

BREAKFAST MENU

ALL BREAKFAST SELECTIONS ARE SERVED WITH
ORANGE OR TOMATO JUICE, COFFEE AND HOT TEA

THE CONTINENTAL

\$ 6.75

20 Person minimum

Chef's selection of assorted danishes, muffins, donuts, and cinnamon rolls with fresh fruit salad and assorted yogurt.

THE SPORTSMAN BREAKFAST

\$ 8.95

20 person minimum

Country fresh scrambled eggs accompanied with bacon and sausage, biscuits and gravy, home fried potatoes, fresh fruit salad and chef's selection of breakfast breads.

BUILD YOUR OWN BUFFET

\$ 9.25

30 person minimum

Main course (choice of 3):

*Farm fresh scrambled eggs
Ham & cheddar quiche
Biscuits & sausage gravy
Sausage links*

*Pancakes
French toast
Bacon
Baked ham*

Accompaniments (choice of 2)

*Southern grits
Home fried potatoes
Assorted cereal*

*Oatmeal
Fresh fruit salad
Assorted yogurt*

Breads(choice of 1)

*Fresh baked cinnamon rolls
Assorted Danishes
Bagels and cream cheese
Apple Cinnamon Scones*

*Assorted muffins
English muffins
Toast*

LOX AND BAGELS

\$ 8.95

20 person minimum

Nova Scotia smoked salmon, fresh bagels, Bermuda onion, sliced tomatoes and capers.

6.25% sales tax and 18% gratuity not included

LUNCHEON BUFFETS

ALL BUFFET ENTREES INCLUDE ICED TEA, COFFEE, AND
CHUCK'S FAMOUS BROWNIES, SERVED TO A MINIMUM OF 25.

DELI BUFFET \$ 10.95

Fresh Sliced Turkey, ham, roast beef, Swiss & Cheddar cheese, Fresh assorted breads, Condiments, lettuce tomato, pickles, Tuscan pasta salad and homemade chips.

COMFORT BUFFET \$ 11.95

Old homestyle recipes with your choice of one of the following: fried chicken, meat loaf, stuffed pork chop, chicken fried steak, fried chicken breast or fried catfish. (Additional entrée item \$3.00 per person) All dinners include mashed potatoes, home style gravy, fresh vegetable du jour and tossed salad and rolls.

ITALIAN BUFFET \$12.95

Your choice of two – lasagna, spaghetti and meatballs, spaghetti and hot Italian sausage, cheese tortellini with chicken and broccoli in a cream sauce or chicken parmigiana with spaghetti. (Additional entrée item \$3.00 per person) All meals include tossed salad and garlic bread.

TEXAS BARBEQUE BAR \$ 11.95

Texas Style Barbeque pork steaks and fried or barbeque chicken, baked beans, Tuscan pasta salad and creamy cole slaw.

BALLGAME BUFFET \$ 11.95

Hit a home run with our Black Angus hamburger and all beef franks with buns, condiments, baked beans and Tuscan pasta salad, and homemade chips.

THE CONTINENTAL \$ 14.95

Entrees created by our chefs with your choice of chicken picatta, pork loin marsala or beef bourguignonne with egg noodles. Accompanied with roasted rosemary potatoes and fresh vegetable du jour and a tossed salad and rolls.

6.25% sales tax and 18% gratuity not included

PLATED OR BOXED LUNCHEONS

YOUR LUNCH WILL BE SERVED TO A MINIMUM
OF 25 GUESTS

*All sandwiches include pickles, homemade chips, ice tea
and Chuck's Famous Brownies.*

HAM & SWISS \$ 9.95

Baked ham and Swiss cheese on country white bread with lettuce and tomato.

SMOKED TURKEY \$ 9.95

*Smoked turkey and Cheddar cheese on multigrain bread with
Lettuce, tomato, and served with Dijon mayonnaise dressing.*

SLOW ROASTED ROAST BEEF \$ 9.95

*Slow roasted Black Angus beef piled on cornmeal dusted Kaiser roll and served with a
tangy horseradish sauce.*

CHICKEN OR TUNA SALAD \$ 9.95

*A generous portion of our homemade chicken or tuna salad served on multigrain
bread with lettuce and tomato.*

SPECIALTY SALADS

All salad entrees include rolls, iced tea and Chuck's Famous Brownies.

CHICKEN CAESAR SALAD \$ 10.95

*The classic Caesar salad topped with grilled chicken breast, Parmigiana
cheese and seasoned croutons.*

REILLY'S CLUB CHEF SALAD \$ 10.95

*Smoked turkey, baked ham, Cheddar and Monterey jack cheese,
diced tomatoes and smoked bacon served atop a bed of fresh lettuce.*

Added a cup of soup

*\$2.50 per person — choose Cream of broccoli with Cheddar, Cream of potato
Tomato basil bisque or Chicken noodle.*

\$2.95 per person — choose New England clam chowder or Chili con carne.

GREEK SALAD \$ 10.95

*Chefs special Greek salad with Kalamata olives, imported feta cheese, artichoke
hearts on a bed of fresh salad topped with red onion, grilled chicken breast and a
classic Greek vinaigrette dressing.*

6.25% sales tax and 18% gratuity not included

DINNER BUFFETS

ALL BUFFETS ARE ACCOMPANIED WITH HOT ASSORTED ROLLS, COFFEE, ICED TEA SERVED TO A MINIMUM OF 25

THE HOUSE BUFFET

\$ 16.95

Entree (choose 2) -

Fried Chicken

Baked Glazed Ham

Southern Hand Carved Roast Beef

Fried Catfish

Garlic Studded Pork Loin

Lasagna al forno

Baked Italian Chicken

Beef *ala* Bourguignon

Add an additional entrée for \$3.00 per person

Salads (choose 2) -

Tossed green salad

Fruit salad

Tomato & cucumber salad

Cottage cheese

Tuscan pasta salad

Add an additional salad for \$1.00 per person

Side dishes (choose 3) -

Whipped potatoes with gravy

Buttered carrots

Country green beans

Rice Pilaf

Whole kernel corn

Parsley potatoes

Roasted rosemary potatoes

Fresh Vegetable medley

Buttered egg noodles

Add an additional side for \$1.50 per person

THE GOVERNORS BUFFET

\$ 22.95

Entrée (choose 2) -

Hand Carved Prime Rib *au jus*

Chicken Picatta

Pork Loin Marsala

Poached Salmon

Fried or grilled Tilapia

Seafood Pasta

Roasted Turkey

Add an additional entrée for \$4.00 per person

Salads (choose 2) -

House salad

Greek salad

Caesar salad

Fruit salad

Spinach & Mandarin orange salad

Tomato & Cucumber salad

Add an additional salad for \$2.00 per person

Side dishes (choose 3) -

Broccoli with Mornay sauce

Baked Potato

Roasted Rosemary potatoes

Green beans *almandine*

Potatoes *au gratin*

Fresh Vegetable medley

Wild rice

Dressing

Add an additional side for \$2.50 per person

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SEATED DINING

SERVED TO A MINIMUM OF 20 GUESTS
ALL SEATED DINNERS INCLUDE HOUSE SALAD, FRESH VEGETABLE DU JOUR, CHOICE OF
BAKED POTATO, ROASTED ROSEMARY POTATOES OR
POTATOES AU GRATIN, ASSORTED ROLLS, BUTTER AND COFFEE OR ICED TEA AND
CHEF'S SPECIAL DESSERT.
DESSERT BAR AVAILABLE AT AN ADDITIONAL CHARGE.

PRIME RIB AU JUS \$ 25.95

Slow roasted hand carved beef accompanied with au jus and horseradish sauce served medium rare to medium.

TUSCAN STUFFED PORK CHOP \$ 25.95

A 16 ounce French cut pork chop filled with imported Asiago cheese, fresh sage and Prosciutto ham. Finished with a Portobello mushroom and Marsala wine sauce

FILET MIGNON \$ 26.95

A hand cut filet mignon wrapped in applewood bacon grilled medium and topped with our special bernaise sauce.

GRILLED SALMON \$ 23.95

Grilled salmon filet served with a lemon butter sauce.

PASTA ENTREES

SERVED TO A MINIMUM OF 20 GUESTS
ALL SEATED DINNERS INCLUDE HOUSE SALAD, FRESH VEGETABLE DU JOUR, ASSORTED
ROLLS, BUTTER AND COFFEE OR ICED TEA AND CHEF'S SPECIAL DESSERT.
DESSERT BAR AVAILABLE AT AN ADDITIONAL CHARGE.

CHICKEN ARRIABIATA \$ 22.95

Grilled boneless breast of chicken topped with prosciutto ham and a Blend of Italian chesses. Baked then served on a bed of pasta and spinach.

EGGPLANT PARMIGIANA \$ 20.95

A vegetarian selection of eggplant with spaghetti and garlic bread

GULF COAST SEAFOOD PASTA \$ 23.95

Penne pasta with scallops and shrimp in a vodka cream tomato sauce and topped with fresh herbs and spices

6.25% sales tax and 18% gratuity not included

KING'S MENU

SERVED TO A MINIMUM OF 20 GUESTS

ALL SEATED DINNERS INCLUDE HOUSE SALAD, FRESH VEGETABLE DU JOUR, CHOICE OF BAKED POTATO, ROASTED ROSEMARY POTATOES OR POTATOES AU GRATIN, ASSORTED ROLLS, BUTTER AND COFFEE OR ICED TEA AND CHEF'S SPECIAL DESSERT.
DESSERT BAR AVAILABLE AT AN ADDITIONAL CHARGE.

SURF n' TURF

MARKET PRICE

A 6 ounce hand cut filet mignon served with 6 ounce lobster tail.

PORK OSSO BUCO MARSALA

MARKET PRICE

An 18 ounce braised pork shank finished with a marsala mushroom sauce.

VEAL CHOP

MARKET PRICE

Broiled veal chop with gorgonzola or blueberry demi glaze made with Pheasant Hollow Winery Black and Blue wine.

KING CRAB LEGS

MARKET PRICE

One pound of king crab legs served with a side of drawn butter.

NEW ZEALAND RACK OF LAMB

MARKET PRICE

Herb Encrusted rack of lamb served with rosemary demi glaze and mint jelly.

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HORS D' OEUVRES

Approximately 50 pieces per order

CARVING STATION WITH CARVING ATTENDANT \$3.00 per person

Choice of slow roasted beef, baked glazed ham or garlic studded pork loin. Served with assorted rolls and condiments. (Minimum of 100 people)

FILET MIGNON RUMAKI \$ 70.00

Served with zesty horseradish sauce

BBQ OR ITALIAN MEATBALLS \$ 40.00

TOASTED RAVIOLI \$ 45.00

Served with a marinara sauce

CHICKEN LIVER RUMAKI \$ 55.00

Served with a tangy honey mustard sauce

BUFFALO WINGS \$ 60.00

Spicy chicken wings served with ranch dressing

EGG ROLLS \$ 50.00

Served with a sweet and sour sauce

CRAB RANGOON \$ 55.00

Served with a sweet and sour sauce

CRAB STUFFED MUSHROOMS \$75.00

ASSORTED MINI-QUICHES \$75.00

SPANIKOPITA \$75.00

A delicious combination of spinach and feta cheese in a flaky pastry

BACON WRAPPED SCALLOPS \$75.00

Served with a honey mustard sauce.

JUMBO LUMP CRAB CAKES		\$ 90.00
<i>Served with a roasted red bell pepper sauce.</i>		
MINI CHICKEN TACOS		\$ 45.00
<i>Served with a zesty salsa.</i>		
FINGER SANDWICHES		\$ 65.00
<i>Ham, turkey, tuna salad or chicken salad with swiss and cheddar cheese.</i>		
PORT WINE CHEDDAR CHEESE BALL		\$ 45.00
<i>Pecan encrusted served with assorted crackers</i>		
FRESH VEGETABLE TRAY	Small	\$ 70.00
<i>Served with our own special garden ranch dressing</i>	Large	\$ 100.00
FRESH FRUIT TRAY	Small	\$ 80.00
<i>A seasonal selection of fresh fruit</i>	Large	\$ 120.00
IMPORTED CHEESE TRAY	Small	\$ 80.00
<i>Served with assorted crackers</i>	Large	\$ 130.00
PEEL & EAT SHRIMP		\$ 120.00
<i>200 shrimp served with Rend Lake's special cocktail sauce.</i>		
SHRIMP COCKTAIL		\$ 170.00
<i>100 shrimp (16/20CT) served with Rend Lake's special cocktail sauce</i>		
SMOKED SALMON		MARKET PRICE
<i>With toast points, cream cheese spread, chopped onion and capers.</i>		
CHOCOLATE FOUNTAIN		\$ 500.00
<i>Accompanied by a variety of fruit and other dipping selections. Serves up to 250 people for a two hour of service.</i>		

6.25% sales tax and 18% gratuity not included

A LA CARTE ITEMS

Apple Cinnamon sconces — per dozen.....	16.00
Assorted muffins — per dozen.....	16.00
Assorted pastries — per dozen.....	16.00
Freshly baked cinnamon rolls — per dozen.....	18.00
Bagels and cream cheese — per dozen.....	18.00
Small fresh fruit tray — serves 50 people.....	70.00
Fruit yogurt — each.....	1.25
Assorted cereal — each.....	2.00
Milk — per half pint.....	1.25
Bottled water — each.....	1.50
Fruit salad — per person.....	2.50
Orange, apple or tomato juice — per gallon.....	16.00
Hot chocolate or hot cider — per gallon.....	15.00
Coffee or hot tea — per gallon.....	18.00
Iced Tea — per gallon.....	18.00
Lemonade — per gallon.....	18.00
Soft drinks — each.....	1.75
Festive iced fruit punch — per gallon.....	16.00
Tortilla chips and salsa — per pound.....	13.00
Fresh baked cookies—per dozen.....	12.00
Chuck's famous brownies—per dozen.....	18.00
Homemade Potato chips with garden dip — per pound.....	12.00
Gourmet Snack mix — per pound.....	12.00
Dry roasted peanuts — per pound.....	12.00
Fancy mixed nuts — per pound.....	17.50
Pretzels — per pound.....	12.00
Assorted Mints — per pound	12.00
Assorted hard candy — per pound.....	12.00

6.25 % Sales Tax and 18% gratuity not included