



Dinner Buffet Menu

All Buffets include Freshly Baked Roll/Bread and Butter, plus Gourmet Columbian Coffee and Tea Bar with Fresh Whipped Cream, Flavorings and Raw Sugar. (Minimum of 75 people)

CHOICE OF SALAD

Hunt Club Garden Salad of Tender Greens tossed with Fresh Vegetables, Homemade Seasoned Croutons and served with your choice of dressing: Creamy Ranch, Raspberry Vinaigrette, or Chunky Blue Cheese

Baby Spinach Salad with fresh sliced Mushrooms, Mandarin Oranges, Red Onions, Slivered Almonds and a Bacon Dressing

Classic Caesar Salad made with crisp Romaine Lettuce, Homemade, Seasoned Croutons, Grated Parmesan and our Special Caesar Dressing

Grand Salad of Mixed Greens topped with Dried Cranberries, Feta Cheese Walnuts, tossed with Balsamic Vinaigrette

Wedge Salad – a large wedge of crisp Iceberg Lettuce, topped with Hickory Smoked Bacon, chopped Tomatoes and Blue Cheese Dressing (Great with Steaks!)

MAIN ENTRÉE (Choice of 2)

Beef Kabobs, featuring big chunks of tender, Marinated Sirloin, Green Pepper and Onion Wedges, topped with a Savory Sauce

London Broil, Marinated, Grilled, Sliced, Aged Sirloin topped with Freshly made Wild Mushroom Sauce

Chicken Piccata – Boneless Chicken Breast, lightly sautéed with a Light Lemon Caper Sauce and Garnished with Parsley

Marinated Chicken Breast – Boneless Chicken Breast marinated in J.R.'s Signature Marinade and grilled

Chicken Oscar - Grilled, Boneless Chicken Breast, marinated in J.R.'s Signature Marinade topped with fresh Crabmeat, Asparagus and Hollandaise Sauce

Salmon - Fresh Boiled Salmon Filet seasoned with White Wine and Dill Butter Sauce

Marinated Shrimp Kabobs – grilled Jumbo Shrimp marinated in J.R.'s signature sauce

Vegetarian Pasta - tossed with tender Asparagus Tips, Baby Cherry Tomatoes and Garden Vegetables, all in a creamy Pesto Sauce

Lobster Tail – Broiled and served with Melted Butter (additional Market Price – One per person)

Chilled Cajun Tenderloin – Whole, aged Beef Tenderloin, rubbed with Cajun Spices, seared and served chilled (add \$3 pp)

Orange Roughy – Filet topped with Fresh Tomato Basil Sauce (this can be served Cajun Style, blackened and topped with Mango Orange Dressing)

Pork Cutlets – Tender Cutlets braised in a spicy BBQ Sauce

Shrimp Pasta – Linguini Pasta with a light seafood cream sauce

Hickory Smoked Beef Brisket – A house specialty, served with a smoky flavor BBQ Sauce

CARVING STATION OPTIONS

The Items listed below may be part of your buffet or set up as a separate station. They Require a Carver - \$100 Fee

J.R.'s Choice New York Sirloin - marinated and slow roasted and bursting with flavor, carved on site and served with Creamy Horseradish Sauce

J.R.'s Signature Marinated Tenderloin - Carved on Site and served with Creamy Horseradish Sauce (add \$3.00 person)

Pork Tenderloin - marinated in Teriyaki Sauce, then Grilled, served with a Mango Salsa

Prime Rib – Slow Roasted aged Prime Rib – J.R.'s House Specialty

Ham – Bone in Steamship Ham, baked in Honey Glazed Sauce

SAVORY SIDES (select 2)

- Vegetable Stir Fry, Fresh Broccoli, Carrots, Onions tossed in seasonings
- Green Beans Provencal sautéed with grape tomatoes, grilled peppers, and onions
- Fresh Steamed Asparagus served with Hollandaise Sauce
- Mushrooms Diane - Sautéed Mushrooms in a Sherry Teriyaki sauce with spicy Red Pepper Flakes and Garlic
- Fresh Kernel Corn - Sautéed with Black Truffle Oil
- Broccoli with a Red Bell Pepper Sauce
- Creamed Spinach – Fresh Spinach lightly sautéed with Onion and Garlic then bound with a delicate Cream Sauce
- Eggplant Parmesan – Breaded Eggplant sautéed, finished with a Marinara Sauce and Mozzarella Cheese
- Honey Glazed Whole Baby Carrots

POTATO/PASTA (Select 1)

- Rosemary, Garlic Roasted Potatoes
- Wild Rice with Mushrooms
- Penne Pasta with Pesto and Sun Dried Tomatoes
- Garlic Flavored Mashed Potatoes
- Corn Bread and Sausage Stuffing
- Saffron Rice

COST PER PERSON: \$39.00

The above items represent a sampling of our offerings. We would gladly create a menu to suit your specific tastes, occasions or themes.

DELECTABLE DESSERTS (select 1) - Add \$5.95 per person

- J.R.'s Famous Bread Pudding, drizzled with White Chocolate Sauce and a dollop of White Chocolate Mousse
- Chocolate Espresso Pecan Pie, a specialty made in house (Topped with Edys Ice Cream – add \$2 per person)
- New York Cheese Cake with Raspberry Sauce
- White and Dark Chocolate Mousse served in a Chocolate Dessert Cup
- Warm Berry Cobbler topped with Edy's Ice Cream
- Mint Grasshopper Pie - Light Cream de menthe flavored Marshmallow Pie in a Chocolate Cookie Crust – An all time favorite in our restaurant
- Assortment of Gourmet Dessert Bars

All Food and Beverage is subject to 20% service and 5% tax