

Mansion At Judges Hill Banquet Menu

GROUP ONE HORS D'OEUVRES

gf. Bacon & Cheddar Stuffed Mushroom

gf. Bacon & Cheddar Stuffed Potato

Red Bliss Potato, Scallions & Sour Cream

gf. Baked Polenta Rounds

with Mozzarella and Smoked Tomato Sauce

Boursin & Portabella Crostini

Topped with oven Roasted Tomato

Brie & Strawberry Canape

with Balsamic Reduction

Bruschetta & Mozzarella Crostini

gf. Caprese Brochettes

Skewered Marinated Mushroom, Tomato, & Mozzarella

Chicken Tenders

Sesame Crusted with Sweet Chili Sauce

Pecan Crusted with Poblano Corn Sauce

Traditional with BBQ Sauce

gf. Chipotle Mango Shrimp Salad

with Avocado Puree on a Tortilla Chip

gf. Cucumber Rounds

Stuffed with Boursin Cheese and Cranberries

gf. Dill & Crème Fraiche Stuffed New Potato

Herb Grilled Pork Loin Medallions

on a Toasted Baguette with Pesto Cream Sauce

Maui Onion Shredded BBQ Beef

Miniature Texas Toast with Pineapple Relish

Raspberry & Brie Phyllo Cup

with Pistachio Crust

Quesadillas

Green Chili & Cheese with Chipotle Sour Cream

Grilled Vegetables and Cheddar Jack Cheese with
Poblano Cream

Southwest Chicken with Chipotle Aioli

Sesame Crusted Chicken Fingers

with Asian Peanut Dipping Sauce

Smoked Chicken & Goat Cheese Canapé

with Fresh Red Bell Pepper

Smoked Chipotle Pork Loin

on Toasted Baguette with Mango Coulis

Southwestern Spicy Chicken

Roasted Corn and Peppers on a Puff Pastry Square

Spinach & Artichoke Stuffed Mushroom

Spinach, Cream Cheese, Artichoke, & Spices

Spinach & Feta Stuffed Phyllo Cup

Greek Spices

Sun-Dried Tomato Pesto Canapé

Toasted Baguette, Feta Cheese & Fried Basil

Thai Chicken Wonton Cup

Cashews, Cilantro & Sweet Chili Sauce

Vegetarian Spring Roll

Cabbage, Carrots, Rice Noodles & Sweet Chili Dipping Sauce

Vegetarian Kabob

*Skewered and grilled with Mushrooms, Peppers, Onion, Cherry
Tomato, Zucchini*

gf = Gluten Free

Mansion At Judges Hill Banquet Menu

Dill Cream Cheese & Lemon Zest

GROUP TWO HORS D'OEUVRES

Bacon-Wrapped Jalapeño Shrimp (Passed Only)

BBQ Sauce & Scallions

Braised Beef Stuffed Potatoes

with Bleu Cheese & Caramelized Onions

gf.Chicken or Beef Satay

Marinated, Skewered & Served with Peanut Dipping Sauce

Coconut Fried Shrimp

with Ponzu Aioli

gf.Crab-Stuffed Mushroom Caps

Spinach, Parmesan, & Cream Cheese

Goat Cheese Stuffed Artichoke Hearts(Passed Only)Herb Crusted and Fried

Gulf Coast Crab Cakes

Cajun Remoulade & Capers

gf.Kabobs: Skewered with, Peppers, Onion, and Cherry Tomato

Grilled Marinated Chicken

Grilled Marinated Beef

Jamaican Jerk Chicken

Shrimp

gf.Minature Filet

with Bleu Cheese Sauce & Crispy Onion on Roasted & Herbed Potato Round

gf.Peeled Shrimp

Served Chilled with Chipotle Cocktail Sauce

Pepper-Crusted Ahi Tuna

on Crispy Wonton with Pickled Ginger & Wasabi

gf.Seared Duck Breast

on Parmesan Polenta Round with Cherry Demi-Glace

gf.Skewered Shrimp:

Herb Grilled with Citrus Beurre Blanc

Blackened With Remoulade

or BBQ with Honey-Jalapeno BBQ Sauce

Smoked Salmon Crostini

Smoked Sirloin

with Caramelized Onions & Cilantro Aioli on a Toasted Baguette

Smoked Quail Salad

with Grape & Apple on Crisp Baguette

Spring Rolls:

Southwest Spicy Chicken with Salsa Verde

Smoked Chicken & Green Chili With Poblano Corn Sauce

Asian Pork with Peanut Dipping Sauce

Shrimp Thai Sweet Chili Dipping Sauce

Quesadillas:

Chicken Fajita

Cheddar Jack Cheese, Peppers, Onions

Cilantro Sour Cream

Beef Fajita

Cheddar Jack Cheese, Peppers, Onions, Chipotle Sour Cream

Spinach & Artichoke

Mushroom, Red Bell Pepper, Parmesan Cheese,

Cream Cheese

Walnut & Brie

Poached Apples & Balsamic Reduction

Apple & Blue Cheese

Walnuts & Balsamic Reduction

gf=Gluten Free

Mansion At Judges Hill Banquet Menu

CHEFS DISPLAYS (Minimum 30 people)

1 Selection: \$6.00 per person

2 Selections: \$12.00 per person

3 Selections: \$15.00 per person

Assorted Cheese Plate

Served With Assorted Crackers, & Seasonal Accompaniments

Fresh Fruit Display

Cantaloupe, Honeydew, Pineapple, & Assorted Berries

Crudite

Seasonal Fresh Vegetables with Ranch

Mom's Salad, Marinated Cucumber, Red Onion, Red Bell Pepper, & Cherry Tomatoes

Sundried Tomato Hummus with Pita Triangles

Marinated Olives & Artichokes

Olive Oil, Spices & Herbs

CHARCUTERIE DISPLAY (Minimum 30 people)

\$9.00 per person

Served With Dijon, Seasonal Accompaniments, Assorted Crackers

Mansion At Judges Hill Banquet Menu

GROUP ONE ENTRÉE'S

Bacon & Smoked Gouda Stuffed Chicken Breast

Champagne Sauce

μ Cherry Walnut Stuffed Chicken

Spinach, Feta, Citrus Beurre Blanc & Basil

Chicken Picatta

Seared & Served with Lemon Caper Butter Sauce

Chicken Wrapped In Puff Pastry

Stuffed With Boursin Cheese & Portabella Mushrooms

Four Cheese Lasagna

Layers of Pasta, Ricotta, Mozzarella, Parmesan, Asiago & House Made Marinara

≠ Herb Grilled Chicken Breast

with Pesto Cream Sauce

Italian Sausage Lasagna

Layers of Pasta, Crumbled Italian Sausage, Ricotta, Mozzarella, Parmesan, Asiago & House Made Marinara

μ Italian Stuffed Chicken

Sundried Tomato Pesto, Chevre, Mushrooms & Served with Tomato Basil Cream Sauce

London Broil

Mushroom Demi Glace & Crispy Onions

μ Molasses Baked Ham

with Apricot Glaze

Parmesan Crusted Chicken

Tomato Basil Relish & Balsamic Reduction

Pecan Crusted Chicken

with a Roasted Corn & Green Chili Cream Sauce

Pistachio Crusted Chicken

Served with Mango Relish & Coconut Beurre Blanc

Seasoned Ground Beef Lasagna

Layers of Pasta, Ground Beef, Ricotta, Mozzarella, Parmesan, Asiago & House Made Marinara

μ Smoked Beef Brisket

with Honey Jalapeno BBQ Sauce

μ Rosemary Roasted Pork Loin

Apple Cider Glaze

GROUP TWO ENTRÉE'S

≠ Beef Tenderloin

4oz with Gorgonzola Cream & Crispy Onions

≠ Beef Tenderloin

4oz with Green Peppercorn Sauce

Boneless Short Ribs

with Crispy Onions & Port Wine Sauce

Braised Chicken Saltimbocca

Prosciutto, Sage, Pine Nuts & White Wine Jus

≠ Chipotle Grilled Mahi Mahi

with a Roasted Corn Relish

μ Chipotle Grilled Pork Loin

with Smoked Tomato Cream Sauce

μ Herb Grilled Pork Loin

with Pesto Cream Sauce

Mahi-Mahi

*Basil Crusted or Blackened
with Crab-Leek Sauce*

μ Mansion Style Chicken Breast

*Applewood Smoked Bacon, Mushrooms, Provolone Cheese with
a Champagne Cream Sauce*

Pecan Crusted Trout

with Peach & Habanero Salsa

≠ Pork Loin Chops

with Apple Chutney & Pork Jus

μ Roasted Prime Rib

Red Wine Demi Glace

μ Can be a Carving Station

≠ Can be a Grilling Station

Mansion At Judges Hill Banquet Menu

GROUP THREE ENTRÉE'S

≠ Beef Tenderloin

6oz with Gorgonzola Cream & Crispy Onions

≠ Beef Tenderloin

6oz with Green Peppercorn Sauce

≠ Grilled Ribeye

12 oz with Cabernet Mushroom Demi Glace

Gulf Coast Crab Cakes

Chow Chow & Citrus Beuree Blanc

≠ Herb Grilled Jumbo Shrimp

with Lemon Butter Sauce

Lemon Herb Red Snapper

With Capers, Tomatoes & Sauce Velencia

Maple Glazed Quail

with Jalapeno Maple Sauce

Pear Stuffed Quail

Stuffed with Pear, Fresh Parsley, Sherry, Bread Crumbs & Apricot Glazed

μ Can be a Carving Station

≠ Can be a Grilling Station

Starches

Roasted Garlic Mashed Potatoes

Horseradish Mashed Potatoes

Rosemary Roasted New Potatoes

Dauphinoise Potatoes (+\$1.00)

Duchesse Potatoes with Pesto Sour Cream (+\$1.00)

Roasted Fingerling Potatoes (+\$1.00)

Basmati Rice

Cilantro Rice

Saffron Rice

Almond & Herb Rice Pilaf

Mediterranean Couscous

Angel Hair Bundles (+\$1.00)

Prosciutto, Peas & Alfredo

Herbed Polenta

With Parmesan

Parmesan & Basil Polenta Cakes

Roasted Corn & Green Chili Bread Pudding
With Sweet Corn Puree

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Vegetables

Grilled Seasonal Vegetables

Sautéed Seasonal Vegetables

Farmer Style Green Bean
With Bacon and Onion

Green Beans Almandine

Broccoli Casserole

Seasoned Broccoli

Grilled or Roasted Asparagus (+\$2.00)

Sauteed Spinach (Plated Dinners Only)

Glazed Carrots

Roasted Root Vegetables

Creole Creamed Corn
With Bell Peppers, Onion and Cajun Spices

Salads

Mansion House Salad

Spring Mix, Cherry Tomatoes, Spiced Pecans, Red Onion,
Feta Cheese

Choice of Two Dressings:

Balsamic Vinaigrette, Ranch, Cracked Peppercorn Ranch,
Parmesan Ranch, Red Wine Vinaigrette, Sundried Tomato
Vinaigrette, Citrus Vinaigrette, *or* Bleu Cheese Dressing

Berry Salad

Spring Mix, Spiced Walnuts, Fresh Berries, Bleu Cheese
Crumbles, Balsamic Reduction, Raspberry–Cinnamon
Vinaigrette (October – March +\$2.00)

Classic Caesar

Romaine, Fresh Grated Parmigiano Reggiano & House
Made Croutons

Caprese Salad

Fresh Mozzarella, Tomato, Basil, Olive Oil, & Balsamic
Reduction (+\$1.00)

Spinach Salad

Spiced Walnuts, Bacon Vinaigrette, Cherry Tomatoes,
Julienne Red Onion, Bacon Crumbles, Chevre

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House Cookie Platter - \$4.99/person

Plated Dessert - \$6.99/person

Dessert Display (*Choice of 3 items*)-\$7.99pp

Homemade Cookies

Chef's Choice

Bars

Brownie

Blondie

Lemon

Chocolate Mousse

Raspberry Crumble

Cakes

Classic Yellow

Chocolate Fudge

Carrot

Italian Cream

Red Velvet

Coconut Cream

Cheesecakes

Raspberry Swirl

New York Style

Tarts

Key Lime

Berries and Cream

Lemon

French Silk

Pecan Pie

Apple Streusel

Tortes

Hazelnut

Chocolate

Custards, Puddings and Mousses

(Maximum 100 pp, not available for displays)

Vanilla Bean Crème Brulee

Caramel Rice Pudding

Butterscotch Pudding

Chocolate Mousse

White Chocolate Mousse

Tiramisu

Dried Fruit and Nut Bread Pudding

Cobblers or Crisps

(Maximum 100 pp, not available for displays)

Peach

Apple

Blueberry

Ginger Pear

Chocolate Dipped Strawberries