

Plated Dinner

Includes Rolls and Butter
Caesar or Spring Mix Salad
Choice of Dessert (see Buffet Menu), Coffee, Water, and Tea

Baked or Blackened Salmon

Baked or Blackened Salmon with Tomato-Creole Sauce
Wild Rice & Seasonal Vegetables
\$22 per guest

Bacon Wrapped Filet

Grilled Beef Tenderloin Filet
Roasted Garlic Mashed Potatoes & Grilled Asparagus
Market Price

Lobster Ravioli

Ravioli Stuffed with Lobster & Ricotta Cheese with Pesto Cream Sauce
Seasonal Grilled Vegetables
Market Price

Chicken Parmesan

Breaded Chicken Breast Fried till Golden Brown with Marinara Sauce & Cheeses
Angel Hair Pasta & Seasonal Vegetables
\$18 per guest

Prime Rib

Chef's Seasoned Prime Rib Roasted with Garlic and Herbs
Roasted Shallot Mashed Potatoes and Green Beans
\$24 per guest

Chicken Marsala

Our Favorite! Baked or Grilled Chicken with Mushroom-Marsala
Garlic Mashed Potatoes and Roasted Squash & Zucchini
\$20 per guest

Grilled Chicken Breast

Grilled Chicken Breast (BBQ or Plain) with Rice Pilaf and
Seasonal Vegetables
\$19 per guest

BBQ Shrimp

Shrimp Roasted on the Skewer with Bacon & Vegetables
Rice Pilaf and Seasonal Vegetables
\$22 per guest

Due to fluctuating Food & Beverage prices, menu prices may change unless arrangements and selections are confirmed by a signed Banquet Event Order (BEO) and Food & Beverage Contract. All events that require Food & Beverage are subject to Service Charge & Tax