

Pebble Creek Special Events Plated Lunch Selections

Chilled Luncheon Plated Selection

(Minimum of 20 People)

Served with Club Rolls and Butter, Soup du Jour, Iced Tea

<p><u>Mandarin Chicken Salad</u></p> <p><i>Sliced Grilled Chicken on a Bed of Mixed Lettuce and Red Cabbage, topped with Mandarin Oranges, Crunchy Asian Noodles, and our Sesame Mandarin Dressing.</i></p>	<p><u>Spring Chicken Pasta Salad</u></p> <p><i>Rotini Pasta tossed with Diced Tomatoes, Red Onions, Cucumbers, Sliced Grilled Chicken Breast, Fresh Basil, and Balsamic Vinaigrette Dressing</i></p>
<p><u>Fresh Fruit and Salad Plate</u></p> <p><i>Fresh sliced fruit served with Tuna or Chicken Salad on a Bed on a Bed of Mixed Greens</i></p>	<p><u>Mixed Green Chicken Salad</u></p> <p><i>Mixed Greens with Grilled Chicken, and Topped with Chopped Tomatoes, Celery, Cucumbers, Cabbage, Onions, and Pickled Beets. Served with our Homemade mustard & tarragon dressing</i></p>

Hot Luncheon Plated Selections

(Minimum of 20 People)

Served with Club Salad, Rolls and Butter, Chef's Vegetable and Starch, Iced Tea

<p><u>Salmon with Balsamic Glaze Sauce</u></p> <p><i>Filet of Salmon with Tangy Glaze bring out the sweetness of Salmon</i></p>	<p><u>Bourbon Beef Tenderloin</u></p> <p><i>Tender cut of beef in Delicious Bourbon Sauce</i></p>
<p><u>Chicken Marsala</u></p> <p><i>Thin filets of Chicken Breast Cooked in Marsala Wine Sauce and Sliced Mushrooms.</i></p>	<p><u>Chicken Picatta</u></p> <p><i>Sautéed Chicken Breast topped with Lemon Caper Butter Sauce</i></p>
<p><u>Pork Loin in Sweet Demi Glaze Sauce</u></p> <p><i>Seared Pork Loin Slice in Sweet Demi Glaze Sauce</i></p>	<p><u>Chicken Broccoli Pasta</u></p> <p><i>Penne pasta with grilled Chicken and broccoli and our own delicious white wine cream sauce (does not include chef's veggie and starch)</i></p>
<p><u>Luncheon Add On Options</u></p> <p><i>Dessert Coffee Service</i> <i>Fruit Tray Cheese Tray Veggie Tray</i></p>	

Pebble Creek Special Events Lunch Buffets

(Minimum of 30 people)

Served with Ice Tea

<p style="text-align: center;"><u>Pebble Creek Courtyard Cook Out II</u></p> <p style="text-align: center;"> <i>Grilled Hamburgers Grilled Hotdogs Coleslaw Potato Chips Tray of Garden Greens, Tomatoes and Onions Mayo/Deli Mustard/Ketchup Baked Cookies</i> </p>	<p style="text-align: center;"><u>Pebble Creek Courtyard Cook Out I</u></p> <p style="text-align: center;"> <i>Pulled Barbeque Pork Coleslaw Potato Chips Tray of Garden Greens, Tomatoes and Onions Mayo/Deli Mustard/Ketchup Baked Cookies</i> </p>
<p style="text-align: center;"><u>Barbeque Chicken</u></p> <p style="text-align: center;"> <i>Grilled to Order Chicken Corn on the Cob Baked Beans Cole Slaw Baked Cookies</i> </p>	<p style="text-align: center;"><u>Cold Deli Board</u></p> <p style="text-align: center;"> <i>Soup du Jour Deli Ham, Turkey and Roast Beef Cheddar and Swiss Cheeses Lettuce, Tomatoes and Onions Two Cold Salads Garden Greens, Tomatoes and Onions Pickles, Mayo and Mustard Assorted Breads Baked Cookies</i> </p>
<p style="text-align: center;"><u>Barbeque Chicken and Ribs</u></p> <p style="text-align: center;"> <i>Grilled to Order Chicken Grilled to Order Ribs Corn on the Cob Home Made Red Potato Salad Baked Beans Cole Slaw Baked Cookies</i> </p>	<p style="text-align: center;"><u>Hole In One</u></p> <p style="text-align: center;"> <i>Fresh Fruit Display Club Salad Filet of Salmon with Tangy Glaze Chicken Picatta Choice of Potatoes Choice of Vegetable Club Rolls & Butter Baked Cookies</i> </p>

<p><u>Luncheon Add On Options</u></p> <p><i>Add Corn on the Cob, Cole Slaw, Potato Salad or Baked Beans, or other side items</i></p> <p style="text-align: center;"> <i>Fruit Tray Veggie Tray</i> <i>Cheese Tray Fruit Tray Cheese Tray</i> <i>Dessert Coffee Service</i> </p>

Pebble Creek Special Event Plated Dinner

(Minimum 30 People, 4 Hour Event)

All Entrees are served with Club Salad, Club Rolls and Butter, Water and Ice Tea.

<u>Entrée Selections I</u>	<u>Entrée Selections II</u>
<i>Chicken Marsala</i>	<i>Chicken Cordon Blue</i>
<i>Parmesan Chicken</i>	<i>Chicken Saltimbocca</i>
<i>Chicken Piccata</i>	<i>Salmon with Irish Whisky Sauce</i>
<i>Salmon with Tangy Balsamic Glaze</i>	<i>Fresh White Filet of Fish with Lemon Butter Capers Sauce</i>
<i>Roast Pork Loin with Apricot Glaze</i>	<i>Tenderloin of Beef in Sweet Bourbon sauce</i>
<i>Baked Ziti with Home Made Meat Sauce</i>	<i>Tenderloin of Beef in Mushroom Demi Glaze</i>
<i>Pasta with Chicken in White Wine Cream Sauce</i>	<i>Shrimp Scampi</i>

Entrée Accompaniments-Starch

(Please Select 1)

*Garlic Mashed Potatoes
Classic Mashed Potatoes
Rosemary Roasted Red Bliss Potatoes
Rice Pilaf*

Entrée Accompaniments-Vegetable

(Please Select 1)

*Green Bean Casserole
Green Bean Almondine
Seasonal Vegetable Medley*

Pebble Creek Special Events Dinner Buffets

(Minimum of 40 People, 4 Hour Event)

All Buffets Served Club Dinner Rolls and Butter, Water and Ice Tea.

<u>Entrée Selections I</u>	<u>Entrée Selections II</u>
<i>Garden Salad Bar</i>	<i>Garden Salad Bar</i>
<u>Select 2 entrees</u>	<u>Select 2 entrees</u>
<i>Chicken Marsala</i>	<i>Chicken Cordon Blue</i>
<i>Parmesan Chicken</i>	<i>Chicken Saltimbocca</i>
<i>Chicken Piccata</i>	<i>Salmon with Irish Whisky Sauce</i>
<i>Salmon with Tangy Balsamic Glaze</i>	<i>Fresh White Filet of Fish with Lemon Butter Caper Sauce</i>
<i>Roast Pork Loin with Apricot Glaze</i>	<i>Tenderloin of Beef in Sweet Bourbon sauce</i>
<i>Baked Ziti with Home Made Meat Sauce</i>	<i>Tenderloin of Beef in Mushroom Demi Glaze</i>
<i>Pasta with Chicken in White Wine Cream Sauce</i>	<i>Shrimp Scampi</i>

Chef Attended Carving Stations

All carving stations include Silver Dollar Rolls and Appropriate Condiments

<i>Turkey Breast, Roasted Pork Loin, or Honey Glazed Ham Station Prime Rib Station</i>
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Entrée Accompaniments-Starch

(Please Select 1)

*Garlic Mashed Potatoes
Classic Mashed Potatoes
Rosemary Roasted Red Bliss Potatoes
Rice Pilaf*

Entrée Accompaniments-Vegetable

(Please Select 1)

*Green Bean Casserole
Green Bean Almondine
Seasonal Vegetable Medley*

Pebble's Special Events Feasting Tables

(Minimum of 40 People, 4 Hour Event)

*Passed Family Style in beautifully garnished platters and bowls
Served with Water and Ice Tea*

<u>New Tampa Table</u>	<u>Pebble Creek Table</u>	<u>Italian Table</u>
<i>(Select 2 entrees)</i> <i>Chicken Marsala</i> <i>Chicken Piccata</i> <i>Parmesan Chicken</i> <i>Salmon with Tangy Balsamic Glaze Sauce</i> <i>Roast Pork Loin with Apricot Glaze</i> <i>Baked Ziti with Home Made Meat Sauce</i> <i>Pasta with Chicken in White Wine Cream Sauce</i>	<i>(Select 2 entrees)</i> <i>Chicken Cordon Blue</i> <i>Chicken Saltimbocca</i> <i>Salmon with Irish Whisky Sauce</i> <i>Fresh White Filet of Fish with Lemon Butter Caper Sauce</i> <i>Tenderloin of Beef in Sweet Bourbon sauce</i> <i>Tenderloin of Beef in Mushroom Demi Glace</i> <i>Shrimp Scampi</i>	<i>Pasta Selection-select 1</i> <i>Baked Ziti In Delicious Homemade Meat Sauce</i> <i>Fettuccini Alfredo</i> <i>Chicken Selection-Select 1</i> <i>Chicken Marsala</i> <i>Chicken Piccata</i> <i>Parmesan Chicken</i>
<hr/> <i>Club Salad</i> <i>1 Selection of Starch</i> <i>1 Selection Vegetable</i> <i>Club Dinner Rolls & Butter</i>	<hr/> <i>Club Salad</i> <i>1 Selection of Starch</i> <i>1 Selection Vegetable</i> <i>Club Dinner Rolls & Butter</i>	<hr/> <i>Caesar Salad</i> <i>Choice of Vegetables</i> <i>Garlic Bread</i>