



Plated Dinners

Soup or Salad, Entrée and Dessert
All Entrees are Accompanied by Vegetable and Starch
Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea

Soup and Salad - \$3.00 additional per person

Salad Dressings – Select One

Ranch, Chipotle Ranch, Golden Italian, Caesar, Honey Mustard, Blue Cheese, 1000 Island, or Raspberry Vinaigrette

Soup – Select One

Tomato Bisque, Sweet Roasted Onion, Cream of Chicken & Wild Rice, Minestrone, Chicken Tortilla

Entrées

Three Wild Mushroom Ravioli with Garlic Aioli	\$29.95
Vegetable Rotolo with Spinach, Ricotta and Sundried Tomato	\$29.95
Roasted Butternut Squash <i>Filled with Three Bean Ragout resting on Creamy Polenta</i>	\$29.95
8 oz. Roasted Airline Amish Herb Chicken Breast	\$36.95
8 oz. Stuffed Airline Chicken Breast <i>With Boursin Cheese, Basil, Sundried Tomato and Lemon Caper Butter Sauce</i>	\$36.95
8 oz. Roasted Salmon Filet with Dill Butter	\$29.95
8 oz. Pan Seared Grouper with Buerre Blanc	\$29.95
6 oz. Flat Iron Steak with Herbed Butter	\$34.95
Duet of 6 oz. Flat Iron Steak and 6 oz. Chicken Breast	\$42.95

All pricing is subject to taxable service fee and sales tax (currently 20% and 7.75% respectively).

6/10/2020



Traditional Desserts – Select One

Carrot Cake with Cream Cheese Frosting
German Chocolate Cake
Cheesecake
Cranberry Orange Cake

Hot Apple Floret
Lemon or Raspberry Sorbet
Vanilla or Chocolate Ice Cream

Dessert Enhancements

Flourless Chocolate Cake Add \$2
Red Velvet Cheesecake Add \$2
Chocolate Covered Strawberries Add \$3
Dark Chocolate Dome Mousse Add \$2

Triple Chocolate Mousse Cake Add \$2
Mango Mousse Cake Add \$2
Chocolate Chip Cheesecake Add \$3
Tiramisu Add \$3



Dinner Buffets

Service Time 1 ½ Hours

All Buffets include Coffee & Hot Tea, Lemonade & Iced Tea

Italian Buffet

\$32.95 per person

Caesar Salad & Sliced Fresh Fruit

Vegetarian Lasagna

Chicken Alfredo

Grilled Italian Sausage, Onions, Peppers

Sautéed Vegetables

Garlic Bread

Tiramisu Cake

All American BBQ Buffet

\$36.95 per person

Mixed Green Salad with Two Dressings

Warm Rolls & Butter

Choice of Baby Back Pork Ribs OR Pulled Pork Sliders

(Add \$3 Per Person for Both)

Fried Chicken

Baked Beans & Buttered Corn

Mashed Potatoes

Sliced Watermelon,

Cole Slaw

Apple Cobbler Bars

Mexican Buffet

\$34.95 per person

Mixed Green Salad with Two Dressings

Chicken Fajitas (Substitute Beef Fajitas for \$2.00)

Beef Taquitos

Refried Beans

Spanish Rice

Pico De Gallo, Guacamole, Sour Cream

Shredded Cheese, Shredded Lettuce, Onions & Tomatoes,

Tortilla Chips, Flour Tortillas, Corn Tortillas

Dulce De Leche Cake



Build Your Own Buffet

Service Time 1 ½ Hours

All Buffets include Coffee & Hot Tea, Lemonade & Iced Tea

Mixed Green Salad
Chilled Pasta Salad
Fresh Sliced Fruit
Warm Rolls & Butter

Mixed Seasonal Vegetables
Oven Roasted Potatoes or Garlic Mashed Potatoes
Chef's Choice Dessert

2 Entrée Buffet

\$36.95 per person

3 Entrée Buffet

\$39.95 per person

Sautéed Chicken with Mushroom Pinot Noir Sauce, or your choice of sauce
London Broil, Roasted Garlic Demi Glaze
Grilled Flank Steak, Sautéed Onions & Peppers
Roasted Lemon Pepper Chicken
Honey Baked Black Oak Ham
Creamy Vegetable Lasagna
Baked Mostaccioli with Meatballs
Italian Sausage with Sweet Peppers
Roasted Salmon with Dill Butter
Baked Tilapia Vera Cruz