



DINNER

All Entrees include your choice of One Starter, One Starch, One Vegetable and One Dessert
Freshly Baked Rolls & Butter and choice of Beverage of Coffee, Tea, Milk or Iced Tea

Starter Options

Tomato Basil Bisque
Cream of Broccoli
Cream of Chicken Rice
Chicken Noodle
Vegetable Beef

Fresh Seasonal Fruit Cup
Mixed Field Greens with Julienne Vegetables
Spinach Salad with Warm Bacon Dressing
Caesar Salad with Shredded Asiago Cheese
Fresh Garden House Salad

Vegetable and Starch Options (Excludes Pasta Dishes)

Seasonal Julienne Vegetables
Broccoli with Lemon Butter Crumbs
Honey Butter Glazed Carrots
Oven Roasted Vegetables
Green Beans Amandine

Garlic Mashed Potatoes
Baked Sweet Potatoes w/Butter
Oven Roasted Herbed Redskin Potatoes
Rice Pilaf
Wild Mushroom Risotto

ENTREES

Chicken Vesuvio in a Madeira Wine Butter Sauce
\$29.95

Sautéed Chicken Breast with Choice of Sauce: Marsala, Piccata or Red Wine Demi
\$29.95

Classic Baked Italian Lasagna (Meat or Vegetarian)
\$27.95

Baked Ravioli stuffed with four cheeses, topped with Sundried Tomatoes
\$25.95

12 oz. Grilled Ribeye Steak in a Caramelized Onion and Mushroom Sauce
\$39.95

6 oz. Filet Mignon with Herb & Garlic Butter
\$36.95

Baked Tilapia with a Lemon Herb Crust and served with a Shallot Compound Butter
\$29.95

Baked Parmesan Crusted Salmon
\$35.95

Dessert Options

Ice Cream with Strawberry Jubilee
Rainbow Sherbert
Pecan Pie

Apple Pie (ala mode add \$3.00)
Cheesecake with Raspberry Sauce
Carrot Cake

Double Chocolate Fudge Cake
Chocolate Mousse
Apple Blossom with Caramel Drizzle

Above pricing does not include tax or gratuity/service charges. Minimum of 25 persons for dinner. \$50 service charge for groups under 25.