

All prices are estimates

All Harvest / Grille Buffet Packages Include:

- Signage with Directions
- Silverware

- Linen Tablecloths
- Fountain Drinks

- Linen Napkins
- Gift Table Rental

Choose Two Entrees

Price Per Serving is based on highest priced menu item selected

Stuffed Shrimp (Mkt Price)
Crab & Scallop Stuffing, Lemon Beurre Blanc

Baked Airline Chicken of (\$33)

Carved Bistro Filet (\$35)

Red Wine Demi-Glace

Butter Poached Halibut of (\$47)

Pepper Crusted

Marinated Steak Tips of (\$33)
Signature Marinade, Char-Grilled

Grilled Salmon of (\$35)
Citrus Beurre Blanc

Filet Mignon Oscar (548)
Crab. Hollandaise

Seared Sea Scallops of (Mkt Price)
Garlic Butter

Pork & Beef Meatballs (\$28)
House-made, Marinara

Chicken Parmesan GF Available (\$28)
Breaded, Mozzarella cheese, Marinara

Chicken Piccata GF Available (\$28)
Mushrooms, Capers, White Wine Lemon Butter

Rolls and Butter are included

Salads – Choose Two

Tossed House F Pasta Primavera

Caesar Asian Noodle (+\$2 pp)

Red Bliss Potato ^{GF} Greek Pasta ^{GF} (+\$2 pp)

Sauteed Green Beans ^{GF}
Mexican Style Corn ^{GF} (+\$2 pp)

<u>Vegetable – Choose One</u>

Roasted Mixed Vegetables ^{GF}
Grilled Asparagus ^{GF} (+\$2 pp)

Glazed Carrots ^{GF}
Thai Brussel Sprouts ^{GF} (+\$2 pp)

Starch - Choose One

Herb Roasted Potatoes Garlic Mashed Potatoes

Rice Pilaf
Mac & Cheese (+\$2 pp)

Penne with Marinara Creamy Polenta (+\$2 pp)

Beverages available at the Juniper Grille Bar (Private bar and bartender available for an additional fee)

All meals subject to 7% meals tax and 20% Administration Fee

All prices are subject to change and may be increased or decreased based on the cost of supplies, materials or labor

Room or Venue Rental Fees apply