
Plated Dinner

All dinner entrees include appetizer, salad, and fresh rolls, coffee and iced tea. For Dessert you may choose from ice cream or sorbet. Dessert Enhancements available upon request.

Appetizers

Choose one from the following: Soup Du Jour, Fresh Fruit Supreme, Penne Brivido, Farfale Primavera,

*Chicken Mezzaluna, *Free Form Lasagna, *Rock Shrimp and Gemilli Pasta with Lobster Sauce

*Indicates additional charge of \$3.00 per person

Salads

Choose one: Tuscany Salad, Fresh Spinach Salad, Caesar Salad or Baby Leaf Lettuce with Toasted Walnuts & Raspberry Vinaigrette

Sweet Potato Crusted Chicken

With Lingonberry Sauce. Served with Mushroom Shaped New Potatoes and Green Bean and Carrot Bundles

Pommery Crusted Breast of Chicken

With Wild Mushroom Cream Sauce. Served with Confetti Rice Timbale and Julienne Stir Fry Vegetables

Mediterranean Breast of Chicken

With Artichoke Hearts, Fresh Tomato and Roasted Shallots finished with a Lemon Saffron Broth. Served with Basmati Rice and Grilled Vegetables

Chicken Monte Carlo

French cut Chicken Breast seared with imported Prosciutto and Fontina Cheese naped with Sherry Wine Sauce. Served with Parmigian Mashed Potatoes and Seasonal Vegetables

Chicken Piccata

Boneless Breast of Chicken with a Lemon Caper Sauce served with Roasted Potatoes and Seasonal Vegetable Medley

Roasted Peppercorn Crusted Sirloin or Beef

Finished with Herb Jus. Served with Rosemary Garlic Potatoes and Julienne Vegetables

Slow Roasted Prime Rib or Beef - 10oz or 14oz

With Herb Jus and Whipped Horseradish. Served with Au Gratin Potato and Green Beans with Pistachios

Filet Mignon

Center Cut Tenderloin of Beef with choice of Bordelaise Sauce or Béarnaise Sauce, Tomato Provencal, Vegetable Medley and Garlic Mashed Potatoes

Roasted Pork Tenderloin with Apricot Ginger Demi

Served with Scalloped Apples, Red Bliss Potatoes & Julienne Stir Fry of Vegetables

Grilled Salmon

With Ginger, Lime & Soy. Served with Chive Mashed Potatoes & Oven Roasted Vegetables

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Lake Superior White Fish

Broiled with White Wine Sauce and served with Basmati Rice and Chef's Vegetables

Swordfish Fillet

Grilled and served with Garlic White Wine Sauce, Roasted Red Potato and Broccoli Florets

Hawaiian Mahi Mahi

Grilled and topped with Island Pineapple Relish, Sweet Potato Mash and Charred Cherry Tomatoes

Dual Entree

Char grilled Petite Filet or Beef and Chicken

Grilled Filet topped with Peppercorn Sauce, Sautéed Chicken Breast with Fresh Herbs, Garlic Mashed Potatoes & Green Bean and Carrot Bundles

Salmon & Filet

Seared Salmon with a Cucumber Dill Sauce, Petite Filet with Zinfandel Sauce, Mushroom, Red Potatoes & Grilled Vegetables

Mahi Mahi & Grilled Chicken Breast

Grilled Filet of Hawaiian Mahi Mahi and Chicken Breast with Thai Chile Sauce, Basmati Rice & Julienne Vegetables

Customize Your Own Dual Entree

Choose any item from the listed dinner categories:

Filet / Chicken

Filet / Fish

Chicken / Fish

Sirloin / Chicken

Sirloin / Fish

Dinner Buffets

Coffee, Tea, and Iced Tea accompany all buffets

Texas Barbecue

Barbecued Chicken, Barbecued Ribs, Corn on the Cob, Mixed Green Salad with Dressing, Country Style Potato Salad, Cole Slaw, Sliced Fresh Fruit Display, Molasses Baked Beans, Cilantro and Jalapeno Cornbread, Lemon Cake Squares and Fudge Brownies

Italian Pomodoro

Chicken Picatta, Penne Brivido, Eggplant Parmigiano, Sicilian Green Beans, Italian Sausage with Roasted Red & Green Peppers, Caesar Salad, Marinated Tomato & Cucumber Salad, Sliced Fresh Fruit Display, Garlic Bread, Cannoli & Tiramisu

Mexican Fiesta

Fajitas Nortenas:

Grilled Chicken with Onions, Tomatoes, Anaheim Peppers combined in our Special Sauce

Beef Barbacoa Enchiladas:

With Ancho Chili Sauce and Queso Fresco

Tilapia Veracruzana:

Pan seared Tilapia with Tomatoes, Chilies, Olives and Onions

Mexican Rice, Refried Beans, Chips and Salsa, Fresh Fruit Salad, Lettuce, Tomato, Onion, Shredded Cheese, Sour Cream, Guacamole, Flour and Corn Tortillas, Rice Pudding and Cinnamon Crisps

Southern Hospitality

Southern Fried Chicken, Smoked Beef Brisket with Black Peppercorn Sauce, Broiled Salmon with Chive Butter, Corn on the Cob, Pasta Salad, Country Style Potato Salad, Cole Slaw, Buttermilk Cheddar Biscuits, Rolls & Butter, Pecan Pie & Cherry Pie

Napa Valley Style

Peppercorn Crusted Sirloin of Beef with Cabernet Demi Glace, Napa Valley Chicken, Fresh Green Beans with Julienne Carrots, Mushroom-Shaped Red Potatoes, Herbed Rice Pilaf, Grilled Vegetable Display, Mixed Garden Salad, Sliced Fresh Fruit Display, Rolls and Baguettes, Fresh Fruit Tart

Masters

Peppercorn Crusted Sirloin of Beef with Herb Jus, Pommery Mustard Crusted Chicken Breast, Chicken Mezzaluna Cipriani, Steamed Broccoli with Carrots, Mushroom-Shaped Red Potatoes, Herbed Rice Pilaf, Marinated Tomato Cucumber Salad, Caesar Salad, Sliced Fresh Fruit Display, Rolls and Baguettes, Chocolate Fudge Cake
