



Dinner Selections

Plated Dinner Entrees

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

Vegetable Wellington

Goat Cheese, Saffron Rice Pilaf, Mushrooms and Seasonal Vegetables in a Puff Pastry with a Carrot Ginger Coulis

Chicken Piccata

Chicken Breast with Yukon Gold Mashed Potatoes and Seasonal Vegetables with a Lemon Caper Beurre Blanc

Maple Glazed Salmon

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

Grilled New York Steak Au Poivre

Caramelized Onion Yukon Gold Mashed Potatoes, Asparagus, Dijon Peppercorn Sauce

Filet Mignon

Seared Filet Mignon with Fingerling Potatoes, Heir Covert and Patty Pan Squash, Roasted Mushroom Demi

Dinner Buffets

Prices Shown are Per Person and Include Lemonade, Iced Tea and Coffee. Minimum 50 Guests

Mexican Buffet

Pork Chili Verde, Chicken Fajitas, Spanish Rice, Black Beans, Mexican Fruit Salad, Garden Salad Bar with Ranch and Italian Dressing, Caesar Salad, Corn Tortillas, Pico de Gallo, House Made Salsa and Guacamole

Italian Buffet

Chicken Marsala, Salmon Piccata, Penne Puttanesca, Seasonal Vegetables, Garden Salad Bar, Meat and Cheese Charcuterie, Mediterranean Caesar Salad, Garlic Bread

BBQ Buffet

BBQ Spare Ribs, BBQ Chicken, Seasonal Vegetables, Baked Beans, Fruit Salad, Potato Salad, Vegetarian Pasta Salad, Garden Salad Bar with Ranch and Italian Dressing, Sourdough Rolls

Grand Dinner Buffet (Minimum 100 Guests)

Carved Prime Rib, Chicken Piccata, Maple Glazed Salmon, Creamy Parmesan Orzo, Mashed Potatoes, Seasonal Vegetables, Domestic Cheese Display, Fresh Fruit Platter, Vegetable Crudit , Salad Bar, Two Chef Selected Salads, Rolls and Butter