

Briarhurst Plated Banquet Menu

All Options Include Fresh Baked Breads & Rolls with Butter, & the Chef's Choice of Fresh Vegetables & Proper Accompaniments

**Options One & Two
Are Served with Soup or Salad**

Soup D' Jour

Or

Choice of the following Salads

Mediterranean Salad, Briarhurst House Salad

*Choice of Two Dressings: Balsamic Herb & Olive Oil, Ranch, Blue Cheese,
Honey Poppy Seed, Italian, Champagne Vinaigrette*

Option One \$25

**Please Choose Up To Four Entrees
To Offer Your Guest**

Beef Bourguignon

*Slow Braised Beef Short Rib, Stewed Vegetables,
Egg Pasta, Red Wine Herb Reduction*

Garlic Prawns

*Sautéed Jumbo Shrimp, Cappelini,
Lemon Garlic White Wine Sauce*

Pasta Prima Vera

*Sautéed Seasonal Vegetables, Fettuccine,
Roasted Red Pepper Marinara, Shaved Pecorino Romano*

Briarhurst Coq Au Vin

*Slow Braised Chicken Thigh, Stewed Vegetables,
Egg Pasta, White Wine and Herbs*

Peppered Pork

Seared Pork Medallions, Mustard Herb Crème

Option Two \$35

**Please Choose Up To Four Entrees
To Offer Your Guest**

Cara's Steak Diane

*Seared Beef Medallions, Mushrooms, Shallots,
Cognac Veal Stock Reduction*

Poached Red Trout

With Lemon Caper Butter

Grilled Breast of Chicken

Lavender Tarragon Crème

Herb Roasted Pork Loin

Apple Almond Compote

Mushroom Spinach Lasagna

*Layered With Three Cheeses And
Roasted Garlic Alfredo Sauce*

**Add an Intermezzo to Any Menu Option for an Additional Cost*

Briarhurst Plated Banquet Menu

All Options Include Fresh Baked Breads & Rolls with Butter, & the Chef's Choice of Fresh Vegetables & Proper Accompaniments

Options Three through Five

Are Served with

Soup D' Jour & Your Choice of One Salad

Briarhurst House Salad & Choice of Two Dressings:

Balsamic Herb & Olive Oil, Ranch, Blue Cheese, Honey Poppy Seed, Italian, or Champagne Vinaigrette

Ice Berg Wedge or Heart of Romaine

With Tomato & Bleu Cheese

Caprese Salad or Mediterranean Salad

Option Three \$45

**Please Choose Up To Four Entrees
To Offer Your Guest**

Marinated Top Sirloin

Roasted Garlic Ale Glaze

Eggplant Parmesan

*Breaded Eggplant, Sweet Ricotta, Mozzarella,
Roasted Tomato Herb Pesto*

Poached Salmon

Strawberry Soy Reduction

Briarhurst "Chicken Cordon Bleu"

Lightly Breaded, Prosciutto, Camembert, Sauce Mornay

Smoked Center Cut Pork Chop

Lightly Smoked, Grilled, Apricot Whiskey Barbecue Sauce

Option Four \$55

**Please Choose Up To Four Entrees
To Offer Your Guest**

Grilled Strip Loin

Sautéed Mushrooms, Grilled Onions, Brandy Glaze

Pasta Forestier

*Fresh Pappardelle, Field Mushrooms, Asparagus Tips,
Shaved Pecorino Romano, Truffle Creme*

Grilled Swordfish

Sweet Chili Mango Salsa

Confit Of Duck

Duo of Duck Shank, Gooseberry Cassis Glaze

Pork "Filet Mignon"

Wild Boar Bacon Wrapped, Raspberry Chipotle Demi Glaze

Option Five \$69

**Please Choose Up To Four Entrees
To Offer Your Guest**

Roasted Prime Rib Au Jus

Slow Roasted, Horseradish Creme

Ringneck Pheasant

Braised Thigh, Lemon Thyme Chablis Pan Sauce

Mediterranean

Vegetable Roulade

Seasonal Vegetables, Feta, Roasted Pepper Coulis

Pan Roasted Halibut

Morel Crusted, Cardinal Sauce

Wild Boar Wellington

*Peppered Speck Ham, Herbed Boursin, Dijon
Mushroom Sauce*

Colorado Lamb Chop

Pepper Crusted, Minted Huckleberry Demi Glaze