



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 + 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 topped with roasted seasoned tomatoes.

Amandila Chicken

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

Glazed Pork Loin

Marinated garlic marinated pork loin dressed in a delicious Dijon or Bourbon glaze.

BBQ (+ \$5 per person)

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).

Pasta

Pasta dishes can be prepared as a vegetarian option (8 person minimum).

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.

Classic Chicken Alfredo (1 Side)

A rich, creamy Alfredo sauce served with fettuccine or penne and garnished with Parmesan cheese.

(Substitute with seasoned Shrimp + \$6 pp)

Cajun Penne (+ \$4 per person) (1 Side)

A creamy, zesty Cajun sauce tossed with tender pasta, chicken, sausage and vegetables. (Shrimp + \$6 per person)



Vegetarian Options

Stuffed Bell Peppers

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

Seasonal Roasted Vegetables w/ Rice

A mix of root vegetables and seasonal greens, roasted to perfection with olive oil, herbs, and a touch of sea salt.

Served with Rice

Vegetable Stir-Fry

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

Plated Entrée Selections (Market Price)

The *steak* options below 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.

Glazed Salmon

Specially seasoned and gently oven-baked creating a moist, tender fillet with a subtle, delicate flavor. Lightly seasoned with fresh herbs and a hint of lemon. Served plain or with a maple bourbon glaze.

Stuffed Salmon

Features a tender fillet filled with a flavorful seafood mixture then baked to golden perfection. Served with a drizzle of olive oil and a hint of lemon.

Sides

Vegetable Medley

Green Beans

Buttery Corn

Garlic Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf

Pasta

Zucchini & Squash (+ \$2.00 per person)

Macaroni and Cheese (+ \$4.00 per person)