



Special Event Dinner Menu



Special Event Sit Down Dinner Options

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

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

8 oz. Filet Mignon 39
Served over Red Wine Demi

Chicken Asiago 27
Stuffed Chicken Breast with Spinach and Asiago Cheese

Chicken Breast 26
Choice of Marsala, Piccata, Francaise or Florentine

Grilled Pork Rib Chop [10.oz] 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 39
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 Vegetable
Green Beans and Carrots
Broccoli and Sundried Tomato
Julienned Zucchini and Squash
Grilled Asparagus
Roasted Brussels Sprouts
Grilled Summer Vegetables

Choose One 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 or Caesar salad, crusty rolls & butter, and coffee & tea service.

Special Event Buffet Dinner Menu Options

Minimum of 45 guests required

Pier I

Select One Starch

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

Select One Vegetable

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

Select One Pasta

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

Select One Protein

- ❖ Herb Roasted 8pc Chicken
- ❖ Breaded Pork Cutlets

Included Chef Carved Meat

- ❖ Top Round of Beef with Au Jus

\$29 per guest

Pier II

Select One Starch

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

Select One Vegetable

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

Select One Pasta

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

Select Two Proteins

- ❖ Any Pier I Protein
- ❖ Chicken Filet: Marsala, Francaise, Piccata or Florentine

Select Two Chef Carved Meats

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

\$35 per guest

Pier III

Select One Starch

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

Select One Vegetable

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

Select One Pasta

- ❖ Any Pier I or II Pasta
- ❖ Penne Pasta Prima Vera
- ❖ Shrimp Gemelli Alfredo

Select Two Proteins

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

Select Two Chef Carved Meats

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

\$39 per guest

All Piers include table served mixed greens or Caesar salad, crusty rolls & butter, and coffee & tea service.

*** Ask about dessert options***

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

*Draft Lab. Blue Lite
2nd Draft Choice
Non-Alcoholic Btl.*

Soft Drink

Beer Selections

*Draft Lab. Blue Lite
2nd Draft Choice
Non-Alcoholic Btl.*

Soft Drink

Beer Selections

*Draft Lab. Blue Lite
2nd Draft Choice
Non-Alcoholic Btl.*

Soft Drink

Beer Selections

*Draft Lab. Blue Lite
2nd Draft Choice
Non-Alcoholic Btl.
3rd Draft Choice
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	\$20	\$26	\$32
Three Hours:	\$20	\$24	\$30	\$36
Four Hours:	\$24	\$28	\$34	\$40

Bottled Beer is available at an upcharge \$1 per hour, per guest

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!