



DINNER ENTREE MENU

Entree selections include a choice of House *or* Caesar salad, two sides (only 1 if noted), bread and butter, & a beverage station that includes lemonade, ice tea, water and coffee (coffee/tea by request).

Please add \$1.50 per glass for water goblets and/or champagne flutes.

Sides are listed on Page 2 of the Menu

Special dietary meals (Gluten Free, Vegan, etc.) are available by request.

Gourmet Entrée Selections (\$20 Per Person)

Herb Baked Chicken: Roasted chicken quarters coated with oils, herbs and spices (gravy optional).

Smothered Chicken: Roasted chicken breast smothered in homemade gravy & topped with caramelized onions, cheese, and bacon.

Creamy Garlic Chicken: Roasted chicken breast served with a creamy parmesan garlic sauce and topped with fresh Pico de Gallo.

Chicken Marsala: Fresh herb baked chicken breast topped with a creamy mushroom and marsala wine sauce.

Classic Lasagna (1 side): Layers of lasagna noodles, seasoned ground meats, tomato-based sauce, and various cheeses. This hearty dish is baked until bubbly and golden brown.

Vegetarian Lasagna (1 side): Layers of lasagna noodles, an abundance of sauteed veggies, delicious herbs and sauce, and a variety of cheeses.

Glazed Pork Loin: Tender roasted pork loin dressed in a delicious Dijon glaze.

Classic Entrée Selections

Glazed Salmon (\$25 pp): Fresh salmon filet coated with a seafood herb mix, then baked with butter and drizzled in a bourbon glaze. It is served alongside rice pilaf and your choice of vegetable.

BBQ (\$24 pp): Our BBQ chicken is brined, seasoned, smoked, *then* grilled to flavorful perfection. We serve it with a creamy Cole slaw, slow cooked baked beans, and sweet corn bread. (Additional options available).

Braised Beef Tips (\$24 pp): This tender beef is seasoned then slowly roasted in a delicious homemade beef gravy. Best served alongside our buttery garlic mashed potatoes and roasted vegetable medley.

Seafood Stuffed Salmon (\$30 pp): This fresh salmon is coated with a special herb mix then topped with a flavorful seafood stuffing. Served with rice pilaf and your choice of vegetable.



Plated Entrée Selections (Market Price)

**Most meal options can be served plated style.
The below options will *only* be served plated style.
Costs based on market prices at time of event.
Steaks are cooked to Medium/Medium Well.**

Premium Steak - Our premium steaks are seasoned then seared and left to rest in a delicious garlic butter drizzle. Served with your choice of potato and a veggie (choice of steak based on market availability).

Surf and Turf – This premium steak is seared and drizzled in butter and then topped with a seasoned garlic shrimp. Served with your choice of potato and a veggie (choice of steak based on market prices and availability)

Filet Mignon - Our filet has become a popular choice! This tender steak is seasoned, then reverse seared, and drizzled in garlic butter. Accompanied by your choice of potato and a vegetable.

Sides

Vegetable Medley
Green Beans
Buttery Corn
Garlic Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf
Pasta
Zucchini & Squash (+ \$2.00)
Macaroni and Cheese (+ \$4.00)

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