

CREATE YOUR OWN DINNER

Make Your Menu Selection Easy With These All Inclusive Dinner Options
Each Can Be Set Up As A Buffet Or Plated & Served Unless Otherwise Noted

All Dinners Include A Salad Course, Two Accompaniments & Fresh Baked European Rolls & Butter.

1. Select a Salad Course

House Salad

Mixed Field Greens & Romaine Salad With Grape Tomatoes, Shredded Carrots, Croutons & Cucumbers
Served with Your Choice of Dressing

OR

Caesar Salad

Traditional Caesar Style Salad With Parmesan, Seasoned Croutons
Served with Creamy Caesar Dressing

Upgraded Salad Options (upcharge per guest)

Citrus Salad:

Mixed Baby Field Greens & Romaine Salad With Mandarin Oranges, Crumbled Feta
& Caramelized Red Onions

Summer Salad:

Romaine & Mixed Baby Field Green Blend
With Sliced Strawberries, House-Made Croutons & Crumbled Gorgonzola Cheese

Fall Harvest Salad:

Romaine & Mixed Greens with Granny Smith Apples, Craisins, Golden Raisins, Shredded Carrots,
Sunflower Seeds & Feta Cheese, Served with Citrus Vinaigrette

Summer Bounty Salad:

Romaine Hearts with Charred Radicchio, Julienne English Cucumbers, Basil Marinated Sun Burst
Tomatoes, Crumbled Goat Cheese
Served with Roasted Asparagus Vinaigrette

Spinach Salad:

Tender Spinach with Craisens, Sliced Baby Bellas, Toasted Almonds, Pepitas & Crumbled Goat Cheese



2. Select Your Own Main Course

Create Your Own Dinner By Selecting One Or Two Protein Options Below
Dual Entrée Pricing Based On Higher Priced Option + \$2.00 Upcharge Charge

*** Denotes Item is Available for Buffet Service Only**

Beef Selections

Your Choice of the Following Beef Selections:

Grilled & Carved Flank Steak*
Roasted & Grilled Sirloin Medallion
Traditional Herb Crusted Filet
(plated meal service only for Filet)

Pair with One of Signature Sauces:

Southwest Poblano Pepper Demi-Glace
Marinated Mandarin Style With A Plum Ginger Hoisin Sauce
Beer Marinated With Worcestershire Demi-Glace
Savory Herb Port Wine Reduction
Peppercorn Demi Glace
Topped With Herb Cheese & Wild Mushroom Duxelle, Served With Bordelaise Sauce

Chef's Suggested Beef Pairings:

Slow Roasted And Sliced Beef Brisket With Carrots, Celery, Onion & A Burgundy Demi-Glace*
Seared & Braised Boneless Beef Short Rib
Slow Braised For Tenderness In A Burgundy Beef Stock
Carved On Site, Slow Roasted Prime Rib*
Served With An Savory Au Jus & Horseradish Chive Cream Sauce

Chicken Selections

Your Choice of the Following Chicken Selection

Herb Roasted Chicken Breast
Lemon Parmesan Crusted Chicken Breast
Panko Crusted & Sautéed Chicken Breast

Pair with One of Signature Sauces:

Portobello Mushroom Cream Sauce
Light Citrus Beurre Blanc Sauce
Wild Mushroom Demi Glace
Montrachet Cheese & Sun-Dried Tomato Cream Sauce
Lemon Cream Sauce
Artichoke & Spinach Dijon Chardonnay Cream Sauce
Fire Roasted Tomato & Smoked Gouda Cream



Chef's Suggested Chicken Pairings:

Pretzel Encrusted Chicken Breast Served with Dijon Sauce

Sautéed Chicken Breast

Lightly Coated With Romano Cheese & Italian Seasonings, Served In A Roasted Garlic Pomodoro Sauce

Island Inspired Roasted Chicken Breast

Served With A Light, Fresh Pineapple & Mango Salsa

Seafood Selections

Fresh Atlantic Salmon

(Served With Your Sauce And Preparation)

- Sautéed & Served With A Fresh Herb And A Sweet Thai Chili Chutney
- Grilled & Served With A Teriyaki Glaze & Finished with Sliced Green Onions
- Grilled & Served With An Herb White Wine Cream Sauce

Sautéed Tilapia Roulade

Rolled With Spinach & Cheese And Finished With A White Wine & Spinach Cream Sauce

Grilled Mahi-Mahi

Topped With Artichoke Hearts, Sun-Dried Tomatoes & Basil With A Lemon Beurre Blanc

Pork Selections

Herb Crusted Pork Loin

Seared & Roasted With A Dijon & Herb Crust, Served With Green Peppercorn Demi

Roasted Pork Tenderloin

Marinated In An Apple Cider And Served With An Apple Rosemary Sauce

Pasta Selections

Penne Pasta*

Served With Meatballs, Melted Shredded Cheese, Tossed With An Italian Herb Marinara Sauce

Baked Ziti*

Served with A Three Cheese Blend, Squash Medley, Mushrooms And Old World Pomodoro Sauce
Your Choice Of Beef, Italian Sausage Or Vegetarian Style

Bowtie Pasta*

Tossed With Flavorful, Blackened Julienne Chicken Breast, Mixed Vegetables,
Tossed With A Creamy Alfredo Sauce

Cheese-Filled Tortellini*

Served with Julienne Grilled Chicken Breast, Savory Wild Mushrooms
& Roasted Red Peppers, Tossed with A Creamy Alfredo Sauce



Vegetarian Selections

Roasted Stuffed Poblano Peppers with a Wild Rice, Red Bean, and Corn Blend with Cotija and Cilantro

Baked Moussaka

Layers Of Grilled Zucchini, Yellow Squash, Eggplant & Roasted Red Peppers With Romano Cheese,
Accompanied By Red & Yellow Pepper Coulis

Grilled Portobello Mushroom

Stuffed With Spinach, Feta Cheese, Tomato & Fresh Basil, Topped With A Blend Of Cheeses

Wild Mushroom Strudel

Phyllo Wrapped Wild Mushroom Blend With Basil & Balsamic Reduction,
Served With Sun-Dried Tomato Cream Sauce

Roasted Red Pepper

Stuffed With Quinoa, Feta Cheese, Garbanzo Beans, Red Onion, Oregano, Basil & Parsley

Eggplant Canneloni

Stuffed With Silverlake Goat Cheese, Sun-Dried Tomatoes & Sage,
Served With Roasted Red Pepper & Tomato Sauce, Topped With Asiago Cheese

3. Select Your Vegetable

(Please Select One)

Seasonal Vegetable Trio With Roasted Zucchini, Yellow Squash & Carrots

Green Beans Amandine

Green Beans With Bell Peppers

Herb Butter Glazed Baby Carrots

Asparagus & Red Pepper Blend

Vegetable Normandy With Broccoli, Cauliflower, Zucchini, Yellow Squash, Yellow & Orange Carrots

Traditional Vegetable Trio With Green Bean, Yellow Bean & Carrots

Guatemalan Carrots (additional Charge)

4. Select Your Starch or Grain

(Please Select One)

Parsley New Potatoes

Traditional Mashed Potatoes

Cheddar Au Gratin Potatoes

Basmati Rice

Rosemary Roasted Red Potatoes

Barley Risotto With Sweet Potato Threads

Three Cheese Garlic Mashed Potatoes (Additional Charge)

Boursin Potato Stack (additional Charge)

Roasted Tri-Colored Potatoes

Wild Rice Blend

Wild Mushroom Risotto

Garlic Roasted Yukon Gold Potatoes

Parmesan Dusted Potatoes



Classic Buffets

Keep It Simple & Relaxed With One Of Our Down Home Classic Dinner Buffets
Accompanied By Soft Dinner Rolls & Butter

Upgrade To A Dual Entrée Buffet For An Additional \$2.00 Per Person

Entrées (Please Select One)

Sliced, Tender Roasted Turkey Breast Served With A Creamy Herb Rosemary Sauce

Sliced Kentucky Ham Glazed With Brown Sugar

Sliced Oven Roasted Beef Served With A Savory Brown Sauce

Classic Southern Fried Chicken

Penne Pasta With Meatballs, Shredded Cheese, Tossed With An Italian Herb Marinara Sauce

Baked Ziti With A Three Cheese Blend, Squash Medley, Mushrooms And Old World Pomodoro Sauce
Your Choice Of Beef, Italian Sausage, Julienne Chicken Or Vegetarian Style

Accompaniments (Please Select Two)

Sweet Corn & Bell Pepper Blend

Seasonal Vegetable Medley

Country Style Green Beans With Ham

Fresh Garden Or Caesar Salad With Your Choice Of Dressing

Creamy Mac and Cheese

Traditional Mashed Potatoes

Potatoes Au Gratin

Rosemary Roasted Red Skin Potatoes



THEMED DINNER BUFFET

Delight and surprise your guests with a delicious specialty themed dinner.

Street Taco Dinner Buffet

(2 tacos per person)

Smoked Dry Rub Southwest Sirloin
Southwestern Style Chicken

Toppings

Chipotle Crema

(Plus Choose Up To 3 Additional Toppings):

Guacamole, Pico de Gallo, Pickled Red Onion Cabbage Slaw, Cojita,
Black Bean & Corn Salsa, Salsa Verde, Salsa, Onions & Peppers, Cilantro, Green Onions or Limes

(Extra Toppings are \$1.00 each)

Served With Warm Flour Tortillas

Accompanied By Choice of Two:

Fresh Garden Salad With Your Choice Of Dressing

Our Special Black & Pinto Bean Blend

Mexican Rice

(Choose All Three Sides Above For Additional \$2.00)

Add Elote (Mexican Corn on the Cob) **\$2.50**

