

Catering Menu's

Breakfast Entrées

**Scrambled Eggs, Rasher of Bacon, Hash Browns, Biscuit
\$7.95**

**Traditional Eggs Benedict
\$7.95**

**3 Blueberry Pancakes, Rasher of Bacon, Warm Maple Syrup
\$8.95**

**5 oz. Grilled Filet & Scrambled Eggs, Hash Browns, Biscuit
\$13.95**

**Firethorne Benedict
2 3oz. Grilled Filet on top Toasted English Muffins
Topped with Poached Eggs & Hollandaise
\$12.95**

**Trio of Mini Waffles
Rasher of Bacon, Fresh Fruit & Warm Maple Syrup
\$8.50**

**Western Omelet
Hash Browns, Whole Wheat Toast
\$8.50**

**Spinach & Bacon Quiche
Hash Browns, Sliced Fruit & Whole Wheat Toast
\$10.50**

**All plated breakfast will be served with your choice of
Orange Juice, Cranberry Juice
Coffee & Assorted Teas**

A 7.75% Sales Tax & 22% Gratuity is added to all Parties

September, 2009

Breakfast Buffet's

Classic Continental

Fresh Baked Muffin, Assorted Danish & Toasted Bagels
Whipped Cream Cheese
Orange Juice, Coffee & Assorted Teas
\$9.95

Healthy Start

Fresh Cut Fruit & Berries, Assorted Cereals with 2% Milk
Banana Nut & Blue Berry Muffins, Assorted Yogurts & Oatmeal
Orange Juice, Coffee & Assorted Teas
\$8.50

Executive Continental

Seasonal Fruit, Fresh Baked Muffin & Assorted Danish
Toasted Bagels & Whipped Cream Cheese
Fruit Preserves & Whipped Butter, Assorted Cereals
Orange Juice, Coffee & Assorted Teas
\$12.00

Southern Style Biscuits

Assortment of Buttermilk Biscuits
Filled with Country Ham, Sausage Patty, Egg & Cheese
Equal amounts of each will be prepared
\$24.00 Dozen

40 People minimum on all Buffets
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COLD LUNCH SELECTIONS

Oriental Orange Seared Tuna

Julienne Vegetables, Fried Rice Noodles
Ginger Soy Vinaigrette
\$11.25

Grilled Chicken Spinach Lavash Wrap

Baby Mixed Greens, Swiss Cheese, Sliced Tomatoes & Onions
Parmesan Peppercorn Dressing & Fresh Fruit
\$10.95

Grilled Chicken Caesar Salad

House Crouton & Parmesan Crisp
\$12.95

Cobb Salad

Grilled Chicken Breast, Jumbo Shrimp, Sliced Avocado, Black Olives
Croutons Hard Boiled Egg, Bacon Strips, Cheddar Cheese
Tomato Wedges, Sprouts, Crumbled Bleu Cheese
Watercress & Romaine Lettuce
\$14.50

Trio Salad

Chicken, Shrimp, Tuna, Black Olives, Pepperoncini, Tomato Wedges
Mixed Greens & Toast Points
\$13.50

Shrimp Salad & Avocado Boat

Marinated Vegetables & Cheese Quesadilla
\$14.00

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HOT LUNCH SELECTIONS

**Your selected Lunch entrees will be served with
Tea, Coffee**

**Homemade Bread & Mixed Greens Tossed in Balsamic Vinaigrette
Homemade Bread Pudding or Cheese Cake with Warm Berry Sauce**

Roasted Chicken Crepes

Brown Rice & Asparagus, Roasted Tomatoes, Chicken Veloute
\$17.00

Pesto Roasted Chicken Breast

Grilled Vegetables & Rigatoni Pasta
Smoked Tomato Sauce
\$16.00

Grilled Bistro Steak

Boursin mashed Potatoes, French Beans & Baby Carrots
Red Wine Demi Glaze
\$20.00

Grilled Petite Filet

Roasted Fingerling Potatoes & Asparagus, Oblique Carrots
Red Wine Demi Glaze
\$20.00

Pan Seared Salmon

Citrus Rice & Julianne of Vegetable Medley
Lemon Tequila Beurre Blanc
\$17.00

Pesto Grilled Shrimp

Smoked Tomato Asiago Parmesan Orzo
Broccoli Rapini
\$17.00

Seafood Crepes

Sautéed Asparagus & Citrus Basmati Rice
\$16.00

Grilled Assorted Vegetables

Mushroom Fettuccini & Smoked Tomato Sauce
\$15.50

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BANQUET SANDWICH CHOICES

Griddled Monte Cristo Sandwich

Side of Fruit & Soup of the Day

\$14.00

House Smoked Salmon Lavash Wrap

Lemon Caper Spread, Arugula, Apple Smoked Bacon

House Made Chips

\$13.00

6 oz. Hickory Smoked Burger

Cheddar Cheese, Caramelized Onions, Grilled Portobello

Lettuce, Tomato, Onion

Toasted Kaiser & House Made Fries

\$8.00

New Yorker Pastrami & Corn Beef

Grain Mustard, Swiss Cheese & Caramelized Onions

Toasted dark Rye & House Made

\$7.00

Corned Beef Reuben

House Thousand Island, Swiss Cheese, Griddled Rye

Taterboy Fries

\$7.00

Classic Club

Thinly Sliced Ham & Smoked Turkey

Mayonnaise, Lettuce, Tomato, Peppered Bacon, Cheddar & Swiss Cheese

Toasted Whole Wheat & Ruffle Chips

Jumbo Lump Crab Cakes

Toasted Kaiser, Lettuce, Tomato, Onion, Spicy Mayonnaise

Taterboy Fries

\$10.00

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FIRETHORNE CLUB BOX LUNCHES

Smoked Turkey & Swiss Cheese on Whole Wheat

Plain Chips, Chocolate Chip Cookie, Granny Smith Apples
Lettuce, Tomato

\$9.95pp

½ Smoked Ham & ½ Smoked Turkey

Sharp Cheddar & Swiss Cheese
Plain Chips, Chocolate Chip Cookie, Granny Smith Apple
Lettuce, Tomato

\$10.50pp

Italian Sub

Cappacola, Prosciutto, Salami, Mortadella
Lettuce, Tomato, Onion
Provolone, Smoked Mozzarella
Italian Vinaigrette
Fussily Pasta Salad
Cappuccino Cookie

\$11.50pp

Fried Chicken Breast

Hard Boiled Egg, Southern Potato Salad & Coleslaw
Biscuit & Baked Beans
Homemade Brownie

\$12.95pp

Warm Ham & Cheddar

Onion Roll, Horseradish Cream
Plain Chips, Lance Crackers, Chocolate Chip Cookie
Granny Smith Apple

\$10.95pp

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Theme Buffets

America

Ice berg & Ranch
Black Bean Salad
Roasted Potato Salad
Squash Casserole
Sautéed Baby Vegetables
Stone Ground Grits & Cheddar Cheese
Roasted Idaho Potatoes
Grilled Hanger Steak & Vermont Gout Cheese
Maryland Crab Cakes
Southern Fried Chicken
New York Cheese Cake, Berry Cobbler, Apple Pie
\$25.00pp

Mexico

Corn Chips & Salsa
Avocado Salad
Mexico Salad
Stewed Beans & Tomatoes
Grilled Assorted Vegetables
Red Rice
Refried Beans
Chicken Quesadilla
Chipotle Shrimp Soft Tacos
Pork Carnitas
Flan, Fried Ice Cream, Honey Fried Tortillas
\$20.00pp

Middle East

Mixed Greens with Olive Vinaigrette
Hummus
Tabbouleh
Goat Cheese Stuffed Grape Leaves
Pita, Poori, Grilled Flat Breads
Palak Panir Sak
(Sauteed Spinach & Fried Panir)
Raisin & Pine Nut Rice
Turmeric Potatoes
Roasted Lamb Leg & Dried Fruit Chutney
Tandoori Chicken
Curried Beef
Date Tart, Macaroons Cookies, Baklava
\$25.00pp

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Minimum of 35 people

Theme Buffets

Oriental

Mixed Greens & Ginger Vinaigrette
Lo Mein Noodle Salad
Seaweed Salad
Stir Fry Long Beans
Sweet & Sour Vegetables
Scallion Rice
General Taos Chicken
Tempura Shrimp
Beef & Broccoli
Ginger Cookies, Cheesecake, Fried Wontons
\$18.00pp

Italian

Mixed Greens with Feta Cheese Vinaigrette
Anti Pasta
Assorted Olives
Smoked Mozzarella & Arugula Salad
Green Bean & Tomato Salad
Eggplant Lasagna
Grilled Assorted Vegetables
Roasted Potatoes & Herbs
Beef Tips Marsala & Egg Noodles
Chicken Ravioli & Smoked Tomato Sauce
Grilled Assorted Pizzas
\$20.00pp

Euro

Mixed Greens & Herb Dressing
German Potato Salad
Smoked Salmon Gravlax
Beer Pickled
Eggs
Green Beans Almondine
Ratatouille
Potatoes Gratinee
Grill Bratwurst & Onions
Beef Stroganoff
Fish & Chips
German Chocolate Cake, Crème Brulee, Berry Tarts
\$25.00pp

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Minimum of 35 people

Cookout Buffet
Buffets do not include Beverage

Ball Park Classic

Cole Slaw
Potato Salad
Potato Chips
Relish, Pickles
Mayo, Mustard, Ketchup
Grilled Hot Dogs
Grilled Hamburgers
BBQ Chicken Breast
Assorted Cookies

\$17.00pp

Minimum of 20 people

The Reunion

Fresh Sliced Fruit
Macaroni Salad
Deviled Eggs
Potato Salad
Biscuits
Grilled Corn on the Cob
Mashed Potatoes
Fried Chicken
Pulled Pork BBQ
Meatloaf
Berry Cobbler & Ice Cream

\$22.50pp

Minimum of 20 people

Firethorne

Mixed Chop Salad & Ranch Dressing
Calico Slaw
Black Bean Salad
Mixed Breads
Grilled Medley of Vegetables
Southern Style Green Beans
Southern Gouda Mac & Cheese
Grilled London Broil
BBQ Ribs
Grilled Mountain Trout with Apple Salsa
Apple & Pecan Pies

\$26 pp

Minimum of 35 people

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COLD BITES

| | |
|--|------------------------|
| Crab Salad in Filo Cups | \$5.50 pp |
| Tomato Basil Bruschetta | \$3.50 pp |
| Crostini with Kalamata Olive Tapenade | \$3.50 pp |
| Roasted Pork Tenderloins with Red Onion Marmalade | \$5.50 pp |
| Grilled Pita Hummus Bites | \$3.50 pp |
| Southern Style Devil Eggs | \$2.50 pp |
| Caesar Dressing Marinated Asparagus in Parmesan | \$4.50 pp |
| Tuna Tar Tar Marine w/ Pickled Ginger, Wasabi Cream, Cilantro | \$4.50 pp |
| Mediterranean Kabobs (Tomato, Kalamata Olive, Mozzarella Balls) | \$3.50 pp |
| Stone Crab Claws, House Cocktail Sauce, Dijon Mayo | \$4.95pp |
| Tomato & Boursin Tart with Oven Dried Tomatoes | \$3.50 pp |
| Vegetable Pinwheels Herb Cream Cheese, Spinach Tortilla | \$3.95 pp |
| Shrimp 16/20 Cocktail & House Made Cocktail Sauce | \$39.95 per lb. |
| Finger Sandwich | \$4.00 pp |

SANDWICH SELECTION

CHOICE OF THREE

Ham & American on Sourdough

Wheat Rolls with Turkey, Pesto

Vegetable Spread on White

Pimento on Whole Wheat

Ham Salad on Whole Wheat

Egg Salad on White

Open Faced Roma Tomato with Basil Aioli

Open Faced Cucumber with Dill Cream Cheese Spread

Corn Beef & Swiss on Marble Rye

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HOT HORS D' OEUVRES

| | |
|--|------------------|
| Smoked Applewood Wrapped Gorgonzola Fingerling Potato | \$4.50pp |
| Coconut Shrimp w/ Sweet Chili Dipping Sauce | \$5.95 pp |
| Mini Crab Cakes w/House Creole Tarter Sauce | \$6.25 pp |
| House Rolled Meatballs & Swedish Sour Cream Sauce | \$5.50 pp |
| Artichoke Dip with Crostini | \$4.95 pp |
| Bacon Wrapped Scallops w/ Lemon Beurre Blanc | \$4.95 pp |
| Bacon Wrapped Quail Legs | \$5.50 pp |
| House Breaded Chicken Strips w/ House BBQ Sauce | \$4.25 pp |
| Sausage Stuffed Mushroom Caps | \$3.50 pp |
| Vegetarian Spring Rolls w/ Sweet Chili Dipping Sauce | \$5.00 pp |
| Grilled Asian Marinated Sirloin Skewers | \$5.75pp |
| Asiago & Asparagus in Phyllo | \$5.25 pp |
| Hibachi Beef or Chicken Skewers | \$5.75 pp |
| Mini Lamb Chops with Mint Jus | \$6.95 pp |
| Spinach Spanakopita | \$3.95 pp |
| Chicken Quesadilla w/ Traditional Complements | \$4.50 pp |
| Grilled Chicken Satay | \$5.00 pp |
| Mini Cheese Burgers | \$4.50pp |
| Mini Beef Wellington | \$5.75 pp |
| Wonton Wrapped Shrimp | \$5.75 pp |
| Teriyaki Dim Sum | \$4.75 pp |
| Andouille Encroute | \$4.75 pp |
| Dill Cheese Puffs | \$4.50 pp |
| Mini Beef Empanada | \$4.50 pp |
| Macadamia Crusted Chicken Strips | \$5.95 pp |
| Fried or Breaded Three Cheese Ravioli w/ Spicy Tomato Sauce | \$4.50 pp |

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CHEF ATTENDED STATIONS

Caesar Salad

Romaine, Parmesan Cheese, Housemade
Dressings & Croutons
\$6 pp

Pasta Station

Penne with Alfredo Sauce, Rigatoni with Tomato Sauce
\$7 pp
Add Chicken, Sausage & Vegetables
\$12 pp

Wok Station

Oriental Vegetables, Fried Rice, Teriyaki, Soy, & Sweet Chili Sauce
Min Vegetable Spring Rolls
\$8 pp
Add Chicken
\$10 pp

Mashed Potato Bar

***With whipped potatoes & whipped sweet potatoes
Bacon, Chives, sour cream, butter, brown sugar
and other assorted condiments
\$8 pp***

CARVING STATIONS

Beef Tenderloin

Assorted Rolls, Horse radish, Mayo, Dijon
\$16 pp

Roasted Turkey Breast

Assorted Rolls, Dijon, Mayo, Herb Aioli
\$8 pp

Roasted Top Round

Assorted Rolls, Horseradish, Mayo, Dijon
\$11 pp

Honey Roasted Virginia Ham

Assorted Rolls, Honey Mustard, Aioli
\$8 pp

Herb Roasted Pork Loin

Assorted Rolls, Honey Mustard, Aioli
\$10 pp

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DISPLAYS

Crudite

Assorted Seasonal Vegetables
Assorted Aioli's
\$5.00 pp

Domestic Cheese Display

Assorted Crackers
\$7.50 pp

Imported Cheese Display

Assorted Crackers
\$8.50 pp

Baked Brie

Wrapped in Puff Pastry with Fruit
\$8 pp

Sushi Display

Assorted Fish & Shellfish
California Rolls, Wasabi, Soy & Ponzu
\$11.50pp

Raw Bar

Chilled Shrimp, Shucked Clams & Oysters
Lemons, Hot Sauce & Cocktail Sauce
\$13 pp

Antipasti Display

Assorted Italian Meats, Cheeses
Relishes & Compound Salad
\$12 pp

Fresh Fruit Display

Sliced Seasonal Fruit
\$6.00 pp
Add Chocolate for Fondue
\$7.00 pp

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2 Entrée Buffet \$33.95

3 Entrée Buffet \$37.95

All Entrees Include
Salad Bar, 2 Vegetables, 2 Starches

BUFFET CHOICES

CHICKEN

- Chicken & Spinach Provolone
- Sautéed Chicken Dijonnaise
- Basil Pesto Seared Airline Chicken Breast
- Seared Chicken w/ Wild Mushroom Ragout
- Rosemary Marinated Grilled Chicken with Sun Dried Tomatoes
- Fennel Sausage Stuffed Airline Chicken Breast w/ Basil Tomato Sauce

BEEF

- Sliced Herb Roasted Strip Loin
- Tenderloin Tips Forestiere
- Garlic & Herb Roasted Whole Tenderloin Bordelaise
- Thin Sliced Roast Top Sirloin w/ Demi Glace
- Tenderloin Tips w/ Basil Plum Tomatoes & Onions

PORK

- Spice Rubbed Porkloin Juslie
- Char-grilled Pork Medallions w/ Pepper Chutney
- Pork Tenderloin Scaloppine

SEAFOOD

- Seared Grouper Veronique
- Cilantro Seared Snapper
- Garlic Grilled Salmon
- Sea Bass w/ White Bean & Bacon Cassoulet

VEGETABLES

- Asparagus ~ Broccoli
- Haricot Vert & Baby Carrots ~ Grilled Mixed Vegetables
- California Mix ~ Broccoli Rab
- Green String Beans

STARCHES

- Roasted Yukon Gold Potatoes ~ Buttermilk Whipped Potatoes
- Twice Baked Potatoes ~ Garlic Roasted Red Bliss Potatoes
- Herbed Fingerling Potatoes ~ Delmonico Potatoes
- House Rice Pilaf with Peas ~ Basmati Rice with Red Peppers
- Saffron Rice

PASTAS

- Ozzo w/ Zucchini & Sun Dried Tomatoes
- Israeli Cous Cous
- Penne w/ Garlic, Basil, Parsley, Olive Oil & Asparagus

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APPETIZERS

Chilled Beef Tenderloin Carpaccio

Poached Quail Egg, Baby Arugula, Truffle Oil
\$10.00

Seared Sea Scallops

Cauliflower Puree, English Peas, Crispy Panchetta, Miero Ceery
\$12.00

Chicken Leg Confit

Sauteed Leeks & Wild Mushroom Blend, Pinot Reduction
\$10.00

Jumbo Lump Crab Cake

Cornmeal Fried Tomatoes, Sweet Corn Chili Oil, Remoulade
\$12.00

Smoked Duck Breast & Port Poached Pear

Maytag Bleu Cheese, Spice Toasted Pecans, Red Oak Lettuce
\$10.00

House Smoked Trout

On Hopping John Cake, Oven Dried Tomato Corn Salsa, Southern BBQ Sauce
\$8.00

Mushroom & Asparagus Strudel

Asiago Parmesan Frisee Roasted Red Pepper Salad, Mushroom Sauce
\$6.50

Traditional Shrimp Cocktail

House Cocktail Sauce, Lemon Wedge
\$7.50

Vegetable Rice Paper Roll

Cilantro, Purple Basil, Leaf Lettuce Bed, Housin Glaze
\$6.00

Smoked Chicken Ravioli

Tomato Basil Salsa, Sweet Garlic Sauce
\$8.50

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BEEF ENTREES

**Grilled 8 oz. Filet Mignon
Cabernet Demi Glace, Buttermilk Whipped Potatoes
Fresh Asparagus
\$36**

**Garlic Rubbed 12 oz. New Your Strip
Rissolle Potatoes, Butter Broccoli
\$34**

**Sliced London Broil
Wild Mushroom Bordelaise
Herb Roasted Creamed Potatoes
Grilled Asparagus & Roasted Red Peppers
\$27**

**Roasted aged 14oz. Prime Rib
Roasted Garlic Beef Jus, Twice Baked Potato
Fresh Broccoli
\$33**

**Herb Grilled 14oz Rib Eye
Carmelized Onion Demi Glace
Parmesan Potato Gratini, Baby Vichy Carrots
\$28.00**

PORK ENTREES

**Apple Cider Brined Double Cur Pork Chop
Sweet Potato Has, Collard Greens & Apple Jus
\$25.00**

**Honey Brined Roasted Porkloin
Roasted Sweet Potato Mash & Raisin Cider Jus
\$28.00**

**BBQ Pork Tenderloin
Corn Custard, Smoked Cheddar Grits, Spring Peas
\$27.00**

**Cuban Style Grill Roasted Pork
Black Beans, Jicama Slaw & Mojo Sauce
\$25.00**

**Seared Pork Medallions
Creamed Leeks, Oblique Carrots, Roasted New Potatoes
Truffle Scented Jus
\$26.00**

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POULTRY SELECTIONS

Chicken Breast Supreme
Supreme Sauce, Wild Onion Pilaf Sautéed Asparagus
\$25

Basil & Balsamic Marinated Airline Breast of Chicken
White Bean Ragu, Grilled Vegetables
\$26

Seared Jerk Chicken
Chicken Juslee, Basmiti Rice with Cashews & Peas
Blistered Bok Choy
\$26

Southern Fried Chicken Breast
Chicken Gravy, Mashed Potatoes, Sweet Yellow Corn
\$26

Sun Dried Tomato & Asiago Stuffed Chicken
Provolone Sauce, Toasted Orzo, Sautéed Rapini & Baby Carrots
\$27

Pan Seared Duck Breast
Duck Veloute, Toasted Barley & Wild Rice Peas & Pearl Onions
\$28

Grilled Twin Quail
Three Cheese Grits, Green Beans Sauce Natural
\$28

Roasted Cornish Hen
Wild Rice, Chasseur Sauce, Peas & Carrots
\$28

Grilled Poussin
Herbed Basmati Rice, Vegetable Medley, Chicken Jus
\$29

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DINNER SEAFOOD ENTREES

**Twin Lobster Tails
Baked Butter Glazed Tails, Basmati Rice
& Fresh Asparagus
Market Price**

**Pan Seared Lump Crab Cakes
Sweet Corn & Leek Basmati Rice
& Asparagus
\$34**

**Grilled Salmon
Dill Chardonnay Sauce, Basmati Rice & Peas
Buttered Asparagus
\$267**

**Seared Grouper
Chive Oil, Red Pepper & Cashew Pilaf
Buttered Broccoli
\$28**

**Seared Tilapia
Flour Dusted Finisa with Cilantro Pesto, Jasmine Rice
Baby Carrots & Green Beans
\$28.00**

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Bar Information

House Brand Bar:

- \$24.50 ~ per person ~ 4 hour Bar
 - \$28.00 ~ per person ~ 5 hour Bar
- Ancient Age Bourbon
Dewars Scotch
Gordons Gin
Smirnoff Vodka
Bacardi Silver Rum

House Wine: Latarre

- Cabernet Sauvignon, Merlot
- Chardonnay, White Zinfandel

Domestic Beer

Soft Drinks & Mixers

Champagne (Available upon request.)

Premium Brand Bar:

- \$28.00 ~ per person ~ 4 hour Bar
- \$32.00 ~ per person ~ 5 hour Bar

Jack Daniels

Beefeater Gin

Absolut Vodka

Captain Morgan

Chivas Regal

- Sterling Chardonnay

- Sterling Cabernet Sauvignon

Domestic & Imported Beers

Soft Drinks & Mixers

Champagne (Available upon request.)

Beer & Wine Reception ~ \$19.50 per person ~ 4 hour Bar

Includes Domestic Beer, Imported Beer, House Wine & Soft Drinks

Bar Policies

Drinks with multiple liquors are not included in full bar

Shot drinks are not permitted

A patron is limited to a (2) drink order at one time at the Bar

Consumption Bar is prorated and you will only be billed for what is consumed

Consumption Bar Pricing

Domestic Beer ~ \$2.75

Imported Beer ~ \$3.75

House Wine (Glass) ~ \$5.25

House Brand Liquor ~ \$6.00

Call Brand Liquor ~ \$7.00

Premium Brand Liquor ~ \$8.00

These prices do not include Specialty Drinks or Multiple Liquor Drinks

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