

# *Merri-Makers at Gibbs Hall*

## *On the Suneagles Golf Course*

### **Sports Banquet**

Cold Salad Selections (Choice of One)

*Fresh Garden Salad served with Balsamic Vinaigrette Dressing*

*Traditional Caesar Salad served with Parmesan Cheese & Seasoned Bread Crumbs*

*Gibbs Salad with Dried Cranberries, Bleu Cheese Crumbles, Walnuts & Sliced Granny Smith Apples*

*Served with a Raspberry Vinaigrette*

*Cheese Tortellini*

*Broccoli & Bowtie Pasta Salad*

Hot Chafing Dish Selections:

*Chicken Fingers & French Fries*

Chicken or Fish (Choice of Two)

*Rosemary Salmon with Lemon Beurre Blanc*

*Herb Encrusted Tilapia Filet ~ North Atlantic Filet encrusted with Citrus Herbs and Bread Crumbs  
on a stream of Fresh Dill Beurre Blanc*

*Stuffed Tilapia Filet ~ Filet of Tilapia filled with Old Bay scented Maryland Lump Crabmeat  
with a Sherry Lobster Sauce*

*Asiago Chicken ~ Scallopine of Chicken topped with Grilled Eggplant, Flaked Asiago Cheese in a Light Sherry Sauce*

*Chicken A La Russe ~ Pan Seared Scallopine of Chicken with a Sauce of Lemon Chardonnay & Fresh Herbs*

*Merri-Makers Chicken Saltimbocca ~ Breaded Filets of Chicken rolled with Prosciutto di Parma,  
Baby Leaf Spinach and Fresh Mozzarella finished with a light Mushroom Madeira Wine Reduction*

*Chicken Fresco ~ Scallopine of Chicken topped with a Julienne of Sun-Dried Tomatoes,*

*Quartered Artichoke Heart Sauté, finished with California Sauterne, Lemon Zest and Freshly Cracked Pepper*

*Chicken Francaise ~ Scallopine of Chicken dipped in an Egg Batter and lightly sautéed in a White Wine and Lemon Butter Sauce*

Pasta (Choice of One)

*Pasta Selections: Cheese Tortellini, Orecchiette or Penne or Ravioli*

*Choice of Sauce: Vodka, Alfredo, Pesto, Marinara, Bolognese or Primavera with Garlic & Oil*

Accompaniments (Choice of Two)

*Vegetable Du Jour \* Haricot Verts with Garlic & Oil*

*Rice Pilaf \* Garlic Mashed Potatoes \* Mac & Cheese*

Rolls & Butter

Choice of Dessert:

*Chocolate Mousse, Tiramisu, Apple Crisp with Vanilla Ice Cream or Cheesecake*

*Fresh Brewed Coffee, Decaffeinated Coffee & Tea, Soda*

\$29.95 Per Adult & \$15.95 Per Child (ages 4-13)

*Plus 7% Sales Tax & 20% Service Fee*

*Add on a Carving Station for \$7.50 Per Person (Plus \$75 Attendant Fee)*

Choice of: *Roast Beef, Baked Virginia Ham, Roast Pork Loin or Oven Roasted Turkey Breast*

Upgrade: *Prime Rib (Add \$3.50 Per Person)*

*Suneagles at Gibbs Hall \* 732.389.4300 or 732.264.3355 \* [www.suneaglesgolf.com](http://www.suneaglesgolf.com) \* email: [andyb@merrimakers.com](mailto:andyb@merrimakers.com)*