

Plated Dinner Menu

Boneless Chicken Breast.....

Italian Marinated Chicken Breast.

Chicken Florentine

Baked boneless chicken breast stuffed with spinach & ricotta cheese, served with a creamy basil cheese sauce.

Chicken Cordon Bleu.....

Baked boneless chicken breast stuffed with thinly sliced ham & swiss cheese, served with sage cream sauce.

Chicken Bruchetta.....

Baked boneless chicken breast stuffed with provolone cheese, diced tomatoes, basil, & garlic, served with balsamic vinegar.

Chicken Parmesan

Lightly breaded boneless chicken breast topped with marinara sauce and parmesan cheese.

Roasted Beef Rib Eye

Choice Rib eye rubbed with seasonings, slow roasted, then served with a horseradish or red wine sauce.

Beef Tenderloin

Roasted beef tenderloin sliced thinly and served with a red wine or béarnaise sauce.

Strip Loin

Choice New York Strip loin slowly cooked to perfection, then sliced and served with a mushroom or port wine sauce.

Lasagna

Layers of pasta, Italian blended cheeses, and marinara sauce, served with or without meat.

Meatloaf.....

Homemade juicy meatloaf made with onions, green & red peppers, and seasonings.

Pork Loin.....

Boneless seasoned pork loin marinated in your choice of rosemary, apricot & ginger, or honey mustard then slow roasted until tender.

Baked Ham.....

Slowly baked bone in ham sliced and served with a pineapple parsley glaze.

Orange Roughy

Orange roughy fillet baked in a white wine and served with a Dijon cream sauce.

Seared Salmon

Alaskan salmon fillet seared with white wine, butter, and thyme. Served with a buerre blanc sauce.

Sea Bass.....

A chilean sea bass fillet served with a tomato caper sauce.

Trout

A whole trout stuffed with our own crabmeat stuffing, baked and served with a buerre blanc sauce.

Beef Stroganoff.....

Tender beef tenderloin with onions & mushrooms braised in a beef and wine sauce, served on a bed of noodles.

Thinly Sliced Top Round.....

Served with an au jus glaze, or a horseradish/sour cream sauce.

All food & beverage is subject to 20% service charge and 7% sales tax.

Plated Dinner Menu Continued

All Plated Meals are served with your choice of one vegetable, one starch, and one salad selection. Each meal also includes iced tea, coffee, water, and your choice of dessert.

Vegetables

Green Beans, Ginger Glazed Baby Carrots, Broccoli, Cauliflower, Peas, Lima Beans, Corn, California Blend Vegetables, Asparagus (add \$1.00), Japanese Blend Vegetables, Roasted Vegetables, Sautéed Vegetable Medley.

Starches.....

Oven Roasted Potatoes, Baked Potatoes, Garlic Mashed Potatoes, Mashed Red Skin Potatoes, French Roasted Potatoes, Au gratin Potatoes, Dauphinoise Potatoes(add \$1.50), Wild Rice Pilaf, Bowtie Pasta in a cream sauce, Egg Noodles, Cheesy Linguini.

Garden SaladIncluded

Iceberg lettuce topped with cucumbers, tomatoes, cheddar cheese, and your choice of dressings.

Caesar SaladIncluded

Romaine lettuce, croutons, and parmesan cheese tossed in a homemade Caesar dressing.

Marinated Vegetable SaladIncluded

Zucchini, squash, carrots, onions, mushrooms, and tomatoes marinated in Italian dressing.

Ambrosia Salad Included

Shredded coconut, mandarin oranges, maraschino cherries, and marshmallows mixed with whipped cream.

Waldorf Salad Included

Fresh apples, grapes, walnuts, and celery mixed with mayonnaise & sour cream.

Spinach Salad additional

Leaf spinach topped with bacon, mushrooms, red onion, and mozzarella cheese. Served with a warm bacon dressing.

Field Green Salad additional

Mixed field greens topped with strawberries, feta cheese, and walnuts. Served with raspberry vinaigrette.

Romaine Salad additional

Romaine lettuce topped with mandarin oranges, mozzarella cheese, almonds, and your choice of dressings.

Fresh Fruit Salad additional

Seasonal fresh fruits & berries.

All food & beverage is subject to 20% service charge and 7% sales tax.

Dinner Buffet Menu

Double Entrée Buffet

Entrees Selections

Boneless Chicken Breast, Chicken Florentine, Chicken Cordon Bleu, Chicken Parmesan, Chicken Bruchetta, Roasted Beef Rib Eye (\$5.00 additional), Beef Tenderloin (\$3.00 additional), Thin sliced Top Round in Au Jus or Horseradish/Sour Cream Sauce, Salisbury Steak, Swiss Steak in Mushroom Gravy, Minute Dijon Steak, Strip Loin (Market Price), Beef Stroganoff, Lasagna, Meatloaf, Pork Loin, Baked Ham, Orange Roughy (Market Price), Seared Salmon, Sea Bass (Market Price), and Trout (Market Price).

Starch Selections

Your choice of 2: Oven Roasted Potatoes, Baked Potatoes, Garlic Mashed Potatoes, Mashed Red Skin Potatoes, French Roasted Potatoes, Au gratin Potatoes, Dauphinoise Potatoes (add \$1.50), Wild Rice Pilaf, Bowtie Pasta in cream sauce, Egg Noodles, Cheesy Linguini.

Vegetable Selections

Your choice of 1: Green Beans, Ginger Glazed Baby Carrots, Broccoli, Cauliflower, Peas, Lima Beans, Corn, California Blend Vegetables, Japanese Blend Vegetables, Roasted Vegetables, Sautéed Vegetable Medley, Asparagus (add \$1.50).

Triple Entrée Buffet.....

Salad Selections

Your choice of 1: Garden Salad, Caesar Salad, Spinach Salad with Warm Bacon Dressing(\$1.00 additional), Field Green Salad with Raspberry Vinaigrette or Ranch (\$1.00 additional), Romaine Salad with choice of dressing (\$1.00 additional), Fresh Fruit Salad (\$1.00 additional), Ambrosia Salad, Marinated Vegetable Salad, Waldorf Salad.
Dressings: Ranch, Italian, French, Honey Mustard, Italian & Raspberry Vinaigrette.

Dessert Station ***Included***

Your choice of 3 of the following: Strawberry Cloud, Walnut Cream, Chocolate Cake, Lemon Chiffon, Raspberry Dream, Coconut Breeze, Apple Pie, or Cherry Pie.

Included in Your Buffet.....

Freshly baked rolls & butter, coffee, iced tea, and water pitchers.

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Vegetarian Menu

Roasted Portabella Mushrooms.....

Tender portabella marinated in olive oil, balsamic vinegar, garlic & thyme. Served with a maderia cream sauce.

Stuffed Shells

Pasta shells filled with creamy ricotta & mozzarella cheese, garlic, herbs, and spinach. Served with a tangy marinara sauce.

Fried Ravioli.....

Jumbo cheese filled ravioli coated with Italian seasoned breadcrumbs. Served with a tangy marinara sauce.

Quiche.....

Fluffy egg dish filled with your choice of fresh vegetables and cheeses. The crust is a homemade herbed pastry.

Fried Eggplant.....

Thick slices of Eggplant breaded and fried to a golden brown. Served with a red wine sauce.

Stuffed Tomato.....

A plump tomato filled with a variety of cheeses, fresh vegetables, herbs and spices. Served with a buerre blanc sauce.

Stuffed Mushrooms

Fresh button mushrooms filled with fresh vegetables, garlic shallots, parmesan cheese, and basil.

Egg Plant Parmesan.....

Thick slices of Eggplant coated in freshly seasoned breadcrumbs and then sautéed to a golden brown. Served with parmesan cheese & marinara sauce.

Spaghetti Squash

Baked until tender and seasoned with walnut butter, roasted corn, parmesan cheese, garlic and herbs.

Vegetable Pie.....

A homemade pie crust layered with marinated zucchini, squash, tomatoes, onions, and parmesan cheese.

Vegetarian meals include a salad, entrée, a vegetable, rolls and butter, a dessert, coffee, tea and water.

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