EMERALD ROOM

Accommodating up to 400 guests, the grand Emerald Room boasts an exceptional year-round setting for private business events and social gatherings with convenient amenities. *Minimum 20 guests.*

Per Person Pricing Includes

Admission • Buffet Meal (Choose below) • Official Program & Tip Sheet • Reserved Seating • Handicapping Class

A 20% service charge and sales tax will be applied to food and beverage.
Service charge consists of 13.5% gratuity for event staff and 6.5% event production costs.

Featured Selections

Plank Roasted Wild Salmon with Everything Bagel Crust & Hand-Carved New York Striploin with Horseradish Cream

Accompanied by Arcadian greens topped with white cheddar, candied walnuts and dried cranberries with choice of dressings, roasted garlic mashed potatoes, seasonal buttered vegetables, fresh fruit medley, assorted rolls, and fresh baked cookies. 50

Smoked Barbecue Beef Brisket & Home-style Chicken Tenders with Pepper Honey Drizzle

Mashed potatoes and gravy accompanied by BLT chop salad, housemade potato chips and dip, fresh and marinated vegetable tray with Ranch dip, sliced watermelon, assorted bakery rolls, and fresh baked cookies. 40

Hand-Carved Marinated Tri Tip with Horseradish Cream & Garlic Herb Roasted Chicken Breast

Steamed Yukon potatoes accompanied by Emerald green salad with choice of dressings, seasonal buttered vegetables, fresh fruit medley, assorted bakery rolls, and fresh baked cookies. 42

CHICKEN AND STEAK FAJITAS

Steak and shredded chicken served with warm tortillas, sweet peppers, onions, salsa, mexi slaw, cheese, limes, mini chicken tamales, cilantro rice, charro beans, house fried tortilla chips with salsa, guacamole, and hot nacho cheese, lime and chile spiced melon and pineapple, and fresh baked cookies. 35

SAUSAGE RICOTTA LASAGNA & ARTICHOKE CHICKEN PICCATA

Caesar salad accompanied by seasonal buttered vegetables, fresh fruit medley, assorted bakery rolls, and fresh baked cookies. 38

HOT CARVED SAMMIES

Roasted turkey and marinated tri tip served with loaded tots, chicken and white bean chili, Emerald green salad with choice of dressings, mustard potato salad, sliced watermelon tray, condiments (shredded lettuce, tomato, pickles, mustard, mayo, horseradish cream), assorted breads & rolls, and fresh baked cookies. 37

HAND-CARVED NEW YORK STRIPLOIN WITH HORSERADISH CREAM & CHICKEN MARSALA

Accompanied by garlic mashed potatoes, Arcadian greens with white cheddar, candied walnuts and dried cranberries with choice of dressings, seasonal buttered vegetables, fresh fruit medley, assorted bakery rolls, and fresh baked cookies. 46

MANDARIN CHICKEN & SLICED MARINATED FLANK STEAK WITH ONION JUS

Steamed Basmati rice served with fresh and marinated vegetable tray with Ranch dip, Greek salad with fresh Romaine, olives, Feta, peppers and balsamic vinaigrette, fresh fruit medley, assorted bakery rolls, and fresh baked cookies. 41

Additional dessert options available

Gluten-free menu, without rolls and cookies. Vegetarian selections available upon request