

**ENTREES**

*All Entrees accompanied by choice of salad from salad selections,  
dinner rolls and butter, dessert and coffee service*

***Filet Mignon***

8 oz. filet, horseradish cream, buttery whipped potatoes, grilled asparagus

***Filet and Salmon***

Petit filet mignon and citrus glazed salmon, herb roasted potatoes, grilled asparagus

***Filet and Lobster***

Seared filet mignon with fresh lobster and tarragon butter with whipped  
Boursin potatoes and Chef's vegetables

***Filet and Chicken Breast***

8 oz. filet & Yukon whipped potatoes, herbed crusted boneless chicken breast,  
splashed lemon juice, sautéed spinach

***Asian Skirt Steak***

Grilled marinated skirt steak, garlic mashed potatoes, grilled asparagus

***Asian Skirt Steak and Salmon***

Grilled marinated skirt steak and citrus glazed salmon, garlic roasted potatoes, grilled asparagus

***New York Strip Steak***

12 ounce New York strip steak grilled and topped with a demi glaze, duchess  
potatoes, Chef's vegetables

***Prime Rib***

Slow roasted 12 ounce cut of prime rib served with au jus and horseradish  
cream sauce, garlic mashed potatoes, grilled asparagus

***Garlic Rosemary Chicken***

Sautéed Chicken Breast finished with a Roasted Garlic Rosemary Sauce,  
red skin mashed potatoes, grilled asparagus

***Chicken Marsala***

Boneless chicken breast, wild mushroom marsala wine sauce over fettucine and grilled asparagus

***Chicken Francaise***

Sautéed chicken breast finished with a sherry wine shallot reduction sauce, risotto, Seasonal roasted vegetables

***Chicken Limon***

Breast of Chicken sautéed with chardonnay wine, fresh lemon juice, and chicken broth, risotto, grilled vegetables

***Chicken Tuscany***

Pan roasted chicken breast with fresh herbs, garlic, roasted sweet peppers and capers, finished with a sherry wine reduction, rosemary potatoes, grilled asparagus

***Lemon Pepper Chicken***

Lemon pepper seasoned and sautéed chicken breast, finished with a light citrus sauce, garlic rosemary potatoes, baby carrots

***Citrus Glazed Salmon***

Braised, citrus glazed salmon, garlic mashed potatoes, grilled asparagus

***Citrus Crusted Orange Roughy Filet***

Finished with a lemon-dill beurre blanc, rice pilaf, baby carrots

***Blackened Tilapia Filet***

Topped with a cilantro avocado relish, whipped potatoes, baby carrots

***Whitefish Scallopini***

Served with a charred tomato coulis over a bed of angel hair pasta, mixed grilled asparagus



**BANQUET DINNER MENU**

**VEGETARIAN MEALS:**

***Grilled Vegetables and Angel Hair Pasta***

Grilled vegetables tossed with angel hair pasta, served with pesto sauce and parmesan cheese or alfredo sauce

***Penne Pasta Primavera***

Penne pasta tossed with grilled asparagus, sun dried tomatoes, roasted red Peppers and artichoke hearts, finished with pesto broth

**\*\*\* CALL FOR PRICING**