



## **Heron Creek Banquet Pricing**

### **Breakfast Selections**

Classic Continental	\$6.95
Contemporary Continental	\$9.95

### **Breakfast Buffets**

Traditional Breakfast	\$12.95
European Breakfast	\$16.95
Top of the Green Breakfast	\$14.95

### **Afternoon Breaks**

Death by chocolate	\$7.95	All Natural	\$9.95
Happy Hour Break	\$6.50	European Break	\$11.95
Fiesta Break	\$6.95		

### **A'La Carte Break Items**

Granola and Candy Bars	\$2 ea	Freshly Baked Scones	\$30 per doz
Individual Yogurts	\$2 ea	Assorted Pastries	\$30 per doz
Double Fudge Brownies	\$ 18 per doz	Chocolate Strawberries	\$30 per doz
Freshly Baked Cookies	\$ 20 per doz	Chocolate Petite Fours	\$40 per doz
Dessert Bars	\$ 30 per doz	Bagels & Cream Cheese	\$25 per doz

### **Lunch Selection**

Greek Chef's Salad	\$11.95
Tuscan Pasta Primavera Salad	\$12.95
Classic Cobb Salad	\$12.95
Caesar Salad	\$8.95
<i>With Chicken \$11.95, flank steak \$14.95, shrimp \$13.95</i>	

Salad Nicoise	\$14.95
Pecan Crusted Chicken Salad	\$12.95
Shrimp Bruschetta Salad	\$13.95
Roasted Vegetable Strudel Braid	\$11.95
Quiche	\$12.95

### **Executive Luncheon**

Choice of One Entrée	\$18.95
Choice of two Entrees	\$19.95

### **Luncheon Buffet Selections**

Italian Kitchen Buffet	\$17.95
Box Luncheon choice of two	\$17.95
Fiesta Buffet	\$16.95 with Beef \$ 19.95
Deli Bar	\$21.95
Picnic Basket	\$17.95
Tea Sandwich Display	\$18.95
Executive Lunch Buffet	\$21.95

## **Dinner Selections**

### **Entrée Selections**

Chicken Rossini	\$21.95
Harvest Chicken	\$22.95
Chicken Artichoke	\$22.95
Chicken Wellington	\$23.95
Macadamia Crusted Mahi-Mahi	\$25.95
Hot and Crunchy Grouper	\$30.95
Horseradish Maple Salmon	\$25.95
Top Sirloin Steak	\$27.95
Filet Mignon	\$33.95
Filet Mignon, Chicken Duet	\$32.95
Filet Oscar	\$41.95

### **Dinner Buffet**

One Selection	\$27.95
Two Selections	\$29.95
Italian Buffet	\$37.95
Octoberfest Buffet	\$33.95
Yankee Clam Bake	\$75.95

### **Specialty Displays**

International and Domestic Cheese Display	\$9.95
Display of Seasonal Fruits	\$5.95
Baked Brie Display	\$6.95
Antipasto Display	\$10.95
Norwegian Smoked Salmon Display	\$9.95
Chilled Jumbo Shrimp Cocktail	\$11.95
Melange of Seafood Display	\$23.95

### **Upgrades and Add-ons**

Salads \$2.95, \$4.95, \$4.95

### **Appetizers**

Shrimp Cocktail	\$14.95
Calamari Fra Diavolo	\$6.95
Smoked Salmon Plate	\$9.95
TriColored Cheese Tortellini	\$5.95

### **Banquet Enhancements**

Carving Stations \$75.00 charge for Each Attending Chef	
Honey Baked Virginia Ham	\$6.95 p.p.
Herb Roasted Turkey Breast	\$7.95 p.p.
Roasted Pork Loin	\$6.95 p.p.
Roasted Sirloin of Beef	\$ 7.95 p.p.
Pepper Crusted Sirloin Strip	\$9.95 p.p.
Beef Tenderloin	\$14.95 p.p.

Specialty Stations \$75.00 charge for Each Attending Chef

Pasta Station \$12.95 add chicken \$2.00, shrimp \$3.00

Oriental Stir Fry \$12.95 add shrimp \$3.00

### **Desserts**

Viennese Dessert Station	\$13.95
Add a chef attended Bananas Foster Station	\$6.00
Chocolate Fountain (+75.00 equipment rental and set-up fee)	\$8.95
Individual Plated miniature Desserts & Petite Fours	\$25.95 per dozen
Chocolate Dipped Strawberries	\$1.95 per piece
Ice Cream Bar	\$7.95
Coffee Station	\$6.95