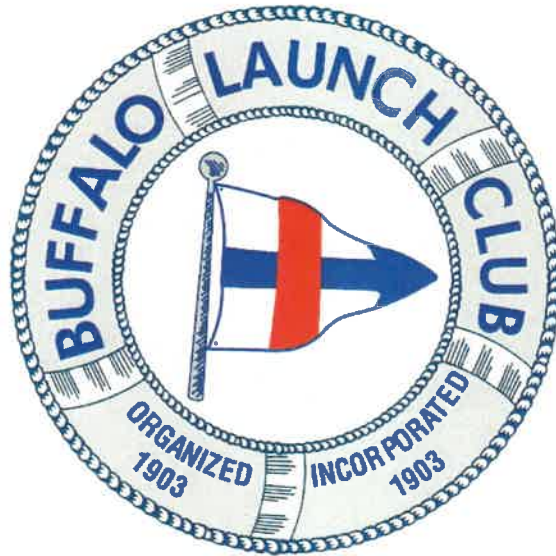




*Special Event Dinner Menu*



**Special Event Menu**  
**Sit Down Dinner Options**

**Grilled 8 oz. Filet of Sirloin 30**  
*Served with Herb Garlic Butter*

**12 oz. Grilled Prime Rib 32**  
*Served with a Rosemary Au Jus*

**8 oz. Filet Mignon 39**  
*Served over Red Wine Demi*

**Chicken Asiago 26**  
*Stuffed Chicken Breast with Spinach and Asiago Cheese*

**French Chicken Breast 25**  
*Served with Roasted Chicken Gravy*

**Chicken Breast 25**  
*Choice of Marsala, Piccata, Francaise or Florentine*

**10 oz. Grilled Pork Rib Chop 25**  
*Topped with Bacon Herb Butter*

**Rack of Lamb Half 30 or Full 48**  
*Served with a Mint Demi-Glace*

**Jumbo Shrimp Scampi\* 28**  
*Served over Linguine and a Lemon-White Wine Sauce*

**Grilled Salmon 27**  
*Served with Tomato Hollandaise*

**Pan Roasted Halibut 37**  
*Served with Citrus Beurre Blanc*

**Combo Entrée 35**  
*Grilled Filet of Sirloin,  
Choice of Grilled Salmon OR Chicken Filet (Marsala, Piccata, Francaise, Florentine)*

**Entrée Accompaniments**

**Choose One (1) Vegetable**  
*Green Beans and Carrots  
Broccoli and Sundried Tomato  
Julienned Zucchini and Squash  
Grilled Asparagus  
Roasted Brussels Sprouts  
Grilled Summer Vegetables*

**Choose One (1) Starch**  
*Whipped Yukon Potato  
Parmesan Roasted Potato  
Baked Potato  
Rice Pilaf*

*\*This entrée is not accompanied by a vegetable or starch.*

*All entrées include table served mixed greens salad, rolls & butter, and coffee & tea service.*

*All pricing subject to additional 20% Gratuity and appropriate sales tax. BLC Facility Fee may apply.*

## Special Event Menu Buffet Dinner Options

*Minimum of 30 guests required*

### Tier I

#### Select One (1) Starch

- ❖ Whipped Yukon Potato
- ❖ Parmesan Roasted Potato
- ❖ Rice Pilaf

#### Select One (1) Vegetable

- ❖ Green Beans & Carrots
- ❖ Broccoli & Sundried Tomatoes
- ❖ Glazed Carrots

#### Select One (1) Pasta

- ❖ Penne Marinara
- ❖ Penne Alfredo
- ❖ Gemelli with Garlic & Olive Oil

#### Select One (1) Protein

- ❖ Herb Roasted 8pc Chicken
- ❖ Breaded Pork Cutlets
- ❖ Boneless Chicken Filet –  
Marsala, Francaise, Piccata  
or Florentine

#### Included Carved Meat

- ❖ Top Round of Beef with Au Jus

**\$29 per guest**

### Tier II

#### Select One (1) Starch

- ❖ Any Tier I Starch
- ❖ Parsley Baby Red Potato
- ❖ Roasted Fingerling

#### Select One (1) Vegetable

- ❖ Any Tier I Vegetable
- ❖ Julienned Zucchini & Squash

#### Select One (1) Pasta

- ❖ Any Tier I Pasta
- ❖ Vodka Blush Penne
- ❖ Broccoli Alfredo Penne
- ❖ Penne Pasta Primavera
- ❖ Macaroni & Cheese Gemelli

#### Select Two (2) Proteins

- ❖ Any Tier I Protein
- ❖ Slow Cooked Pot Roast
- ❖ Broiled Haddock with Lemon  
Garlic Sauce

#### Select One (2) Carved Meat

- ❖ Top Round of Beef with Au Jus
- ❖ Roast Turkey Breast with Gravy
- ❖ Bacon Wrapped Pork Loin

**\$35 per guest**

### Tier III

#### Select One (1) Starch

- ❖ Any Tier I or II Starch
- ❖ Au Gratin Potato
- ❖ Roasted Tomato Risotto
- ❖ Mushroom Risotto

#### Select One (1) Vegetable

- ❖ Any Tier I or II Vegetable
- ❖ Roasted Brussel Sprouts
- ❖ Grilled Summer Vegetables
- ❖ Grilled Asparagus

#### Select One (1) Pasta

- ❖ Any Tier I or II Pasta
- ❖ Penne Bolognese
- ❖ Cheese Tortellini with Grilled  
Vegetables
- ❖ Shrimp Gemelli Alfredo

#### Select Two (2) Proteins

- ❖ Any Tier I or II Protein
- ❖ Roast Salmon with Hollandaise

#### Select One (2) Carved Meat

- ❖ Any Tier I or II Meat
- ❖ Prime Rib with Au Jus
- ❖ Beef Strip Loin with Bordelaise

**\$39 per guest**

*All tiers include table served mixed greens salad, rolls & butter, and coffee & tea service.*

*All pricing subject to additional 20% Gratuity and appropriate sales tax. BLC Facility Fee may apply.*

**Wine / Package****House Package****Call Package****Premium Package****Wine Selections**

Chardonnay  
Cabernet  
White Zinfandel

**Wine Selection**

Chardonnay  
Cabernet  
White Zinfandel  
Merlot

**Wine Selections**

Chardonnay  
Cabernet  
White Zinfandel  
Merlot  
Pinot Grigio  
Riesling

**Wine Selections**

Chardonnay  
Cabernet  
White Zinfandel  
Merlot  
Pinot Grigio  
Riesling  
Pinot Noir

**Beer Selections**

Labatt's Blue  
Lab. Blue Lite  
Non-Alcoholic

Soft Drink

**Beer Selections**

Labatt's Blue  
Lab. Blue Lite  
Non-Alcoholic

Soft Drink

**Beer Selections**

Labatt's Blue  
Lab. Blue Lite  
Non-Alcoholic

Soft Drink

**Beer Selections**

Labatt's Blue  
Lab. Blue Lite  
Non-Alcoholic

Select a Fourth  
Soft Drink

**House Liquors**

Whiskey  
Scotch  
Vodka  
Gin  
Rum  
Tequila  
Bourbon  
Sweet Vermouth  
Dry Vermouth  
Peach Schnapps  
Peppermint Schnapps  
Mixers

**Call Liquors**

Canadian Club  
J & B  
Absolut  
Beefeaters  
Bacardi / Captain  
Jose Cuervo  
Jim Beam / JD  
Sweet Vermouth  
Dry Vermouth  
Peach Schnapps  
Peppermint Schnapps  
Amaretto  
Southern Comfort  
Triple Sec  
Mixers

**Premium Liquors**

Crown Royal  
Dewar  
Grey Goose  
Tanqueray  
Parrot Bay/Captain  
Jose Cuervo  
Wild Turkey / JD  
Sweet Vermouth  
Dry Vermouth  
Peach Schnapps  
Peppermint Schnapps  
Amaretto  
Southern Comfort  
Triple Sec  
Mixers

**Two Hours:** \$16  
**Three Hours:** \$18  
**Four Hours:** \$20

\$20  
\$22  
\$24

\$26  
\$28  
\$30

\$31  
\$33  
\$35

BLC reserves the right to refuse alcoholic beverages to anyone.

All guests must be 21 years of age to consume alcoholic beverages and have proper Photo ID

BLC reserves the right to change any of the above selections when deemed necessary!

## *Hors d'Oeuvres*

*Priced by the piece (minimum 50 pieces)  
Hand Passed or Displayed*

### *Cold*

***Fresh Shrimp Cocktail \$2.95***

***Bruschetta \$1.25***

*Toasted Baguettes drizzled with garlic olive oil and topped with fresh cut tomato / fresh basil*

***Caprese Skewers \$2.25***

*Fresh Mozzarella, Tomato, Basil, Balsamic Reduction*

***Deviled Eggs \$1.25***

***Stuffed Hot Cherry Peppers \$1.75***

*Ricotta / Gorgonzola stuffing*

***Antipasto Skewers \$2.50***

*Fresh Mozzarella, Olives, Sundried Tomato, Artichoke Heart*

***Crudité Display \$3.95***

*Fresh Vegetables, Seasonal Fruit, Assorted Cheeses / Crackers*

### *Hot*

***Baked Brie Display \$3.50***

*Wheel of Brie baked in Phyllo dough, topped raspberry, strawberry or apple compote*

***Clams Casino \$1.75***

*Served in a phyllo cup*

***Stuffed Mushrooms \$1.75***

*Spinach, Asiago Cheese, Breadcrumbs or Sausage stuffed*

***Mini Meatballs \$1.25***

*Italian, BBQ or Swedish*

***BBQ Bacon Wrapped Scallops or Shrimp \$2.95***

***Smoked Chicken Quesadillas \$1.95***

***Herb Seared Lamb Lollipops Market Price***

***Mini Crab Cakes w/ Remoulade \$2.50***

*Pork Pot Stickers \$1.95*

***Franks in the Blanket \$1.50***

*Teriyaki Beef Satay \$2.95*

***Chicken Pot Stickers \$1.95***

***Chicken Quesadilla Trumpets \$2.25***

***Goat Cheese Quiche \$1.95***

***Stromboli Wraps \$2.25***

***Brie / Raspberry w/ Almonds in Phyllo \$1.95***