

# 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

# Menus

SALT FORK RESORT

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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SEE REVERSE SIDE FOR PLATED DINNER ENTREES

# Menus

## 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**

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

SEE REVERSE SIDE FOR DINNER BUFFETS