

CREATE YOUR OWN DINNER BUFFET OR PLATED & SERVED MEAL

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, Starch Or Grain, Vegetable & 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)

Greek Salad:

Chopped Romaine With English Cucumbers, Cherry Tomatoes, Red And Green Julienne Bell Pepper,
Sliced Red Onion and Topped With Feta Cheese
Served With An Oregano Vinaigrette

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

Roasted Beet Salad:

Roasted Red and Yellow Beets Over Mixed Field Greens With Julienne Red Onion And Feta Crumbles
Served With A Lemon Vinaigrette

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Select Your Own Main Course

Create Your Own Dinner By Selecting One Or Two Protein Options Below

Dual Entrée Pricing Based On Higher Priced Entrée + \$3.00 Upcharge

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

Beef Selections

Your Choice of the Following Beef Selections:

Grilled & Carved Flank Steak*

Grilled & Carved NY Strip Steak*

Grilled Sirloin Medallion

Traditional Herb Crusted Filet

Pair with One of Our Signature Sauces:

Southwest Poblano Pepper Demi-Glace

Savory Herb Port Wine Reduction

Peppercorn Demi-Glace

Creamy Au Poivre Demi-Glace

Chimichurri Sauce

Beef Pairings:

Slow Roasted And Sliced Beef Brisket With Carrots, Celery, Onion & 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 Savory Au Jus & Horseradish Chive Cream Sauce

Seafood Selections

Fresh Atlantic Salmon

(Served With Your Sauce And Preparation)

- Sautéed & Served With A Fresh Herb And A Sweet Thai Chili Chutney

- Sautéed & Served With Miso Teriyaki Glaze

Seared Crab Cake

With An Adobo Remoulade

Blackened Shrimp and Sea Scallop Skewers

Served Over Cilantro Lime Rice and Drizzled with Poblano Chipotle Crema

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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 Our Signature Sauces:

Garlic Cream Sauce
Sweet Italian Marsala Sauce
Citrus Cream Sauce
Smoked Tuscan Tomato Sauce
Lemon Tarragon Cream Sauce
Montrachet Cheese & Sun-Dried Tomato Cream Sauce
Artichoke & Spinach Dijon Chardonnay Cream Sauce

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

Pasta Selections

Baked Ziti*
Served with A Three Cheese Blend And Old World Pomodoro Sauce
Your Choice Of Beef, Italian Sausage Or Vegetarian Style (With A Squash Medley & Mushrooms)
Cavatappi Pasta*
Served With Blackened Julienne Chicken Breast, Mixed Vegetables, And Tossed With Creamy Alfredo
Braised Pork Ragu*
Slow Braised Pork In A Rich Tomato Sauce with Thyme, Rosemary, and White Wine
Served Over Penne Pasta

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

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Vegetarian Selections

Roasted Stuffed Poblano Pepper
Filled With A Wild Rice, Red Beans, Corn, Cotija, and Cilantro And Topped With Adobe Lime Crema

Ratatouille Strudel
Phyllo Wrapped Vegetables With A Blend Of Cheeses Topped With Tomato Coulis

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

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

Southwest Zucchini Boats
Filled With Beyond Beef, Sauteed Peppers and Onions, Poblano Pepper, Corn, And Black Beans
Topped with Spiced Tomato Sauce and Smoked Vegan Provolone Cheese

2. Select Your Vegetable

(Please Select One)

Green Beans Amandine
Green Beans & Carrot Blend
Italian Green Beans with Roasted Tomatoes and Herbs
Herb Butter Glazed Carrots
Maple Glazed Roasted Brussels Sprouts and Carrots
Vegetable Trio With Roasted Zucchini, Yellow Squash & Carrots
Vegetable Normandy With Broccoli, Zucchini, Yellow Squash, Cauliflower & Carrots
Asparagus & Red Pepper Blend (add \$1 pp)

3. Select Your Starch or Grain

(Please Select One)

Parsley New Potatoes
Parmesan Dusted Potatoes
Rosemary Roasted Red Potatoes
Garlic Roasted Yukon Gold Potatoes
Roasted Tri Colored Potatoes
Traditional Mashed Potatoes
Cheddar Au Gratin Potatoes
Barley Risotto With Sweet Potato Threads
Three Cheese Garlic Mashed Potatoes (add \$0.75 pp)
Boursin Dauphinoise Potato (add \$1.50 pp)

Add An Additional Vegetable, Starch Or Grain For \$2.00 Per Person

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Classic Buffets

Along With The Build Your Own Buffet Options, We Offer A Classic Dinner Buffets
For Those Looking For More Traditional & Budget-Friendly Options.
Includes Soft Dinner Rolls & Butter

Entrée Choices (Please Select One)

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

Sliced Kentucky Ham Glazed With Pineapple Ginger Sauce

Sliced Oven Roasted Beef Served With A Savory Demi-Glace

Make It A Dual Entrée With One Of The Following Additions

\$3.00 Upcharge Applies For Dual Entrées

Classic Southern Fried Chicken

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

Accompaniments (Please Select Two)

Sweet Corn & Bell Pepper Blend

Vegetable Trio With Roasted Zucchini, Yellow Squash & Carrots

Country Style Green Beans With Ham and Onion

Creamy Mac and Cheese

Traditional Mashed Potatoes

Cheddar Au Gratin Potatoes

Rosemary Roasted Red Potatoes

Fresh Garden Salad With Your Choice Of Dressing

Traditional Caesar Salad With Creamy Caesar Dressing

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Taco Dinner Buffet

(2 tacos per person)

Served With Warm Flour Tortillas

Served With:

Smoked Dry Rub Southwest Brisket
Southwestern Style Shredded Chicken

Toppings (Please Choose Four):

Chipotle Crema, Sour Cream, Guacamole, Pico de Gallo, Pickled Red Onion Cabbage Slaw, Cotija,
Black Bean & Corn Salsa, Salsa Verde, Sautéed Onions & Peppers, Cilantro or Limes
(Extra Toppings are \$1.00 each)

Accompaniment (Please Select Two):

Fresh Garden Salad With Your Choice Of Dressings

Black & Pinto Bean Blend

Mexican Rice

Elote Salad with Roasted Corn, Fresh Lime Juice, Cilantro, and Cotija Cheese (add \$1.00 pp)

Italian Themed Buffet

Dual Entrée Buffet With Your Choice Of Chicken and Pasta Entrée

Served With Garlic Bread and Caesar Salad

Chicken Selection

Sautéed Chicken Breast Lightly Coated With Romano Cheese & Italian Seasonings
Served In A Roasted Garlic Pomodoro Sauce

Herb Roasted Chicken Breast Served With Sweet Italian Marsala Sauce

Herb Roasted Chicken Breast Served With Fresh Bruschetta Topping

Pasta Selection

Cavatappi Pasta With Your Choice Of Roasted Garlic Pomodoro Or Classic Alfredo Sauce

Vegetable Accompaniment (Please Select One)

Green Beans Amandine

Green Beans & Carrot Blend

Italian Green Beans with Roasted Tomatoes and Herbs

Herb Butter Glazed Carrots

Maple Glazed Roasted Brussels Sprouts and Carrots

Vegetable Trio With Roasted Zucchini, Yellow Squash & Carrots

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

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