



## DINNER MENU

Please note that full-service package rates include all fees listed below, as detailed in the package description. Fees are listed below for off-site catering requests or a la carte package requests.

## GOURMET ENTRÉE SELECTIONS

**\$20 per person + 6% tax and 20% service charge**

### **Herb Roasted Chicken**

Roasted chicken (choose white or dark meat) coated with oils, herbs, and spices. Gravy optional.

### **Creamy Garlic Chicken**

Roasted chicken breast served with a creamy Parmesan garlic sauce and topped with fresh pico de gallo.

### **Tuscan Chicken**

Fresh herb-baked chicken breast topped with a rich, creamy sauce cooked with spinach and finished with roasted seasoned tomatoes.

### **Amandila Chicken**

Tender chicken breast coated in a flavorful blend of herbs and spices, baked to perfection, and topped with melted cheese and crispy bacon. Mustard glaze optional.

### **Glazed Pork Loin**

Garlic-marinated pork loin dressed in a delicious Dijon or bourbon glaze.

### **Tender Beef Tips – Add \$5 per person**

Seasoned tender beef slowly roasted in rich beef gravy. Best served with buttery garlic mashed potatoes and roasted vegetable medley.

### **Classic Pot Roast – Add \$5 per person**

Slow-braised beef roast seasoned with herbs and spices, cooked until fork-tender in a rich, savory gravy. Served with classic mashed potatoes and roasted vegetables for a comforting, hearty entrée.

### **BBQ Option – Add \$5 per person**

BBQ chicken is brined, seasoned, smoked, then grilled to flavorful perfection. Served with creamy coleslaw, slow-cooked baked beans, and sweet cornbread. Additional options available.

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## PASTA ENTRÉES

*Vegetarian preparation available | 8-person minimum*

### **Classic Lasagna** *(One side)*

Layers of lasagna noodles, seasoned ground meats, tomato-based sauce, and various cheeses baked until bubbly and golden brown.

### **Classic Chicken Alfredo** *(One side)*

Rich, creamy Alfredo sauce served with fettuccine or penne and garnished with Parmesan cheese. *Substitute seasoned shrimp – Add \$4 per person.*

### **Cajun Penne** *(One side)*

Creamy, zesty Cajun sauce tossed with tender pasta, chicken, sausage, and vegetables. *Shrimp add-on – Add \$4 per person.*

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## VEGETARIAN ENTRÉES

*If only one or a few vegetarian meals are requested due to dietary restrictions, final menu selection is determined by our kitchen staff.*

### **Stuffed Bell Peppers**

Bell peppers stuffed with a flavorful rice and vegetable mixture, baked and topped with melted cheese.

### **Seasonal Roasted Vegetables with Rice**

A mix of root vegetables and seasonal greens roasted with olive oil, herbs, and sea salt. Served with rice.

### **Vegetable Stir-Fry**

A vibrant assortment of fresh vegetables sautéed in a savory soy-ginger sauce and served over rice.

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## PLATED ENTRÉE SELECTIONS (MARKET PRICE)

*The following steak options are available for plated service only. Costs are based on market prices at the time of the event. Steaks are cooked medium to medium-well.*

*Add creamy Cajun sauce – \$3 per person.*

### **Premium Steak**

Seasoned, seared steak finished with a garlic butter drizzle. Served with choice of potato and vegetable (based on market availability).



### **Surf & Turf**

Premium steak seared and drizzled in butter, topped with seasoned garlic shrimp. Served with choice of potato and vegetable.

### **Filet Mignon**

Tender filet seasoned, reverse-seared, and drizzled with garlic butter. Served with potato and vegetable.

### **Glazed Salmon**

Specially seasoned and gently oven-baked, creating a moist, tender fillet with subtle flavor. Served plain or with maple bourbon glaze.

### **Stuffed Salmon**

Tender salmon fillet filled with a flavorful seafood mixture and baked to golden perfection. Finished with olive oil and a hint of lemon.

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## **SIDE SELECTIONS**

Vegetable Medley

Green Beans

Buttery Corn

Garlic Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

Pasta

Zucchini & Squash – *Add \$2 per person*

Risotto – *Add \$3 per person*

Macaroni & Cheese – *Add \$4 per person*