

POPLAR CREEK GRILL

Restaurant • Banquets • Catering

DINNER - PLATED

ALL PLATED MEALS INCLUDE ONE (1) SALAD, ONE (1) ENTRÉE, ONE (1) DESSERT,
FRESHLY BAKED BREAD & BUTTER, COFFEE & HOT TEA.

Salad

Please select one of the following:

Mixed Green Salad- with cucumber, tomato, pine nuts, champagne vinaigrette

Classic Caesar Salad – romaine, parmesan, croutons, classic Caesar dressing

Butter Lettuce Salad - Butter lettuce, Maytag bleu cheese, dried cranberry, candied pecans, and white grape vinaigrette dressing

Spinach Salad -with shaved red onion, warm bacon vinaigrette

Entrée

Please select two (2) options for your guests:

Chicken Piccata \$30

Sautéed with lemon, capers, white wine served with herbed cappelini and sautéed seasonal
Vegetables

Mediterranean Stuffed Chicken Breast \$32

Filled with feta, Kalamata olives, red onion, spinach served with rice pilaf and sautéed seasonal
Vegetables

Seared Red Snapper \$34

In a lemon caper butter sauce, served with roasted red potatoes and
sautéed seasonal vegetables

Grilled Salmon \$34

Served with your choice of lemon beurre blanc sauce or pineapple salsa, rice pilaf and sautéed
seasonal vegetables

Seared Halibut \$35

In a Cilantro Lime rub served with Spanish rice and sautéed seasonal vegetables

Roasted Pork Loin \$32

Served with apple ginger chutney, creamy risotto and sautéed seasonal vegetables

Prime Rib of Beef \$36

Encrusted with herbs and rock salt, smashed potatoes and sautéed seasonal vegetables

Petit Filet of Beef \$38

with classic béarnaise served smashed red potatoes and sautéed seasonal vegetables

Veggie Haystack \$25

Portobello Mushroom, Boursin cheese, grilled seasonal vegetables

Pasta Primavera \$23

Penne Pasta with sautéed seasonal veggies in a basil cream sauce

*** Any of the above entrees can be developed into a buffet or duet plate.
Please inquire about pricing.

DESSERT

Please select one of the following:

Apple Pie

Traditional New York Cheesecake

Chocolate Decadence Cake

Key Lime Pie

Lemon Meringue Pie

Lemon Bars or Brownies

Bread Pudding

Chocolate Hazelnut Cake

Cupcakes (assorted flavors)

Tiramisu

Deluxe Dessert Selection (additional \$4 per person):

Assorted Mini Pastries
Petit Fours, Mini Éclairs, Mini Fruit Pastries

Mini Cheesecake Trio
Bite-size cheesecake in assorted flavors. Indulge!

Crème Brulee
(for parties under 40 guest)

DINNER BUFFETS

Shanghai Buffet \$40

Asian Chopped Salad with Sesame Vinaigrette

Please select three (3) of the following entrees:

Beef with Broccoli
Sweet & Sour Pork
Mongolian BBQ Ribs
Orange Peel Chicken
Steamed Rice
Chicken Fried Rice
Stir Fried Asian Vegetables, Dim Sum
Pot Stickers with rice wine vinegar and chili oil dipping sauce
Fresh Fruit Display
Asian Inspired Dessert
Fortune Cookies

Southern Comfort Buffet \$40

Mixed Green Salad with cucumber, tomato, pine nuts, champagne vinaigrette

Please select three (3) of the following entrees:

Pulled Pork with classic smokehouse BBQ sauce

BBQ Beef Brisket

BBQ Chicken

Grilled Salmon

Fried Chicken

Six Cheese Macaroni & Cheese

Baked Beans

Coleslaw

Cornbread & Honey Butter

Fresh Fruit Platter

Caramel Bread Pudding

Apple Pie

Traditional Dinner Buffet \$40

Mixed Green Salad with tomato, cucumber, champagne vinaigrette

Classic Caesar Salad

Please select three (3) of the following entrees:

Grilled Salmon

Grilled Halibut

Marinated Tri Tip Beef

Citrus Tarragon Chicken

Chicken Teriyaki

Chicken Piccata

Chicken Marsala

Pork Tenderloin

Pasta Primavera

Meat or Vegetable Lasagna

Rice Pilaf

Roasted Seasonal Vegetables

Garlic Smashed Potatoes

Bread & Butter

Fresh Fruit Platter

Chocolate Decadence Cake

Mediterranean Buffet \$40

Tabbouleh Salad

Greek Salad with heart of romaine, cucumber, olives
feta cheese, red onion, mint, and fresh tomato

Dolmas

Fresh Fruit Platter

Mediterranean Stuffed Chicken Breast

Rosemary Leg of Lamb

Seared Salmon

Cous cous with artichoke hearts and dried cranberry

Garlic smashed red potatoes

Baklava