

# *Bluff Mountain Inn*

Menu Selections January 2008

## Hors D'oeuvres

### Cold

Spicy Bean Salsa w. Tortilla Chips  
Caribbean Mango Salsa w. Tortilla Chips  
Seven Layer Taco Dip w. Tortilla Chips  
Crunchy Vegetable Dip w. Assorted Crackers  
Chilled Crab Dip w. Assorted Crackers  
Creamy Garlic Dip w. Pretzels, Chips and Veggies  
Creamy Ham and Scallion Dip w. Assorted Crackers  
Strawberries and Cream Dip w. Pastry Wafers  
Pineapple Habanero Dip w. Assorted Crackers  
Greek Tatzikki Dip w. Garlic Roasted Pita Triangles  
Roasted Garlic Humas w. Assorted Crackers  
Molded Herb Cream Cheese w. Assorted Crackers  
Cream Cheese and Walnut Stuffed Celery  
Finger Sandwiches (on assorted breads)  
Ham and Swiss  
Roast Beef and Provolone  
Pimento Cheese  
Chicken Salad on 1 oz. Croissant

### Hot

Spinach Artichoke Dip w. Tortilla Chips  
Roasted Red Pepper Dip w. Chunks of Sour Dough and Blue Tortilla Chips  
Sweet and Sour Meatballs  
Apple Sausage Appetizers  
Brown Sugar Smokies  
Smokies in BBQ Sauce  
Teriyaki Bacon Chicken Wraps  
Baby Corn sauteed in Garlic-butter and herbs  
Buffalo style Chicken Wings  
Coconut Chicken Bites w. Sweet and Sour sauce  
Crab and Herb stuffed Mushrooms  
Feta Cheese Tarts  
Mini Veggie Puffed Pastry Tarts  
Spinach and Feta Cheese in Puffed Pastry Cup  
Crab Cakes w. Tomato Remoulade Sauce  
Country Ham Mini Biscuits w. Honey Mustard sauce

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## Premium Hors D'oeuvres

Heavenly Shrimp Dip w. Lime and Crackers  
Marinated Olives w. Fresh Garlic and herbs

### Kabobs

Antipasto (Cheese Tortellini, Italian Salami, Green Olive and Cherry Tomatoes)  
Tortellini Kabob (Tri-colored Cheese Tortellini, Marinated Mozzarella Cubes, Green Olive and  
Cherry Tomatoes)  
Honey Chicken Kabobs  
Marinated Grilled Shrimp Skewers

## Ultra Hors D'oeuvres

(counts as 2 premium choices or additional charge)

Carved Herb Roasted Roast Beef  
Carved Turkey Breast  
Carved Honey Glazed Ham  
Carved Herb Crusted Pork Loin  
Shrimp Cocktail on Ice  
Whole Smoked Salmon w. Capers, Cream Cheese, Red Onions and asst. Mini Bagles

(carved items served with fresh home made rolls and sauces)

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## Buffet Menu

All served with homemade rolls, butter, table side beverage service including tea and coffee.

### Salads

(choose two)

- Mixed Green Salad w. side dressings
- Tomato and Cucumber Salad
- Spinach Salad w. Raspberry Vinaigrette and Fresh Strawberries
- Tomato and Mozzarella Salad
- Fresh Fruit Salad or display
- Caesar Salad w. fresh grated Parmesan Cheese and herbed croutons

### Veggies

(choose three)

- Steamed Herbed Asparagus w. Hollandaise sauce
- Broccoli Casserole
- Corn Soufflé
- Southern Style Green Beans w. roasted Red Peppers
- Baked Yellow Squash Casserole
- Steamed Mixed Seasonal Veggies w. fresh herbs
- Scolloped Corn and Broccoli Casserole
- Sugar Snap Peas
- Rice Pilaf
- Wild Rice w. Mushrooms
- Golden Mashed Potatoes
- Sweet Potato Casserole
- Roasted Rosemary and Garlic New Potatoes
- Baked Potato (sour cream and butter)
- Cornbread Dressing and gravy

### Entrees

(choose two)

- Grilled Salmon w. Herb Dill and Garlic sauce
- Chicken Marsala served over Angel Hair Pasta
- Roasted Chicken w. Lemon, Garlic and Rosemary

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*Buffet Entrees continued...*

Chicken Cordon Blu w. Mushroom Wine sauce  
Shrimp Creole served over yellow or white rice  
Sirloin Beef Tips in Burgundy sauce  
Italian Sausage, Tomatoes and Herbs over Penne Pasta  
Herb Crusted Pork Tenderloin w. Rosemary Peppercorn sauce  
Roasted Breast of Turkey  
Baked Ham w. Pineapple Glaze  
Herb Crusted Roast Beef w. Au Jus  
Grilled Chicken Breast (Teriyaki style, Parmesan or Honey Pineapple Glaze)

## BBQ Menu

### Salads

(choose two)

Mixed Green Salad  
Fresh Fruit Display  
Macaroni Salad  
Pineapple Cole Slaw  
Southern Style Potato Salad  
Tri-colored Pasta Salad  
Deviled Eggs

### Veggies

(choose three)

Savory Baked Beans  
Corn on the Cob  
Twice Baked Potato Casserole  
Macaroni and Cheese  
Roasted Rosemary and Garlic New Potatoes

### Entrees

(choose two)

Sliced Roasted BBQ Pork  
Sliced Roasted BBQ Beef  
Pulled BBQ Chicken  
Southern Style Fried Chicken

Desserts (choose two for dessert menu)

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## Mexican Buffet

### Salads

(choose two)

Mixed Green Salad w. Cilantro Ranch dressing  
Caesar Salad w. fresh grated Parmesan Cheese and herbed croutons  
Mixed Field Greens w. Raspberry Vinaigrette  
Chips and Salsa

### Veggies

(choose three)

Mexican style Corn  
Refried Beans  
Black Beans w. Roasted Red Peppers  
Roasted Assorted Seasonal Veggies  
Mexican Rice  
Southern Style Yellow Rice  
Roasted Seasoned Red Potato Wedges

### Entrees

(choose two)

Chicken or Beef Fajitas w. grilled Onions and Peppers  
(shrimp add \$2 per person)  
Grilled Chicken Breast rubbed w. Lime and Chipolte seasoning  
Chicken or Ground Beef Taco Station  
Grilled Talapia marinated in Mojo Sauce  
Roasted Herbed Rubbed Pork w. Monterey Sauce

### Desserts

(choose two from dessert menu)

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## Brunch Buffet

Selection of chilled juices, coffee and tea  
Domestic and Imported Cheese Tray mixed with an assortment of Fresh Fruits and Berries  
Assorted Fresh Baked Scones

### Choose One

Mixed Green Salad w. side dressings  
Tomato and Cucumber Salad  
Spinach Salad w. Raspberry Vinaigrette and Fresh Strawberries

### Choose Three

Baked Spiced Apples  
Hash Brown and Cheddar Cheese Bake  
Steamed Asparagus w. Hollandaise Sauce  
Corn Soufflé  
Roasted Glazed Carrots  
Rice Pilaf  
Roasted Rosemary and Garlic New Potatoes  
Steamed Mixed Seasonal Veggies w. fresh herbs

### Choose Two

Breakfast Burritos w. Salsa  
Ham and Cheese Quiche  
Sausage Garden Quiche  
Bacon and Tomato Quiche  
Herb Crusted Pork Loin served with rolls  
Savory Roast Beef w. Horseradish Sauce served w. rolls  
Crystals Fabulous Tropical Chicken Salad

Choose Two  
from Dessert Menu

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Home Made Dessert Menu

Key Lime Tarts

Southern Style Banana Pudding

Pineapple Coconut Cake

Peach or Apple Cobbler

Chocolate Cake w. Chocolate Butter Cream Icing

Fresh Banana Crepes w. Carmel Sauce

Fresh Strawberries and Cream Crepes

Assorted Cookies and Brownies