

Cliffbreakers Savory Combinations

Petite Filet Mignon Combinations

Tender char-grilled filet with your choice of ONE of the following selections:

Skewered Shrimp Scampi (3)	\$ 33.95
Broiled Rosemary Chicken Breast	\$ 30.95
Herb Crusted Chicken Breast	\$ 30.95
Chicken Wellington	\$ 32.95
Chicken Basilico	\$ 30.95
Grilled Wild Salmon	\$ 33.95
Sautéed Florida Grouper	\$ 33.95
Broiled 6oz. Lobster Tail	\$ 49.95

Top Sirloin Filet Combinations

Bourbon glazed choice top sirloin served with your choice of ONE of the following selections:

Skewered Shrimp Scampi (3)	\$ 25.95
Broiled Rosemary Chicken Breast	\$ 23.95
Herb Crusted Chicken Breast	\$ 23.95
Chicken Wellington	\$ 26.95
Chicken Basilico	\$ 23.95
Grilled Wild Salmon	\$ 25.95
Sautéed Florida Grouper	\$ 25.95
Broiled 6oz. Lobster Tail	\$ 47.95

Slow Roasted Prime Rib of Beef Combinations

Roasted to perfection a 10oz. cut served with your choice of ONE of the following selections:

Skewered Shrimp Scampi (3)	\$ 31.95
Golden Fried Crisp Shrimp (3)	\$ 31.95

Chef's Combinations

The Royal Combination

<i>Petite Filet and Herb Crusted Wild King Salmon</i>	\$ 35.95
<i>Served with roasted rose new potato crowns and asparagus with hollandaise</i>	

The Venetian Combination

<i>Stuffed Petite Filet Gorgonzola and Chicken Basilico</i>	\$ 35.95
<i>Served with Yukon gold potato tulips and sautéed baby squash</i>	

The Parisian Surf and Turf Combination

<i>Chateaubriand Filet and Lobster Thermador</i>	\$ 49.95
<i>Sliced filet mignon resting side by side with 6oz. of sautéed Australian lobster in a cognac chervil sauce, served with shallot duchess potatoes and stem on baby carrots</i>	

Cliffbreakers Kids Selections

(For children age 10 and under)

(All children's plates will be served during the salad course of the meal, and include FREE soft drinks.)

Please choose one selection for the entire group.

Chicken Tenders with French Fries

Mini Corn Dog with French Fries

Spaghetti with Marinara Sauce and Meatballs

\$14.95 per child

Please note that prices quoted do not include tax and gratuity.

Dessert Selections

Silky Mousse with Whipped Cream

Your choice of ONE flavor:

<i>Belgium semi sweet Chocolate, Cappuccino Mocha, Mixed Berry or Lemon Zest</i>	\$3.25
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Ice Cream

Your choice of ONE flavor:

<i>Peppermint Stick, Spumoni or Rainbow Sherbet Swirl</i>	\$3.50
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Imported Gelato's and Sorbets

Served in Cliffbreakers cups

<i>Vanilla Bean, Double Chocolate, Cappuccino Commotion, or Cinnamon</i>	\$4.50
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Served in Natural Casing

<i>Orange, pineapple, lemon, pumpkin, cocoa, mango, coconut or peach</i>	\$6.50
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A memorable compliment as a sorbet or as a dessert

Dessert Specialties

Cliffbreakers' signature White Chocolate Cheesecake

<i>Topped with your choice of raspberry, chocolate or caramel sauce</i>	\$4.50
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Bing Cherries Jubilee

<i>Served flaming over vanilla ice cream</i>	\$5.50
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Flourless Belgium Chocolate Torte

<i>Topped with a warm ganache - sinfully decadent</i>	\$5.50
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Assorted Dessert Platter

<i>A chef's choice of assorted fresh baked cakes, tortes and pies</i>	\$5.50
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Profiteroles

<i>Twin mousse stuffed pate choux puffs are smothered with chocolate ganache and fresh sliced berries served atop a Grande Marnier crème anglaise</i>	\$5.50
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Mosaic Dipped Stem on Strawberries (seasonal)

<i>Jumbo stem on strawberries are dipped in Belgium semi sweet and white chocolate (minimum 50 pieces)</i>	\$3.50
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WEDDINGS:

Please consider choosing our new inclusive wedding package priced menus.

We assemble and coordinate the menu,
and you save dramatically!



Seated Service Dinner Banquet Options

815.282.3033

fax: 815.282.6505 • email: banquets@cliffbreakers.com

*Don't forget to book your Suite in our Beautiful Hotel!
Special group rates!*

Seated Dinner Banquets

All seated dinner entrées include the following:

Salad Selection

Tossed mixed greens with one of the following dressings:
Cliffbreakers Creamy House, French, Italian, Champagne Vinaigrette,
Raspberry Vinaigrette, Balsamic, Caesar or Sesame Ginger

Side Selection

Sea Salt Crusted Baked Idaho Potato, Rosemary Roasted Red Potatoes,
Pan Roasted Garlic Whipped Potatoes or Rainbow Vegetable Risotto

Vegetable Selection

Whole Baby Carrots in Tarragon Honey Butter,
Sweet Buttered Corn with Parsley and Fire Roasted Red Bell Pepper,
California Summer Medley (Broccoli, Cauliflower and Carrots),
Chef's Fresh Vegetables

The following items may be substituted for a modest charge:

Appetizer Selection

<i>Fresh vegetable relish crudité tray with our famous house dip</i>	<i>add \$1.25 per guest</i>
<i>Fresh Mozzarella Caprese</i>	<i>add \$3.00 per guest</i>
Sliced garden tomatoes, fresh homemade mozzarella and fresh basil drizzled with garlic infused extra virgin olive oil. (served family style)	
<i>Antipasti Di Roma</i>	<i>add \$4.00 per guest</i>
An assorted array of imported Italian meats, aged reggiano, gorgonzola and smoked mozzarella with artichoke hearts, olives and marinated mushrooms. (served family style)	

Salad Selection

<i>Baby Mixed Field Greens Veneto</i>	<i>add \$2.25 per guest</i>
Topped with hearts of palm, artichoke hearts, roma tomatoes and reggioano parmesan cheese.	
<i>Baby Spinach Salad</i>	<i>add \$2.25 per guest</i>
Served with sun dried cranberries, mandarin oranges, creamy gorgonola wedge in a golden delicious apple champagne vinaigrette.	

Potato and Vegetable Selection

<i>Duchess potatoes</i>	<i>add \$1.25 per guest</i>
<i>Twice-baked potato with sour cream and chives</i>	<i>add \$1.25 per guest</i>
<i>Rose-jacketed new potatoes with parsley and butter</i>	<i>add \$1.25 per guest</i>
<i>Parmesan-cruste potato wedges</i>	<i>add \$1.25 per guest</i>
<i>Whole broccoli spears with hollandaise sauce</i>	<i>add \$1.25 per guest</i>
<i>Asparagus with hollandaise sauce</i>	<i>add \$2.50 per guest</i>

Chef's Soup of the Day (*Parties of 100 or less*) *add \$2.00 per guest*

Family Style Pasta on China Platters

<i>Penne alla Vodka with Fresh Reggiano Parmesan Cheese</i>	<i>add \$3.00 per guest</i>
<i>Farfalle Arrabiatta</i>	<i>add \$3.00 per guest</i>
Bowtie pasta with pancetta, mixed olives and capers in a roasted garlic pomodoro sauce.	
<i>Rigattoni Quattro Formaggio</i>	<i>add \$3.50 per guest</i>
Creamy four cheese cream sauce topped with diced bruschetta tomatoes.	
<i>Tri Colored Tortellini Basilico</i>	<i>add \$3.50 per guest</i>
Cheese stuffed tortellini tossed in a roasted garlic, tomato an fresh basil sauce.	
<i>Farfalle Bowtie or Penne Mostaciolli Pasta</i>	<i>add \$2.75 per guest</i>
Served with a Tuscan marinara or a Venetian carbonara sauce.	

— **NOTE** —

If more than one selection is offered, host must provide color-coded place cards for timely serving.

Vegetarian Choice

Pasta Primavera	\$ 19.95
<i>Crisp seasonal vegetables atop fresh pasta finished with your choice of ONE of the following sauces:</i>	
<i>Creamy velvet Alfredo sauce</i>	
<i>Sun dried tomato marinara</i>	
<i>Light cream Tomato Bertolla</i>	
Vegetarian Lasagna	\$ 19.95
<i>Stuffed with our low fat Ricotta cheese, spinach, and our meatless, rich marinara sauce with fresh grated four cheese alfredo</i>	
Pacific Oriental Stir Fry	\$ 19.95
<i>Fresh seasonal vegetables sautéed in sesame oil and served over rice with a ginger soy sauce</i>	
Portabella Mushroom and Asparagus Pasta	\$ 19.95
<i>Grilled Oregon portabella mushrooms and sweet asparagus spears atop penne pasta in a lemon scented cream sauce</i>	
Stuffed Roasted Peppers	\$ 20.95
<i>Sweet peppers filled with confetti vegetables and brown rice. Roasted to perfection and served in pool of marinara sauce</i>	
Stuffed Grilled Eggplant Fagioli	\$ 20.95
<i>Stuffed grilled eggplant half with garbanzos, lentils and orzo served with baked fresh mozzarella</i>	

Fresh Poultry

Oven Roasted Boneless Breast of Chicken OR Mediterranean Herb-Crusted Breast of Chicken	\$ 19.95
<i>Served atop rice pilaf and topped with your choice of ONE of the following sauces:</i>	
<i>Chardonnay cream sauce</i>	
<i>Sun-dried tomato marinara sauce with fresh grated Parmesan cheese</i>	
<i>Lemon-pepper herbed butter</i>	
<i>Marsala wine and mushroom</i>	
<i>Red Pepper Coulis</i>	
Stuffed Chicken Florentine	\$ 20.95
<i>Stuffed with spinach, ricotta, reggiano parmesan cheese and glazed with a lime dill butter sauce</i>	
Chicken Caprese	\$ 20.95
<i>Sautéed tender breast of chicken topped with slicedd ripe tomatoes and fresh mozzarella cheese with a sweet balsamic glaze</i>	
Burnt Orange Glazed Chicken with Pecan Rice	\$ 20.95
<i>Tender breast of chicken sautéed then baked in a burnt orange and mandarin glaze. Served over roasted pecan rice</i>	
Chicken and Shrimp Basilico	\$ 23.95
<i>Tender breast chicken with three Jumbo shrimp accented with a light diced tomato, fresh basil and roasted garlic veloute</i>	
Apple Almond Stuffed Chicken Breast	\$ 20.95
<i>A delicious sage butter bread dressing with apples, almonds, and finished with a Chablis white cream sauce</i>	
Chicken with Asparagus and Prawns	\$ 21.95
<i>Boneless breast topped with fresh asparagus and prawns finished with a light sauce chiron (tomato hollandaise)</i>	
Chicken Wellington	\$ 21.95
<i>Boneless breast of chicken topped with an herbed cream cheese mushroom duxelle, encased in a butter-puff pastry baked golden brown and finished with a velvet white wine sauce</i>	
Chicken Franchise	\$ 20.95
<i>A dipped chicken breast pan sautéed and topped with portabella mushrooms</i>	
Chesapeake Chicken	\$ 22.95
<i>A sautéed breast of chicken stuffed with crab, finished with a lobster ginger scented sauce</i>	

Fresh Seafood

Oven Broiled Florida Grouper	\$ 19.95
<i>Perfectly seasoned with a lemon pepper butter</i>	
Broiled Orange Roughy with Tomato Hollandaise	\$ 20.95
<i>A boneless South Pacific filet – Everyone's favorite choice!</i>	
Whitefish Almondine	\$ 19.95
<i>A boneless North Atlantic filet, oven broiled and topped with sweet drawn butter and toasted almonds</i>	
Herb Crusted Tilapia	\$ 21.95
<i>This flaky flavorful fish is crusted with fresh herbs and sourdough breadcrumbs, topped with a crispy sweet shrimp, white wine and butter sauce</i>	
Stuffed Alaskan Turbo Roulades	\$ 24.95
<i>Stuffed with shrimp, crab, roasted sweet peppers and fresh herbs with tarragon lime beurre blanc</i>	
Char-Grilled Pacific Salmon	\$ 20.95
<i>A beautiful filet finished with a light dill butter</i>	
Char-Grilled Baby Swordfish Steak	\$ 21.95
<i>Firm white filet perfectly prepared with toasted almonds</i>	
Sesame Crusted Ahi Tuna	\$ 20.95
<i>A Japanese specialty prepared rare to medium rare. Served with imported Wasabi in a spicy ginger soy sauce</i>	
Macadamia Nut Crusted Grouper	\$ 20.95
<i>Florida grouper rolled in island nuts from Kona and served with a South Pacific citrus butter</i>	

U.S.D.A. Choice Quality Dinner Cuts

(All beef selections are choice grade or higher and served MEDIUM)

Roasted Prime Rib	\$ 26.95
<i>Slow-Roasted to perfection – Our most famous selection</i>	
Extra-Large King Cut Roast Prime Rib	\$ 29.95
<i>An impressive choice for your guest!</i>	
King Filet Mignon	\$ 34.95
<i>Cut from the heart of the tenderloin, wrapped with bacon then char-grilled and served with natural au jus – The king of cuts!</i>	
Stuffed Filet Migon	\$ 34.95
<i>A center cut filet is stuffed with gorgonzola cheese and arugula, wrapped with pancetta, grilled to perfection and topped with a brandy bordelaise</i>	
“The House” New York Strip Steak	\$ 27.95
<i>Char-grilled to perfection and finished with herbed butter</i>	
Beef Wellington	\$ 27.95
<i>Filet of Sirloin topped with an herbed cream cheese mushroom duxelle, encased in a butter-puff pastry crust, atop a rich burgundy bordelaise sauce</i>	
Sweet Bourbon Top Sirloin Filet	\$ 24.95
<i>Tender char-grilled marinated fillet – outstanding savory flavor</i>	
Colorado Spring Lamb Osso Bucco	\$ 29.95
<i>Fall off the bone tender, this flavorful specialty is an excellent choice for any dinner occasion, drizzled with a pinot noir demi glaze</i>	
Twin Fresh American Spring Lamb Loin Chops	\$ 26.95
<i>Perfectly seasoned and char-grilled to perfection</i>	
Boneless Pork Chops Balsamico	\$ 23.95
<i>Twin boneless marinated pork chops grilled to a tender perfection, glazed with an aged balsamic vinegar and honey sauce</i>	