

Served Dinner

(per person pricing)

Filet Mignon

Aged Center-cut Black Angus Filet
with Sautéed Button Mushrooms

\$29

Beef Tenderloin

Black Angus Tenderloin Medallions,
prepared medium, drizzled with a Port
Wine Reduction

\$25

Prime Rib

Certified Angus Ribeye, slow roasted,
with Au Jus and Horseradish Cream

Sauce

\$24

Delmonico Ribeye

Hand-cut Angus Ribeye, broiled and
topped with crumbled Gorgonzola

\$22

Filet of Salmon

Broiled Alaskan Sockeye Salmon,
topped with Lime Dill Butter

\$19

Shrimp Scampi

5 Jumbo Prawns, sautéed in Garlic
Butter with a White Wine Reduction,
served over Risotto

\$19

Stuffed Sole

Baked Sole, stuffed with Shrimp,
Scallops, Lump Crab and a rich Brie
Cream Sauce

\$19

Entrée Accompaniments...

A choice of one from the following selections

Garlic Smashed Potatoes
Red Potatoes with Rosemary
Twice Baked Potatoes
Duchesse Potatoes
Wild Rice
Rice Pilaf

A choice of one from the following selections

Green Beans Almondine
Glazed Carrots
Steamed Broccoli Florets
Sautéed Mixed Vegetables
Asparagus Spears

A choice of one from the following selections

Mixed Garden Greens
Caesar Salad
Apple Walnut Spring Salad
Cranberry Feta Spring Salad

Fresh Baked Rolls
Coffee and Iced Tea

*All of Our Beef Selections Are
USDA Choice Cut

Served Dinner

continued

(per person pricing)

Stuffed Pork Chop

*Thick Center-cut roasted Bone-in
Chop, stuffed with a
Portobello Mushroom Dressing*

\$18

Pork Tenderloin

*Roasted Pork Tenderloin, sliced and
topped with a
Brandy Dijon Cream Sauce*

\$17

Apricot Chicken

*Pan-seared Chicken Breast glazed with
Chef's Apricot Sauce*

\$16

Chicken Marsala

*Seared Chicken Breast served with a
Mushroom Marsala Sauce*

\$16

Chicken Florentine

*Parmesan-crusted Chicken Breast,
topped with Prosciutto and a Spinach
Asiago Cream Sauce*

\$16

Chicken Picata

*Pan-seared Chicken Breast in a Lemon
Caper Sauce*

\$16

Add Beef Tenderloin Medallions
additional \$9 per person

Vegetarian Options:

*Portobello Ravioli Alfredo
Pasta Primavera
Vegetable Stir-Fry*

Entrée Accompaniments...

A choice of one from the following selections

*Garlic Smashed Potatoes
Red Potatoes with Rosemary
Twice Baked Potatoes
Duchesse Potatoes
Wild Rice
Rice Pilaf*

A choice of one from the following selections

*Green Beans Almondine
Glazed Carrots
Steamed Broccoli Florets
Sautéed Mixed Vegetables
Asparagus Spears*

A choice of one from the following selections

*Mixed Garden Greens
Caesar Salad
Apple Walnut Spring Salad
Cranberry Feta Spring Salad*

Fresh Baked Rolls
Coffee and Iced Tea

Dinner Buffet

Menu #1

Herb & Garlic Chicken Breast
Apricot Glazed Chicken Breast
Chicken Marsala
Chicken Florentine
Teriyaki Chicken Breast
Parmesan-cruste Chicken Breast
Roast Turkey with Sage Dressing
Cheese Ravioli with Alfredo Sauce
Roasted Pork Loin with Chef's Chutney
Choice Roast Beef, Au Jus
Choice of (1) - \$17.95 pp
Choice of (2) - \$19.95 pp

Menu #2

Pepper - Crusted Grilled Steak
Chicken Cordon Bleu
Stuffed Cornish Game Hen w/Orange
Sauce
Orange Roughy with Lemon Butter
Grilled Salmon Filet w/ Lemon Dill
Sauce
Choice of (1) - \$20.95 pp
Choice of (2) - \$22.95 pp

Prime Rib with Horseradish Sauce or Roasted
Tenderloin of Beef with Peppercorn Sauce may
be substituted on either above menu for an
additional \$6.00 per person. The rate will
provide a chef to carve either the Prime Rib or
Roast Beef

Menu #3

Grilled Filet of Beef-8oz
New York Strip Steak - 8oz
Choice of (1) - \$24.95 pp

Menu #4

Medallion of Beef and Salmon Filet
Three to Four Ounces each
\$28.95 per person

Entrée Accompaniments...

A choice of one from the following selections

Garlic Smashed Potatoes
Red Potatoes with Rosemary
Twice Baked Potatoes
Duchesse Potatoes
Glazed Sweet Potatoes
Whipped Potatoes with Gravy
Wild Rice
Rice Pilaf

A choice of two from the following selections:

Green Beans Almondine
Glazed Carrots
Steamed Broccoli Florets
Sautéed Mixed Vegetables
Sweet Green Peas with Mushrooms

A choice of two from the following selections:

Seasonal Fruit Salad
Caesar Salad with Garlic Croutons
Red-Skinned Potato Salad
Italian Penne Pasta Salad
Macaroni Salad
Greek Rotini Salad
Lemon-pepper Bowtie Salad
Homestyle Pasta Salad
Creamy Cole Slaw
Mixed Greens with (2) Dressings

Includes...

**Fresh Home Baked Rolls and Butter
Coffee, Iced Tea**

**Choice of (1) Dessert
(see Dessert Menu)**

Barbeque

Beef Brisket

BBQ Chicken

Potato Salad

Red Cabbage Slaw

Baked Beans

Sandwich-sized Rolls or Cornbread

Cookies and Brownies

\$14.00 per person

Pasta Buffet

Rotini Pasta

Penne Pasta

Marinara Sauce with Meatballs

Alfredo Sauce

Italian Vegetable Sauce

Green Beans

Caesar Salad

Garlic-Buttered Breadsticks

Assorted Cookies

\$13.00 per person

Add Boneless Chicken Breast

additional \$2.00 per person

Fiesta Buffet

Entrees

Please select (2) options

*Cheese or Spinach Enchiladas
Beef or Chicken Fajitas
Beef or Chicken Tacos (Regular or Soft)*

Accompaniments

*Spanish Rice
Refried Beans
Mixed Greens with Dressings
Homemade Tortilla Chips and Salsa
Guacamole and Sour Cream*

Dessert

Please select (1) option

*Strawberry Cheesecake
Raspberry Cheesecake
Chocolate Seduction
Carrot Cake
Fruit of the Forest Pie*

Coffee & Iced Tea

\$15.25 per person

Aloha... It's a Luau!

Menu #1

Island Teriyaki Chicken

BBQ Pork Spare Ribs

Vegetable Fried Rice

Fresh Corn on the Cob (in season)

Fresh Vegetable Platter

Fresh Seasonal Fruit Platter

*Fresh Baked Carrot Bread and
Banana Bread*

Coffee, Iced Tea, Fruit Punch

\$15.75 per person

Menu #2

Island Teriyaki Chicken

*Char Broiled Tri-Tip
Polynesian Sweet 'n Sour Pork*

Vegetable Fried Rice

Fresh Corn on the Cob (in season)

Ranch Style Beans

Cole Slaw

Red Skin Potato Salad

Marinated Seasonal Vegetable Salad

Fresh Seasonal Fruit Platter

*Fresh Baked Carrot Bread
and Banana Bread*

Coffee, Iced Tea, Fruit Punch

\$22.95 per person