



Speak Easy

Banquet Menu

**** Menu options are decided on an individual basis related to time of year, availability and number of guests. Entree prices are subject to change without prior notification**

Specialty Salads

**** All entrees** are served with a House salad topped with Raspberry vinaigrette or your single choice of dressing. You may choose a specialty salad for an additional \$1 per person

Caesar Salad

Waldorf salad w/ roasted apple vinaigrette

Spinach Salad w/ wild berry vinaigrette

Spring greens w/ mango vinaigrette

Beef Entrees

Served with chef's choice of potato and vegetables

Add sautéed mushrooms \$2.00

Top Sirloin Steak

Cooked to a medium temperature

7oz - 15.50

Bistro Medallions

8oz marinated beef medallions served with Cabernet Demi-Glaze and Boursin cheese

18.50

Herb Crusted Prime Rib

Served with au jus

12oz Cut 20.00

15oz Cut 24.00

Filet Mignon

Chef carved tenderloin wrapped in bacon and topped with sautéed mushrooms

6oz - 22.00 8oz - 27.00

Beef Burgundy

A butter and garlic marinated steak cooked to medium, sliced and layered over garlic mashed potatoes. Topped with a mushroom Burgundy sauce

15.00

Steak Theodore

Marinated beef medallions topped with Béarnaise sauce

14.00

Bistro Style Filet

An 8oz marinated beef wrapped in bacon and topped with a Gorgonzola Cream sauce

16.00

Italian Entrees

Chicken Parmigiano

Italian breaded chicken breast topped with marinara sauce and mozzarella, served with a side of spaghetti or fettuccine 15.00

Italian Lasagna

Wide noodles layered with beef and Italian sausage, ricotta and mozzarella cheese, topped with marinara sauce 14.00

Rigatoni

Large, round noodles covered with meat sauce and a layer of mozzarella cheese, baked to a golden brown 13.00

Seafood Fettuccine

Spinach and fettuccine noodles tossed with shrimp, mock crab, mozzarella cheese And our creamy white sauce 15.00

Tortellini Carbonara

Cheese filled tri-colored tortellini, topped with diced Canadian bacon, tomatoes, and sautéed mushrooms. Topped with fresh Parmesan cheese and baked in our creamy White sauce 15.00

Lemon Pepper Chicken Linguine

Linguine sautéed in garlic, basil and sun-dried tomatoes, topped with a lemon pepper seasoned chicken breast and finished with white sauce 14.00

Spaghetti & Momma's Meatball

Spaghetti noodles topped with a large homemade meatball and meat sauce 12.00

Vegetarian Entrees

Vegetable Lasagna

Wide noodles layered with broccoli, cauliflower, carrots, onions, peppers, mushrooms, zucchini, ricotta, mozzarella and cheddar cheeses, topped with Marinara and white sauce 13.00

Eggplant Parmesan

Fried eggplant chips layered with Marinara and Mozzarella cheese, then baked to a golden brown 13.00

Vegetable En Crouete

Seasonal vegetables and Mozzarella stuffed in a puff pastry, baked to a golden brown and topped with a Rose sauce 14.00

Pork Entrees

Served with chef's choice potato and vegetable

10oz Stuffed Pork Chop

15.00

**Pecan Crusted Pork Loin served
with Carmel Apple Chutney**

14.00

10oz French Tipped Pork Chop

17.00

**Pork Tenderloin served with
Asian pear Confeit**

16.00

Poultry Entrees

Served with Chefs choice potato and vegetable

Chicken Boursin

Parmesan crusted chicken breast topped
with Boursin cheese sauce

14.00

Chicken Cordon Bleu

An 8oz skin-on chicken breast stuffed
with Canadian bacon and Swiss cheese.
Breaded and fried to a golden brown

15.00

Stuffed Cornish Game Hen

A hen de-boned and stuffed with a
Cranberry wild rice and topped with a
Boursin cheese sauce

17.00

Stuffed Chicken Rouladen

Chicken breast with sage stuffing, topped
with Béarnaise sauce

14.00

Lemon Pepper Chicken

Parmesan crusted chicken breast topped
with lemon pepper cream sauce

14.00

Chicken Royale

A chicken breast stuffed with lobster,
asparagus, and Parmesan cheese baked and
topped with a Strawberry Champagne
sauce. Garnished with a bird's nest of leeks

17.00

Seafood Entrees

Served with Chef's choice potato and vegetable

Broiled Canadian Walleye

18.00

Broiled or Deep-fried Jumbo Shrimp

25.00

**Broiled Salmon En-crusted with Parmesan
and topped with Mango Chutney**

17.00

Broiled Salmon with Dill sauce

17.00

**Seafood Stuffed Grouper
with Béarnaise sauce**

18.00

Combination Plates

Served with Chef's choice potatoes and vegetable

****some substitutions are available that may alter the price**

5oz Filet with a Seafood Stuffed Salmon Cap

27.00

5oz Steak served with 4oz Stuffed Chicken Breast

Stuffed with Sage dressing 20.00

Cordon Bleu style with Canadian bacon, Swiss cheese and Fried to a golden brown \$1.00

7oz Sirloin with 3 Large Broiled or Fried Shrimp

25.00

Hors D'oeuvres Packages

(prices are figured per person)

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| 1). | Cheese & Crackers, Vegetable Tray, Chips & Salsa | 7.00 |
| 2). | BBQ Meatballs, Bruschetta served on a Crostini, Vegetable Tray | 8.00 |
| 3). | Vegetable tray, Meat & Cheese tray, and Cracker tray | 8.00 |
| 4). | BBQ Meatballs, Artichoke Dip served with Garlic Toast, Vegetable tray | 9.00 |
| 5). | BBQ Meatballs, Wings (Jamaican, Teriyaki, or Buffalo), Bruschetta served on a Crostini, and Cheese & Cracker tray | 11.00 |
| 6). | Cucumber Canapés, Bruschetta served on a Crostini, Meat & Cheese tray, Cracker tray, Buffalo Chicken Dip served with Tortilla Chips, and Candied Bacon | 12.00 |
| 7). | Fresh Fruit with Dip, Cucumber Canapés, Bruschetta served on a Crostini, Coconut Chicken and Shrimp Lettuce Wraps | 12.00 |
| 8). | Chicken Drumsticks (3 per person), BBQ Meatballs, Artichoke Dip served with Garlic Toast, Chilled Italian Skewers, and Vegetable tray | 14.00 |
| 9). | Coconut or Sesame Chicken Skewers (3 per person), BBQ Meatballs, Crab Salad Wontons, Vegetable Tray, and Cheese with Crackers | 14.00 |

Add Cocktail sandwiches for \$1.00 each

Add Coffee or Punch to your event for \$25.00 per gallon

Add dessert to your event (prices vary based on selection)

****Ask about creating your own appetizer package to fit your event needs****

Hors D'oeuvres

(These selections are priced per person or per piece)

Homemade Bruschetta served on a Crostini 2.00 person
Meat Tray 3.00 person
Vegetable Tray 3.00 person
Cheese and Cracker Tray 3.00 person
Artichoke Dip served with Garlic Toast 3.00 person
Cocktail Sandwiches (Roast Beef, Smoked Turkey, and Ham) 1.00 each
Chicken Drumsticks 1.00 each
Homemade BBQ Meatballs 3.00 person
Hand-rolled California Style Sushi 1.00 each
Crab Salad served in a Wonton Cup 3.00 person
Mini Anti Pasta Skewers 1.50 each
Fresh Fruit (based on availability) 4.00 person
Cucumber Canapés 3.00 person
Lobster and Crab Salad Sliders 2.00 each
Cilantro and Lime Infused Shrimp Cocktail (peel and eat) based on market
Prosciutto Wrapped Melon (seasonal fruit) 3.00 person
Cold Spinach and Artichoke Dip served in a Bread Bowl 3.00 person
Sesame Chicken Skewers served with Sweet Thai Chile Dipping Sauce 1.00 each
Mini Teriyaki Beef Brochettes 1.00 each
Louisiana Style Shrimp and Andouille Sausage Kabob served with
 Cheesy Etouffe Sauce 1.75 each
Head-on Smoked Salmon (Market Price)
Apricot and Cranberry Baked Brie Wheel (Market Price)
Jumbo Bacon Wrapped Scallops served with a Rose Marie Sauce 3.00 each
Strawberry Summer Salad served in a Wonton cup (seasonal) 3.00 person
Mini Greek Souvlaki Kabobs (pork or chicken) 1.00 each
Mini Crab Cakes served with Garlic Aioli 2.00 each
Olive Tapenade with Goat Cheese served on a Crostini 3.00 person
Mini Roasted Red Pepper Quiche .50 each
Bacon Wrapped Water Chestnuts in Soy Sauce 2.00 person
Candied Bacon 2.00 person
Buffalo Chicken Dip served with Tortilla Chips 3.00 person
Coconut Chicken and Shrimp Lettuce Wraps 4.00 person
Tuna Tartare served on a Cucumber Canapé 4.00 person
Coconut Chicken Skewers served with Mango Chutney 1.00 each
Jack Daniels Marinated Beef Kabobs 1.25 each
Mini Boursin Twice Baked Potato 3.00 person
Chips and Salsa 1.00 person
Seafood Stuffed Mushrooms 3.00 person
Smoked Turkey and Ham Pinwheels served with Basil Pesto .50 each
Cream Cheese Wontons served with Sweet and Sour Sauce .75 each
Pork Stuffed Wontons served with Sweet Thai Chile Sauce .75 each
Homemade Spring Rolls served with Sweet Thai Chile Sauce 2.00 each
Mini Caprese Bites 2.00 person
Chilled Italian Skewers 3.00 person
Pecan Chicken Skewers served with Carmel Chutney 1.00 each
Smoked Salmon Cream Cheese Canapés 3.00 person
Wings (Spicy, Teriyaki, or Jamaican spiced) .75 each

Chili Bar 35.00 per gallon
Potato Salad 30.00 per gallon
Italian Style Pasta Salad 25.00 per Gallon
Coleslaw 15.00 per Gallon
Avocado Ranch Pasta Salad 25.00 per Gallon
A Carving Station and Meats for Sandwiches
 Turkey, Roast Beef, and Ham available (pricing is based on market value and meat choices)
Giant Submarine Sandwich (prices vary with preferences and counts)

Desserts

Variety of Cookies 2.00 each
Assorted Bars 2.00 each
Brownies 2.00 each
Assorted Mini Tarts 4.00 each
Bite-size Cheesecake Petites 1.50 each
Assorted Mini (small cupcake size) Cheesecake 3.00 each

Centerpieces for your Appetizer Table

A Personalized Hand-cut Ice Sculpture (starts at) 350.00 displayed with our own lighting
Hand Sculpted Vegetable Topiary 4.00 per person served with Ranch
Festive Fruit Palm Tree (seasonal) 5.00 per person served with Fruit Dip