

# Banquet Dinner Menu

All main courses start with a plated salad of either iceberg wedge or spring greens, homemade honey lemon house dressing and artisan bread choice and will be followed by the New York cheesecake topped with chocolate drizzle and seasonal berries for dessert.



## Dijon & Pepper Crusted Prime Rib

Roasted seasonal vegetables  
Garlic mashed red potatoes

**Cost:** \$32.95 per plate



## Butter & Herb Baked Salmon

Roasted seasonal vegetables  
Long grain & wild rice pilaf

**Cost:** \$29.95 per plate



## Rosemary Thyme Chicken

*Complete breast and leg portion baked in a seasoned butter sauce.*

Roasted seasonal vegetables  
Sauté'd sweet potatoes

**Cost:** \$29.95 per plate



## Gorgonzola Stuffed Ravioli

*Served with your choice of a generous olive oil and pesto drizzle or traditional marina sauce.*

Roasted seasonal vegetables  
Butter baked fingerling or baby red potatoes

**Cost:** \$23.95 per plate

An additional facility rental fee of \$12 per person will be charged for Day Use events.

All banquet requests are scheduled through our Guest Service staff. Make your banquet requests as soon as possible and **at least three weeks** before your group event.

To make reservations and for more information:

800.228.6724 ext 2275 / [guestservice@warmbeach.com](mailto:guestservice@warmbeach.com)



# Banquet Dessert Menu

Dessert and beverage service includes a Dessert Entrée of your choice with ice water, tea and coffee. Sparkling cider may be added for an additional fee.

## Passion-Berry Duo



Light custard with a creamcheese top and mixed with raspberry and passion-berry to form a cheesecake style mousse. Served on top of a dark chocolate

drizzle and garnished with seasonal berries.

Cost: \$9.75 each

## GF Chocolate Fudge Cheesecake



A gluten-free dessert made with natural ingredients like rice flour, potato starch, and tapioca. Garnished with chocolate drizzle and seasonal berries, topped

with heavy whipping cream.

Cost: \$9.75 each

## Tiramisu



Traditional Italian style tiramisu spongecake layered with espresso and garnished with sprinkled cinnamon and heavy whipping cream dollop.

Cost: \$9.75 each

## Chocolate Decadence Cake



Triple layer dense chocolate cake with chocolate buttercream frosting & garnished with chocolate drizzle and generous dollop of whipping cream.

Cost: \$9.75 each

## New York Cheesecake



Served with your choice of caramel or chocolate drizzle, seasonal berry or shaved chocolate garnish and topped with heavy whipping cream.

Cost: \$7.50 each

## Classic Lemon Bar



Thick and creamy lemon bar with a tender crust garnished with powdered sugar and candied lemon wedge.

Cost: \$7.25 each

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