



Dinner Menu

— Poultry —

Chicken Queen of England with Grapes, Walnuts & Sherry-Honey Glaze – \$15.95 per person

Chicken Dijonnaise with Onions, Tomatoes & Dijon Cream – \$15.95 per person

Chicken with Ham & Swiss – \$15.95 per person

Chicken Picatta with Mushrooms & Lemon Sauce – \$15.95 per person

Chicken Cutlet with Mornay Sauce – \$15.95 per person

Chicken with Florentine Sauce – \$15.95 per person

Chicken with Wild Mushroom Burgundy Sauce – \$17.95 per person

Chicken Cutlet with Crabmeat Mornay Sauce – \$17.95 per person

— Beef —

Black Angus Beef Tenderloin – Market Price

Black Angus Ribeye Steak – Market Price

— Pork —

Pecan Encrusted Pork Tenderloin with Sesame Aioli – \$15.95 per person

Roasted Herb Pork Loin with Mushroom Burgundy Sauce – \$15.95 per person

Smoked Pork Chops with Apple Cider Glaze – \$15.95 per person

Italian Pork Cutlet with Marinara & Asiago – \$15.95 per person

Euro Stuffed Pork Loin with Baby Spinach, Onions, Sun-Dried Tomatoes, Feta & Dijon Demi – \$18.95 per person

— Seafood —

Fresh Catch of the Evening – Market Price

Seared Atlantic Salmon with Lemon-Dill Sauce – \$17.95 per person

Tilapia with Spinach Florentine – \$17.95 per person

Tilapia with Crawfish Etouffée – \$17.95 per person

Each of these entrées is served with mixed seasonal greens, choice of one vegetable & one starch, & fresh baked breads



Dinner Menu

Continued

— Vegetables —

Please choose one

Roasted Vegetables

Fresh Green Beans

Glazed or Buttered Carrots

Squash Provençal

Sautéed Mushrooms

Cauliflower with Cheese Sauce

— Starch —

Please choose one

Euro Roasted Potatoes with
Aged Balsamic & Parmesan

Homemade Whipped Potatoes

Basmati Rice

Au Gratin Potatoes

Twice-Baked Potato Casserole

Penne Pasta Alfredo

Penne Pasta Marinara

— Pasta Entrées —

Beef Lasagna – \$12.95

Vegetable Lasagna – \$12.95

Mexican Lasagna – \$12.95

Chicken Alfredo – \$13.95

Chicken with Marinara, Bell Peppers & Onions
– \$13.95

Chicken with Marinara & Alfredo – \$13.95

That's Italian with Chicken, White Wine, Olive Oil,
Mushrooms, Tomatoes & Parmesan – \$13.95

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Pasta entrées are served with Italian salad & garlic rolls



Dinner Menu

Continued

— Specialty Salads —

Southern Belle Salad with Mandarin Oranges,
Raisins, Bacon, Roma Tomatoes & Apple Cider
Vinaigrette – add \$2.00 per person

Greek Salad with Black Olives, English Cucumbers,
Roma Tomatoes & Lemon-Mint Vinaigrette
– add \$2.00 per person

Classic Caesar Salad with Argentine Parmesan
& Croutons – add \$2.00 per person

Baby Spinach with Gorgonzola, Spiced Walnuts,
Roma Tomatoes & Roasted Pear Vinaigrette
– add \$2.00 per person

Mixed Field Greens with Feta, Sun-Dried
Tomatoes, Spiced Walnuts & Balsamic Vinaigrette
– add \$2.00 per person

— Carving Station —

Served with Silver Dollar Rolls

Roasted Herbed Pork Loin – \$125.00

Marinated Baked Ham with Pineapple Glaze
– \$150.00

Slow Roasted Herbed Turkey Breast – \$150.00

Euro Stuffed Pork Loin with Baby Spinach,
Onions, Feta & Sun-Dried Tomatoes – \$175.00

Black Angus Beef Tenderloin with
Dijon & Horseradish Cream – Market Price

Slow Roasted Prime Rib Served au Jus or with
Horseradish Cream – Market Price

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Chef's Fee – \$75.00 per station

Chef Douglas Rennie can create additional unique dinner selections for your event.

Vegetarian & other dietary needs can be accommodated.

Prices subject to change without notice.