2.00 per person charge will be applied*

*Buffets include Dinner Rolls and Whipped Butter,*

*Beverage Station with Coffee and Iced Tea*

## Salad Selections

*(Select Three)*

Tossed Mixed Greens Salad with  
Fresh Garden Vegetables served  
with Ranch and Italian on the side  
Traditional Tossed Caesar Salad  
Italian Pasta Salad

Sicilian Rigatoni Salad  
Broccoli, Sunflower Seed Salad  
Marinated Tomato & Cucumber Salad  
Fresh Seasonal Fruit Tray  
Garden Vegetable Tray with Herb Dip

## Pasta, Potato or Rice Selections

*(Select Two)*

Parsley Buttered Baby Red Potatoes  
Pepper Jack & Chive Yukon Gold Wedges  
Red Skin Mashed Potatoes  
Blended Wild Rice Pilaf  
White Rice Blend

Herb Roasted Baby Potatoes  
Au Gratin Potatoes  
Garlic Mashed Potatoes  
Orzo Gratin  
Penne Pasta with Fresh Basil Pesto

## Chef's Choice of Steamed Vegetable

## Entrée Selections

*Please Select One Entrée \$31.95*

Fully Loaded Stuffed Breast of Chicken  
Mediterranean Chicken Pasta  
Grilled Breast of Chicken with Choice of:  
Marsala, Piccata, Lemon Artichoke, Sun-dried  
Tomato & Basil or Mango Cilantro Salsa  
Stuffed Chicken Bistro or Florentine

Chicken Saltimbocca  
Parmesan Encrusted Tilapia with a  
Lemon Butter Sauce  
Stuffed Chicken Baseline with  
a Velouté Sauce  
Baked Alaskan Salmon with Lemon Dill

## Chef's Carving Station

*Please Select One*

Beef Tenderloin  
Roasted Pork Loin  
Slow Roasted Breast of Turkey

Prime Rib of Beef  
Honey Glazed Pit Ham

*Please add 20% service charge and current taxes – Gratuity is at your discretion*

# Dinner Buffets

*Minimum of 50 Guests or an additional \$2.00 per person charge will be applied.*

## **“Taste of the Nations”**

### **“Little Italy” \$22.95**

Classic Caesar Salad  
Fresh Seasonal Fruit Tray  
Sicilian Rigatoni Salad  
Chef's Choice of Seasonal Vegetable  
Penne Pasta with Marinara Sauce  
Traditional Beef Lasagna  
Chicken Parmesan  
Garlic Bread  
Beverage Station of Coffee & Iced Tea

### **“Paradise Isles” \$22.95**

Fresh Seasonal Fruit Tray  
Hawaiian Salad Tossed with a Homemade Honey-Sesame Island Dressing  
Tropical Rice Pilaf  
Vegetable Stir Fry  
Hawaiian Chicken with a Teriyaki Glaze  
Gingered Pork Loin served with a Sweet & Sour Sauce  
Dinner Rolls & Whipped Butter  
Beverage Station of Coffee & Iced Tea

### **“South of the Border” \$20.95**

Fresh Seasonal Fruit Tray  
Hard Shell Tacos & Soft Flour Tortillas  
Seasoned Beef or Chicken (*select one*)  
Refried Beans  
Spanish Rice  
Chicken or Cheese Enchiladas (*select one*)  
Shredded Lettuce & Cheddar Cheese, Diced Tomatoes & Onions  
Sliced Black Olives & Jalapenos  
Sour Cream, Salsa & Guacamole  
Beverage Station of Coffee & Iced Tea

*Add a Fajita Station for an additional \$3.00 per person*

*Please add 20% service charge and current taxes- Gratuity is at your discretion*

# Plated Dinner Entrées

*All Dinners include Dinner Rolls & Whipped Butter with a Beverage of Coffee & Iced Tea*

- Filet Mignon \$33.95**  
8 oz. Filet Mignon prepared medium  
and accompanied with Bordelaise Sauce
- Veal Osso Buco \$30.95**  
Pan Seared & Slowly Roasted Veal Shank Smothered with  
Julienne Vegetables in a Veal Demi Glaze
- Prime Rib of Beef \$28.95**  
10oz. Slow Roasted with Natural Au Jus  
& Creamy Horseradish on the side
- Grilled Flat Iron \$24.95**  
8oz Steak Served Medium
- Beef Tenderloin \$30.95**  
Sliced Tenderloin of Beef, prepared medium,  
with a Port Wine Demi Glaze
- Chicken Basiline \$22.95**  
*(Brandeis Signature Item)*  
Chicken Breast stuffed with a fresh Mousse of Basil,  
Chives & Parmesan Cheese served with Velouté Sauce
- Grilled Chicken \$20.95**  
A Grilled Boneless Breast of Chicken Served with a Choice of  
Sauce: Piccata, Marsala, Sun-dried Tomato & Basil, Teriyaki  
Glaze, or a Mango Cilantro Salsa
- Fully Loaded Stuffed Chicken Breast \$22.95**  
A Lightly Breaded Breast of Chicken  
Stuffed and Baked with: Bacon, Green Scallion,  
Garlic, Cheddar Cheese & Cream Cheese

- Combination of Grilled Flat Iron Steak with  
one of the following:**  
Grilled Chicken Breast: \$27.95  
Shrimp Scampi: \$30.95  
Stuffed Chicken Breast: \$28.95  
Salmon Fillet: \$29.95

- Florentine Stuffed Chicken \$22.95**  
With a Spinach & Garlic Cream Cheese served  
with a Sun-dried Tomato & Basil Sauce
- Chicken Oscar \$25.95**  
Pan Seared Chicken Breast with Crabmeat,  
Asparagus & Hollandaise Sauce
- Encrusted Pork Tenderloin \$22.95**  
Slow Roasted with Fresh Herbs and Dijon  
Served with a Shitaki Mushroom & Leek Compote
- Roasted Pork Loin Rosti \$22.95**  
Center Cut Pork Loin Slow Roasted and  
Stuffed with Sweet Bing Cherries and Red Apples served with a  
Sweet Mustard Demi Glaze
- Baked Salmon \$25.95**  
A Fillet of Salmon Encrusted with Seasoned Parmesan and  
Baked to a Flaky Perfection  
Served with a Roma Tomato and Basil Topinade
- Broiled Salmon \$25.95**  
Broiled Fillet of Salmon accompanied  
with a Lemon Dill Sauce
- Encrusted Tilapia \$23.95**  
Tilapia Encrusted with Parmesan Cheese and  
served with a Lemon Butter Sauce
- Mediterranean Shrimp Pasta \$25.95**  
Marinated Grilled Shrimp tossed with  
Angel Hair Pasta and Fresh Parmesan

- Combination of Sliced Beef Tenderloin  
with one of the following:**  
Grilled Chicken Breast: \$31.95  
Shrimp Scampi: \$34.95  
Stuffed Chicken Breast: \$32.95  
Salmon Fillet: \$33.95

## SALAD SELECTIONS:

*Please select one of the following:*

- Thunderbird Classic**  
Iceberg Lettuce, Tomatoes, Bacon, Green Scallions &  
Bleu Cheese Crumbles in our own Dressing
- Caesar**  
Romaine, Parmesan Cheese & Herb Croutons with  
our own Caesar Dressing (Anchovies Optional)
- Original Greek Salad**  
Baby Spinach and Romaine Leaves  
Tossed with Diced Cucumber, Red Onions, Tomato  
And Feta Crumbles with a Herb Vinaigrette

- Mixed Garden Greens**  
Iceberg and Romaine Lettuce with an array of Fresh Vegetables  
Topped with your choice of Dressing
- Casablanca Salad**  
Bibb Lettuce with Hearts of Palm, Mandarin Oranges,  
Sliced Almonds and Strawberries  
Drizzled with a Raspberry Vinaigrette Dressing
- Ultimate Spinach Salad**  
Baby Spinach, Bacon, Croutons, Tomato, Green Onions,  
Chopped Egg Tossed with a Herb Dressing

## PASTA, POTATO, RICE SELECTIONS:

*Please select one of the following:*

- Layered Anna Potatoes Au Gratin Potatoes Garlic Mashed Potatoes Pepper Jack & Chive Yukon Gold Wedges  
Herb Roasted Baby Potatoes White Rice Pilaf Orzo Gratin Blended Wild Rice Pilaf

## VEGETABLE:

Our Chef will Select a Seasonal Steamed Vegetable to Compliment Your Meal.

## DESSERT:

Choose any one selection from the Dessert Menu for an Additional Cost.

*If less than 25 guests, a \$20.00 service fee will be applied*

*Please add 20% service charge and current taxes - Gratuity is at your discretion*

# Later Evening Station

*Minimum of 50 guests or an additional \$2.00 per person charge will be applied*

## **Macho Nacho Bar \$5.95**

*Includes the following:*

Tri-Colored Tortilla Chips • Seasoned Taco Meat • Queso Cheese  
Diced Tomatoes • Black Olives • Jalapenos • Sour Cream • Salsa

## **Homemade Pizza Pies \$14.95 (per pie)**

*Choice of the following:*

Three Cheese • Pepperoni • Hamburger and Mushroom • Vegetarian-Style  
or Supreme-Style (sausage, pepperoni, mushrooms, onions, green pepper & black olive)

## **Traditional Bierocks \$5.95**

Fresh Dinner Rolls Stuffed with Ground Beef, Diced Onion and Cheese  
Served with Kettle Chips

## **Pulled Pork Sliders \$6.95**

Traditional Slicer Rolls Filled with our Award Winning BBQ Pork  
Served with Two Sauces, Pickle Chips, Onions and Potato Chips

## **Meatball Madness \$5.95**

BBQ, Marinara and Swedish Style Meatballs are served with a Sliced Cheese Tray  
And Split Top Slider Rolls for an Awesome Build Your Own Meatball Slider Snack

## **Chicken Strips and Sauce \$5.95**

Our Two Jumbo Chicken Strips are served with Two Dipping Sauces

## **Wings and Things \$8.95**

A Selection of Bone-in and Boneless Wings featuring our Famous Jumbo Spicy Wings,  
Bourbon BBQ Wings and Mild Boneless Wings with Vegetable Sticks, Bleu Cheese and  
Ranch Dipping Sauce

## **Culinary Staff Fee \$100.00**

*Please add 20% service charge and current taxes*

# Bar & Beverage Services

	Hosted	Cash	Call	Premium	Cordials
Well Liquor	\$3.75	\$4.00	Fris	Absolut	Hennessey
Call Liquor	\$4.75	\$5.00	Beefeater	Tanqueray	Baileys
Premium Liquor	\$5.75	\$6.00	Cruzan	Bacardi	Kahula
Domestic Beer (bottle)	\$3.25	\$4.00	Spiced Jack	Captain Morgan	Amaretto Di Saronno
Domestic Beer (draft)	\$2.75	\$3.00	Jim Beam	Jack Daniels	
Specialty/Import Beer	\$4.75	\$5.00	Canadian Club	Crown Royal	
House Wine	\$4.75	\$5.00	Dewars	Chivas Regal	
Bottled Water	\$2.25	\$2.50	Sauza	1800	
Soft Drink	\$1.75	\$2.00	Amaretto		
Cordial	\$5.75	\$6.00	Peach Schnapps		

## Full Package Bar

All Packages include Domestic Draft Beer, House Wine by the glass and Soda

	Well (house)	Call	Premium with Cordials
1 Hour	\$ 9.00	\$10.00	\$11.00
2 Hours	\$12.00	\$14.00	\$16.00
5 Hours	\$15.00	\$17.00	\$22.00

## Draft Beer, House Wine, Soda Package Bar

1 Hour	\$8.00
2 Hours	\$10.00
5 Hours	\$12.75 + \$1.00 per hour for each additional hour

## Child Beverage Package (ages 3-12 years) \$4.50

*Package Bars are Hosted and have a 50 guest minimum  
Prices are per person, based on your final guest count*

## Additional Beverages Offered À la Carte

House Champagne	\$22.00 per bottle (750 ml)
House Wine	\$23.00 per bottle (750 ml) Average 4.5 glasses per bottle
Keg Beer (Budweiser & Miller Products)	\$300.00 Average 150-12 oz. servings per
Champagne Punch	\$40.00 per gallon Average 20 cups per gallon
Fruit Punch	\$25.00 per gallon Average 20 cups per gallon

Unlimited Soda Package \$2.00 per person - must purchase other hosted beverages

Additional Wine, Champagne and Cordial selections are available upon request

*There will be a \$150.00 Bartender Charge on all Bars unless sales exceed \$500.00 per bartender  
Prices subject to change*

**All Cash Bars require a special permit, please allow at least 30 days for processing, cost is \$75.00**

(Exception: Events at the Livestock Building Ballrooms do not require a special license)

*Please add 20% service charge and current tax - Gratuity is at your discretion*