

Menus

SALT FORK RESORT

DINNER ENTREES

PLATED DINNER ENTREES

Guarantees Must be Provided 72 Hours Prior to the Function.

Dinner Entrees Include • Tossed Garden Salad • Chef's Vegetable of the Day • Choice of Potato Rolls and Butter • Chef's Choice of Dessert • Choice of Beverage

Stuffed Breast of Chicken

Lightly Breaded Breast of Chicken Stuffed with Bavarian Ham Ricotta Cheese, Spinach, Garlic and Basil.
\$19.25 Per Person

House-Smoked Breast of Turkey

Mesquite Smoked Breast of Turkey Served with Cornbread Stuffing.
\$19.25 Per Person

Chicken Provencal

Grilled Breast of Chicken Crowned with Sauté of Mushrooms, Spinach, Garlic, Tomatoes, Olives and Tomato Sauce.
\$19.25 Per Person

Chicken Picatta

Lightly Breaded Breast of Chicken Served with Lemon-Caper Sauce.
\$19.25 Per Person

Blue Cornmeal Crusted Salmon

Salmon Lightly Dusted with Blue Cornmeal Crowned with Balsamic Marinated Kalamata Olives and Tomatoes, Drizzled with Olive Oil and Balsamic Reduction
\$23.50 Per Person

Blackened Salmon

Salmon Seasoned with a Blend of Spices and Herbs, Pan Seared and finished with a Bayou Remoulade and Capers.
\$19.25 Per Person

Herb-Crusted Halibut

Broiled Fillet of Halibut Seasoned with a Blend of Herbs Tossed with Panko Bread Crumbs, Drizzled with a Honey Bourbon Glaze.
\$26.95 Per Person

Roasted Pork Loin

Oven Roasted Pork Loin Served with a Demi Glace
\$17.95 Per Person

Smoked Pork Loin

Pork Loin Slow-Smoked in Our House Smoker, Rubbed with Chef's Blend of Spices, Served with Caramelized Apples.
\$19.25 Per Person

Char-Grilled New York Strip Steak

New York Strip Steak Topped with Caramelized Onions and Bleu Cheese Butter
Market Price

Prime Rib Au Jus

Prim Rib of Beef Slow-Roasted with the Chef's Own Blend of Herbs and Spices Served with Creamed Horseradish
Market Price

Fillet Mignon

Grilled Fillet of Beef with Cracked Peppercorn Demi Glace
Market Price

Grilled Vegetable Napoleon

Fresh Seasonal Vegetables Marinated in a Balsamic Vinaigrette Lightly Grilled and Served with Toasted Garlic Pita Points
\$17.95 Per Person

Vegetable Wellington

Fresh Seasonal Vegetables Sautéed with Garlic, Olive Oil, and Chablis, Baked in Puff Pastry.
\$17.95 Per Person

All Prices are Subject to a 20% Service Charge and Sales Tax. Prices are Subject to Change

SEE REVERSE SIDE FOR ADDITIONAL DINNER ENTREES

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DINNER ENHANCEMENTS

DINNER APPETIZER ADDITIONS

Cup of Home-Made Soup Du Jour	\$1.95 per person
Fresh Fruit Cup	\$3.00 per person
Cup of French Onion Soup au Grattine	\$3.95 per person
Jumbo Shrimp Cocktail	\$9.95 per person
Maryland Style Crab Cakes	\$11.95 per person
Spinach Artichoke Dip	\$16.75 per table of 8

ADDITIONAL SALAD CHOICES

Alexander Salad

Baby Field Greens with Mushrooms, Tomatoes and
Walnuts, Served with Choice of Dressing
\$1.25 Additional Per Person

Greek Salad

Tomatoes, Cucumbers, Red Onion, Olives,
Mesclun Greens, Asiago Cheese
Served with Balsamic Vinaigrette
\$1.50 Additional Per Person

Heartland Salad

Fresh Mixed Greens Tossed with Tomatoes,
Hard Boiled Eggs,
Red Onion, Cheddar Cheese, Mozzarella Cheese,
Ranch Dressing
Crowned with Cajun Pecans
\$1.50 Additional Per Person

Caesar Salad

Chopped Romaine Lettuce Tossed with Croutons,
Freshly Grated Parmesan Cheese and a Creamy Caesar Dressing.
\$1.25 Additional Per Person

ADDITIONAL DESSERT SELECTIONS

Carmel Apple Cheese Cake	\$1.25 Additional Per Person
Hot Apple Dumpling Served with a Brandy Butter Sauce	\$1.25 Additional Per Person
Scoop of Vanilla Ice Cream	\$1.25 Additional Per Person

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SALT FORK RESORT

DINNER BUFFETS

DINNER BUFFETS

Guarantees Must be Provided 72 Hours Prior to the Function

Dinner Buffets Require a Minimum of 25 Person Guarantee.

All Dinner Buffets Include a Mini Salad and Fruit Bar, Fresh Seasonal Vegetable,
Choice of Side Dish, Rolls & Butter, Chef's Dessert Selection and Beverage.

One Entrée \$19.95

Two Entrée \$21.95

Three Entrée \$23.95

Salt Fork Chicken

Thin Chicken Cutlets in Walnut Apple Cream Sauce

Stuffed Chicken Breast

Breast of Chicken Stuffed with
Bavarian Ham Cornbread & Swiss Cheese

Chicken Piccata

Lightly Breaded Breast of Chicken with
Lemon Caper Sauce

Cranberry Peppercorn Chicken

Breast of Chicken Sautéed with Cranberries
And Cracked Black Peppercorns

Chicken or Beef Stir-Fry

Thin Strips of Chicken or Beef Stir-Fried
with a Combination of
Fresh Vegetables and Special Sauces

Braised Pot Roast

Braised Beef with Onions, Carrots,
Potatoes & Turnips

Beef Bourguignon

Braised Beef and Mushrooms Simmered in Red Wine
Served with Egg Noodles

Beef Stroganoff

Beef Tips in a Rich Sour Cream Sauce
Served with Egg Noodles

Rosemary Pork Tenderloin

Sliced Tenderloin of Pork Glazed with a Shallot
Rosemary Sauce

Traditional Roast Breast of Turkey

Sliced Turkey Breast Served with Traditional Bread Stuffing
Covered with Cream Gravy

Blackened Salmon

Salmon Seasoned with a Blend of Spices, Pan-Seared
and Finished with a Bayou Remoulade and Capers

Lemon-Pepper Scrod

Scrod Baked with a Lemon Pepper Seasoning

Grilled Vegetable Lasagna

Eggplant, Squash, Fennel, Roasted Sweet Peppers
& Portabella Mushrooms
Served with Braised Spinach & Herb-Baked Focaccia

Vegetable Stir Fry

A Combination of Colorful Fresh Vegetables
Stir-Fried in Our Special Sauce and Served with Rice

Pasta Pomodoro

Penne Pasta Sautéed with Tomatoes, Garlic, Basil,
and Alfredo Sauce

Chicken Alfredo

Penne Pasta Sautéed with Chicken, Peas, Mushrooms, Bacon,
and Alfredo Sauce

\$50.00 Surcharge Will be Applied to all Functions with Less than a 25-Person Guarantee.
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SEE REVERSE SIDE FOR CARVING BOARD

Menus

SALT FORK RESORT

DINNER BUFFETS

THE CARVING BOARD

Each Carving Station Serves 50 Guests
Each Item Includes Appropriate Condiments and Assorted Rolls
A Carving Station Fee of \$35.00 Applies to Each Item

Slow Roasted Prime Rib
of Beef with Au Jus
\$300.00

Whole Roasted Tenderloin of Beef
with Horseradish Sauce
\$400.00

Smoked Turkey Breast
\$200.00

Glazed Pit Ham
\$225.00

Whole Roasted Pork Loin
with Brown Sugar and Honey
\$200.00

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SEE REVERSE SIDE FOR DINNER BUFFETS