

Dinner Buffets

Banquet buffet includes all of the following:

Tossed mixed green salad with creamy House Dressing

- One additional salad selection
- One vegetable selection
- One potato selection
- Home-baked rolls with butter
- Coffee, tea and milk

Please choose one selection from each category.

ADDITIONAL SALAD

- Tri-Color Pasta Salad
- Creamy Coleslaw with Peanuts
- Caesar Salad
- Tortellini Salad

STARCH

- Garlic Mashed Potato
- Potato au Gratin
- Roasted Pecan Rice
- Sliced Parslied Potatoes
- Minnesota Mixed Wild Rice

VEGETABLE

- Whole Baby Carrots
- Southwestern Style Corn
- Sugar Snap Peas
- California Blend Vegetables
- Coin Cut Carrots
- Italian Style Buttered Vegetables

Buffet Entrée Selections

Please choose:

Two of the following entrées \$24.95

Three of the following entrées . . . \$26.95

- Petite Filet Mignon (*one per guest – served medium*)
- Baked Meat and Cheese Lasagna
- Beef Stroganoff with Broad Noodles
- Penne Pasta with Seasonal Sautéed Fresh Vegetables
- Broiled Whitefish Almondine
- Italian Herb-Roasted Breaded Chicken
- Beef and Mushroom Burgundy
- Mostaccioli with Homemade Meatballs
- Sliced Pork Loin with Cranberry Sauce
- Country Fried Chicken
- Oven Roasted Chicken with Chardonnay Cream Sauce

Dessert Selections

Silky Mousse with Whipped Cream and Chocolate Chips
(Creamy Chocolate, Strawberry or Lemon) . . \$2.75

Ice Cream
(French Vanilla, Chocolate Silk, Peppermint Stick, Spumoni or Rainbow Sherbet Swirl) \$2.95

Specialties of the House

White Chocolate Cheesecake
(“The” Cliffbreakers Signature dessert) \$4.50

Flaming Cherries Jubilee atop Vanilla Bean Ice Cream \$5.50

Flaming Baked Alaska \$5.50

Double Rich Derby Pie
Chocolate Chips, Walnuts and Bourbon baked into a pastry shell crust \$4.00

Hand-dipped Chocolate Mosaic Strawberries
Dipped in Ambrosia Dark Chocolate with a white chocolate mosaic finish – in season only (minimum order of 50 pieces) \$2.25

Cakes and Pies

- | | |
|-----------------------|-----------------------------|
| Apple Pie | Triple Layer Chocolate Cake |
| Carrot Cake | Lemon Chiffon Cake |
| Tiramisu Cake | Pumpkin Pie |
| German Chocolate Cake | Cannoli Cake |
| Raspberry Torte Cake | Coconut Cream Cake |
| Cherry Pie | Banana Cream Pie |
| Black Forest Cake | Hazelnut Cake |
| Raspberry Pie | French Silk Pie |

Owner's Preference:

Chocolate Checkerboard Du Monde

–OR–

Caramello Cream Cake	Assorted Deserts
\$3.95 per guest	\$4.95 per guest

Ask about our Cliffbreakers Specialty Sheet Cakes – sliced by our experienced staff and served on Cliffbreakers china.
Perfect for Birthdays, Anniversaries and Showers.
Sorry, cakes from outside vendors only permitted at wedding receptions.

FOR WEDDINGS:

Please consider choosing our new inclusive package priced menus. We assemble and coordinate the menu, and you save dramatically!

Don't forget to book your Hotel Rooms! Special group rates!



Dinner Buffet and Chef Gourmet Displays

815.282.3033

fax: 815.282.6505 • email: banquets@cliffbreakers.com

Custom Homemade Hors D'oeuvres

Hot Selections – served in trays of 50 each

Asian Chicken Shumai.....	\$55.00
<i>Thin wonton skins stuffed with chicken and vegetables deep-fried and served with a sesame soy ginger dipping sauce</i>	
Crispy Fried Japanese Potstickers	\$55.00
<i>Handmade Japanese delights served in a zesty Asian teriyaki sauce</i>	
Cliffbreakers Handmade Meatballs	\$55.00
Classic Swedish Meatballs.....	\$55.00
Sweet and Sour Meatballs	\$55.00
Pastry Wrapped Cocktail Franks.....	\$55.00
Greek Spanikopita	\$55.00
<i>Phyllo dough encased with spinach and feta cheese, baked golden-brown</i>	
Pan-Fried Louisiana Crab Cakes	\$95.00
<i>Served with a red pepper scallion oil</i>	
Chicken Strips.....	\$65.00
<i>Tender, all-white strips of meat</i>	
Tempura Fried Pizza Wedges.....	\$70.00
<i>Pizza dough, marinara sauce and mozzarella cheese breaded and fried</i>	
New York Style Buffalo Chicken Wings	\$65.00
<i>Served spicy, barbeque or mild</i>	
Miniature Quiche Lorraine.....	\$65.00
Miniature Chinese Egg Rolls.....	\$55.00
Crab-Stuffed Cream Cheese Wontons.....	\$75.00
Deep Fried Smoked Mozzarella Ravioli	\$65.00
Italian Sausage, Green Peppers and Onions	\$65.00
Cliffbreakers Famous Onion Rings (per chafer)	\$75.00
Deep-Fried Calamari (per chafer)	\$75.00
Hot Spinach and Artichoke Dip	\$65.00
<i>Served with toast points for dipping (serves 25 people)</i>	
Hot Crab Patties	\$80.00
<i>Crab, jalapeño peppers and gouda cheese lightly breaded and fried</i>	

Custom Homemade Hors D'oeuvres

Cold Selections – served in trays of 50 each

Mesquite Smoked Chicken Kabobs.....	\$65.00
<i>Tenderloins skewered and served with an Indonesian peanut sauce</i>	
Sliced Italian Streudel Torta.....	\$75.00
<i>Filled with spinach, ground Italian sausage, cheeses and ham</i>	
Salami Coronets	\$65.00
Ham and Cheese Spanish Olive Roll-Ups.....	\$75.00
Double-Creamy Deviled Eggs.....	\$75.00
Stuffed Celery Sticks with Roquefort paté	\$65.00
Crab Salad Puff – pastry stuffed with crab and shallots	\$65.00
Assorted Deluxe Canapes – Magnificent Eye Appeal.....	\$75.00
Prosciutto-Wrapped Smoked Mozzarella Sticks	\$75.00
Prosciutto-Wrapped Fresh Asparagus Spears	\$75.00
California Cold Seafood Wrap	\$85.00
<i>Rondelles of shredded carrots, onion, shrimp and crab in flour tortilla shells</i>	
Artichoke and Crab Paté – served with assorted crackers (serves 25 people).....	\$75.00

Chef Displays

Port Wine Cheddar Cheese Spread with Assorted Crackers.....	\$1.75 per person
Garden Fresh Vegetable Crudite.....	\$2.00 per person
Spectacular Fresh Fruit Tower.....	\$3.25 per person
Gourmet cubed Cheese Display.....	\$2.50 per person
Whole Smoked Nova Scotia Salmon (serves 75 guests).....	\$165.00 each
Peel-and-Eat Shrimp Display (100 shell-on shrimp with cocktail sauce).....	\$140.00 each
Jumbo Peeled and Deveined Shrimp Display (100 shrimp).....	\$190.00 each

We require a minimum order of 7 to 8 pieces per person prior to meal service.

We require 20 to 22 pieces per person when no meal is being served
or an appropriate room rental charge will be assessed.

Since our hors d'oeuvres are made by hand, replenishing is not possible once
your function begins. Please plan ahead to avoid embarrassment.

Please note that prices quoted do not include tax and gratuity.

Please allow us to create a custom menu to suit your needs.