

Pebble Creek Banquet

Hors D' Oeuvres

Cold Hors D' Oeuvres

Crab Salad with Lemon Aioli on crostini	\$3
Potato Chive Pancakes with Smoked Salmon and Dill Crème Fresh	\$4
Asian Chicken Salad Wrapped in Baby Bib Lettuce	\$3
Poppy Seed Crusted Ahi Tuna on Sticky Rice	\$4
Shrimp Cocktail Canapés	\$4
Oysters on the Half Shell With A Ginger Salsa	\$5
Bruschetta	\$3
Chips and Salsa	\$2
Mixed Nuts	\$2
Shrimp Cocktail	\$4
Gardettos	\$2
Domestic and Imported Cheese Display	\$3
Fresh Tropical Fruit Display	\$3

Hot Hors D' Oeuvres

Parmesan and Artichokes Puffs	\$3
Boursin and Sausage Stuffed Mushrooms	\$4
Bacon Wrapped BBQ Scallops	\$5
Flatus with an Ancho Crème Fresh	\$3
Crab Rangoon's	\$4
Chicken Sates with Peanut Dipping Sauce	\$3
Swedish Meatballs	\$3
Mini Quesadillas	\$3
Egg Rolls	\$4
Remake	\$3
Chicken Wings with Ranch and/or Blue Cheese	\$3
Cucumber Canapé with Seared Scallop and Red Pepper Puree	\$4
Crab Cakes with Lime Sauce	\$4

Pebble Creek

Banquet Dinner Menu

All prices are per person

Soups

Let our Chef Custom Make A Soup to Fit Your Special Event
\$3-5 in addition to entree price

Salads

Mixed Greens House Salad

Mixed Greens Topped With Candied Chili Pecans, Red Onions, Crumbled Goat Cheese, and
Tangerines all Dressed with A Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce Tossed with Garlic Croutons, Aged Parmesan Cheese, and Our Creamy
Caesar Dressing

The Plantation Salad

Fresh Ice Berg Lettuce Mixed with Crunchy Melba Toast, Parmesan Cheese, and a Garlic Spiked
Dressing

Vegetables

Fresh Asparagus
Parisian Carrots
French Green Beans
Green Bean Amandine
Medley of Fresh Vegetables
Stuffed Roma Tomatoes

Potatoes and Starches

Flavored Whipped Potatoes
Twice Baked
Oven Roasted Red Skins
Baked Potatoes
Wild Rice Pilaf
Couscous
Risotto

Main Entrees

Grilled Angus Beef Tenderloin

7oz. 24 9oz. 28

Topped with Your Choice

Red Wine Shallot Compound Butter, Béarnaise Sauce, Wild Mushroom Demi-Glace

Mediterranean Chicken Breast

Two Four Ounce Chicken Breast Pan Seared and Topped with a Sun-Dried Tomato, Greek Olive, and Pancetta Béchamel

18

Chicken Marsala

Two Four Ounce Chicken Breast Pan Seared Golden Brown Then Drizzled With A Mushroom Marsala Cream Sauce

16

Muscat Black Cherry Pork Chops

Thick Cut Bone-In Pork Chop Topped With a Muscat Bing Cherry Beurre Blanc

19

Fresh Atlantic Salmon

Pan Seared Salmon Topped With a Red Onion and Crab Boursin Cream Sauce

20

Grilled Poppy Seed Ahi Tuna

Poppy Seed Crusted Sushi Grade Tuna Grilled Rare and Topped with a Pineapple Salsa

19

Pan Seared Duck Breast

A Pan Seared Maple Leaf Duck Breast Served Medium-Rare and Topped With a Cherry Tomato Balsamic Fig Reduction

20

Char-Grilled Ribeye

14oz. Ribeye Char-Grilled to Your Liking and Topped with Creamy Horseradish Crust

19

Lobster Fettuccini*

Fettuccini Tossed With Fresh Lobster Meat and an Ancho-Spiked Alfredo

16

*Does not include starch or vegetables

Pebble Creek Buffet

Carving Stations

Prime Rib \$4

Honey Glazed Ham \$4

Top Sirloin \$4

Roasted Pork Loin \$4

Whole Roasted Beef Tenderloin \$6

Prices are in addition to Package price

Includes appropriate side and condiments

Salads

Potato Salad

Pasta Salad

Broccoli Salad

Coleslaw

Crab Salad

Mixed Green Salad with Dressings

Entrees

Asiago Crusted Chicken with Tomato Basil Sauce

Roasted Pork loin with Apple Mango Chutney

Beef Medallions with Classic Béarnaise Sauce

Salmon with Garlic Mojo Butter

Pan Seared Tilapia with a Champagne Beurre Blanc

Chicken Parmesan with Marinara

Three Cheese Tortellini Pasta

Pork Medallions with Mustard Rosemary Sauce

Pan Seared Halibut with White Wine Shallot Sauce

Package One: Two salads and two entrees starch, and veg \$21

Package Two: Three salads and three entrees starch and veg \$26

Package Three: Three salads and four entrees starch and veg \$30

Desserts

Cheese Cakes

\$6

Raspberry Swirl

New York toppings are seasonal

Turtle

White Chocolate

Cakes

\$6

Black Forest

Carmel Fudge Pecan

Carrot

Chocolate Seduction

German Chocolate

Lemon Mist

Tiramisu

Crème Brule's

\$8

Classic Vanilla

Banana

Chocolate