



COACH HOUSE

BANQUET MENU



HORS D'OEUVRES

SHRIMP COCKTAIL

\$3 each

jumbo shrimp, boiled and chilled. served with fresh cut lemon and house made cocktail sauce.

MINI BEEF WELLINGTON

\$5 each

filet mignon & mushroom duxelle baked inside puffed pastry.

CHICKEN CORNUCOPIAS

\$3 each

southwest minced chicken mixture rolled in miniature tortillas and baked to a crisp.

MEATBALLS

\$2 each

bite size beef & pork meatballs tossed in your choice of sauce: bbq, sweet thai, marinara, swedish.

SPRING ROLLS

\$3 each

cabbage, carrots, water chestnuts wrapped in a rice flour wrap and lightly fried. served with sweet thai chili sauce for dipping.

TOMATO BRUSCHETTA

\$3 each

olive oil and herb marinated tomatoes with fresh mozzarella atop toasted baguette.

CHICKEN SATAY

\$3 each

asian marinated chicken strips skewered and roasted. served with sweet thai sauce.

CORKSCREW SHRIMP

\$5 each

butterflied, lightly breaded and fried. served demitasse with 3 pcs atop sweet chili aioli dipping sauce.



DISPLAYS & PLATTERS

FRESH CUT FRUIT & CHEESE

\$6 pp

fresh seasonal fruits, sliced and displayed with assorted cheeses and crackers.

VEGETABLE CRUDITÉ

\$4 pp

freshly sliced assorted vegetables served with ranch dipping sauce.

BRIE EN CROUTE serves 40-50 people

\$200 each

whole wheel of brie, wrapped in ornate puffed pastry, baked to a golden brown. served with fresh berries, berry sauce & sliced baguette.

MINI DESSERTS

\$6 pp

an assortment of delicious sweets displayed beautifully. something for everyone.



LUNCHEON BUFFETS

CHICKEN BERRY SALAD

\$15 pp

hamilton's own favorite entrée salad served buffet style. mixed field greens, assorted fresh berries, candied pecans, raisins, red onion, bacon, bleu cheese. served with housemade honey poppy seed dressing and your choice of grilled or blackened chicken.

add mini croissant sandwiches to the chicken berry salad buffet, chicken salad or tuna salad.

\$3 pp

BBQ BUFFET

\$20 pp

slow roasted pork, pulled and tossed with a sweet bbq sauce, served with country style buns, baked beans, cole slaw.

SANTA FE BUFFET

\$20 pp

choice of seasoned beef or chicken served with tex mex rice, refried beans, 6" flour tortillas. shredded lettuce, diced onion & tomato, shredded cheddar, sour cream & guacamole



ENTRÉE SELECTIONS

includes choice of entrée, 2 sides of your choice, dinner rolls & butter. additional sides, \$5 per person, per side.

CHOICE OF SIDES (choose two)

mashed potatoes, mini baked potatoes, baked potatoes, au gratin potatoes, corn cobbettes, broccoli, vegetable medley, sautéed asparagus.

ADD A SALAD \$5 pp

tossed salad with 2 dressing choices (ranch, balsamic vinaigrette, honey poppy seed, french)

ITALIAN CHICKEN SPECIALTIES

\$25 pp

- MARSALA pan seared breast of chicken & mushrooms simmered in a rich marsala wine sauce.
- PICCATTA pan seared chicken cutlets simmered & served in a zesty lemon, white wine & caper sauce.
- FLORENTINE pan seared breast of chicken smothered and baked in a creamy spinach pan sauce.

ROASTED CHICKEN

\$22 pp

bone in quartered whole chicken, herb seasoned & oven roasted. available bbq style.

BBQ RIBS

\$25 pp

fall off the bone baby back pork ribs glazed with a sweet & tangy bbq sauce.

BEEF OR VEGGIE LASAGNA

\$20 pp

lasagna noodles layered with your choice of seasonal veggies or ground beef, housemade marinara sauce, provolone, parmesan & mozzarella cheeses. baked to perfection.

BRAISED BEEF TIPS

\$30 pp

bite size tips of beef tenderloin, braised with onions & mushrooms in a port demi glace.

HOMESTYLE MEATLOAF

\$22 pp

homestyle comfort made with the perfect combination of beef, peppers, celery, onions & seasoning oven baked and topped with rich demi glace.

ROASTED PRIME RIB minimum of 25 people required

market price

prime rib of beef, crusted with seasoning and slow roasted to perfection. the size of the rib allows for a variation of temperatures. served with au jus and cream of horseradish.

ROASTED BREAST OF TURKEY

\$22 pp

oven roasted turkey breast, sliced and simmered in a pan made gravy.

ROASTED PORK LOIN

\$22 pp

seasoned pork loin, slow roasted then sliced and topped with a caramelized onion demi glace.

STUFFED PORK LOIN

\$25 pp

stuffed with assorted fresh vegetables, herbs & mozzarella cheese then baked and sliced into individual serving portions.

PAN SEARED SALMON

\$25 pp

filet of salmon, individually seasoned and seared, topped with a white wine-lemon-caper sauce.