



Dinner Selections

Plated Dinner Entrees

Prices Shown are Per Person. Served with Garden Salad, Sourdough Rolls, Butter, Coffee and Tea

Vegetable Wellington

Saffron Rice Pilaf, Wild Mushrooms
and Seasonal Vegetables Wrapped in a Puff Pastry
Drizzled with a Carrot Ginger Coulis

Chicken Piccata

Lightly Breaded Chicken Breast
with Mashed Potatoes and Seasonal Vegetables,
Topped with a Lemon Caper Beurre Blanc

Maple Glazed Salmon

Oven Roasted Salmon with Citrus Jasmine Rice,
Teriyaki Ginger Carrots and Green Beans

Pan Seared Sea Bass

Pacific Sea Bass with Mango Lime Salsa,
Quinoa-Sweet Corn Succotash

Stuffed Pork Tenderloin

Sausage and Fennel Stuffed Pork Loin,
Roasted Root Vegetables, Caramelized Brussel Sprouts,
Natural Au Jus

Rack of Lamb

Oven Roasted Lamb Rack on Cauliflower Puree,
Ratatouille and Drizzled with Mint Chimichurri

Grilled New York Steak Au Poivre

Peppercorn Crusted New York Steak,
Pommes Frites and Asparagus
with a Dijon Peppercorn Sauce

Filet Mignon

8 oz. Seared Filet Mignon with Fingerling
Potatoes, Heir Covert and Patty Pan Squash,
Topped with Herb Butter



Dinner Buffets

Prices Shown are Per Person. Minimum 50 Guests

Two Entrée / Three Entrée: \$

Italian Buffet

- Entrees: Spaghetti and Meatballs, Linguine Chicken Alfredo, Vegetarian Lasagna, Chicken Cacciatore, Chicken Piccata, Eggplant Parmesan, Baked Ziti, Sausage Stuffed Manicotti, Shrimp Scampi
- Choose (2) Sides: Mashed Potatoes, Rice Pilaf, Seasonal Vegetables, Pasta Salad, Caprese Skewers, Cauliflower Mash, Minestrone Soup, Penne Pasta with Marinara, Pesto or Alfredo Sauce
- Includes: Garden Salad Bar, Anti Pasta Salad, Garlic Bread, Coffee and Iced Tea

Mexican Buffet

- Entrees: Pork Chili Verde, Beef Chili Colorado, Cheese Enchiladas Verdes, Beef & Chicken Fajitas, Beef/Chicken/Fish Tacos, Chicken Mole, Beef/Chicken Tamales, Catch of the Day Veracruz, Shrimp Ceviche
- Choose (2) Sides: Mashed Potatoes, Spanish Rice, Seasonal Vegetables, Refried Beans, Black Beans, Mexican Fruit Salad, Cauliflower Mash, Chicken Azteca Soup, Jicama Slaw, Cilantro Lime Rice
- Includes: Garden Salad Bar, Caesar Salad, Corn or Flour Tortillas, Salsa, Guacamole, Coffee and Iced Tea

BBQ Buffet

- Entrees: BBQ Spare Ribs, BBQ Chicken, Bratwurst, Beef Brisket/Pulled Pork with Kaiser Rolls, Huli Huli Chicken, Andouille Sausage, Teriyaki Glazed Salmon, Grilled Shrimp Kababs
- Choose (2) Sides: Mashed Potatoes, Potatoes Au Gratin, Seasonal Vegetables, Baked Beans, Fruit Salad, Cauliflower Mash, Corn of the Cobb, Potato Salad, Pasta Salad, Sweet Corn Succotash,
- Includes: Garden Salad Bar, Coleslaw, Cornbread, Coffee and Iced Tea

Tax and Service Charge Not Included. Pricing Subject to Change



Grand Dinner Buffet

Prices Shown are Per Person. Minimum 100 Guests

Two Entrée / Three Entrée:

Carvings

Limited to One Carving

Roasted Turkey Breast with Gravy and Cranberry Sauce

Honey Baked Ham with Mango Pineapple Salsa

Prime Rib with Au Jus and Creamy Horseradish

Roasted Leg of Lamb with Mint Chimichurri

Entrees

Pappardelle Mushroom Ragu

Chicken Piccata

Maple Glazed Salmon

Flat Iron Steak Bordelaise

Stuffed Pork Tenderloin with Calvados Sauce

Veal Scallopini Picatta

Sides

Choose Two

Fingerling Potatoes, Mashed Potatoes, Potatoes Au Gratin,

Ratatouille, Steamed Seasonal Vegetables, Cauliflower Puree,

Cilantro Lime Rice Pilaf, Citrus Jasmine Rice, Wild Rice Medley

Includes

Domestic Cheese Display, Fresh Fruit Platter, Vegetable Crudité Garden Salad Bar with Ranch and Italian Dressing,

Two Chef Selected Salads, Fresh Baked Sourdough Rolls with Butter, Iced Tea and Coffee

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