

ENTICING ENTRÉES

<i>Salads</i>	Plated	Buffet
Signature Vinaigrette   	<input type="radio"/>	
Classic Caesar Salad	<input type="radio"/>	
Raspberry Walnut   	<input type="radio"/>	
Assorted Salads		<input type="radio"/>

All plated and buffet meals served with fresh-baked dinner rolls & butter. All entrées served with a choice of rice or potatoes, & seasonal vegetables.

<i>Entrées</i>	Plated	Buffet
Rosemary Garlic Herb Chicken 	<input type="radio"/>	<input type="radio"/>
Charred Lemon Chicken Piccata	<input type="radio"/>	<input type="radio"/>
Chicken Cordon Bleu with Chardonnay Sauce	<input type="radio"/>	<input type="radio"/>
Panko Parmesan Crusted Chicken with Sherry Cream ☆	<input type="radio"/>	<input type="radio"/>
Cremini Mushroom Chicken Marsala	<input type="radio"/>	<input type="radio"/>
Braised Beef Short Rib  ☆	<input type="radio"/>	
Roasted Petite Filet Mignon with Savory Demi-Glace	<input type="radio"/>	
Alaskan Cod with Grape Tomato Vinaigrette 	<input type="radio"/>	<input type="radio"/>
Oven-Roasted Salmon with Tarragon Butter Sauce  ☆	<input type="radio"/>	<input type="radio"/>
Portobello Polenta Stack Marinara   	<input type="radio"/>	
Five-Cheese Tortellini Pesto Parmesan 	<input type="radio"/>	<input type="radio"/>

<i>Carving Station Options</i>	Buffet
Pit Ham with Pineapple Glaze 	<input type="radio"/>
Oven-Roasted Turkey with Gravy	<input type="radio"/>
Herb-Crusted Beef Tenderloin Au Jus  UPGRADE	<input type="radio"/>
Roast Beef Au Jus with Creamed Horseradish 	<input type="radio"/>
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish  ☆ UPGRADE	<input type="radio"/>



Gluten -Free



Vegan



Vegetarian



Favorite!

Many of our menu items can be adjusted to accommodate allergen specific diets. Ask for details when planning your meal.
 *Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

APPEALING APPETIZERS

Chilled

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips	 	<input type="radio"/>
Variety of Domestic & Imported Cheese with Crackers		<input type="radio"/>
Rainbow Vegetable Platter with Pesto Hummus Dip	 	<input type="radio"/>
Fresh Mozzarella & Grape Tomato Caprese Skewers		<input type="radio"/>
Ahi Tuna Sashimi Wontons with Wasabi Cream*		<input type="radio"/>
Array of Fresh Sliced Fruit with Honey Yogurt	  	<input type="radio"/>
Roma Tomato & Fresh Basil Bruschetta		<input type="radio"/>
Balsamic & Strawberry Crostini		<input type="radio"/>
Smoked Salmon Canapés		<input type="radio"/>
Mini Shrimp Tostadas		<input type="radio"/>

Hot

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce		<input type="radio"/>
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce		<input type="radio"/>
Pulled Pork Canapés with Pineapple Salsa		<input type="radio"/>
Mini Crab Cakes with Spicy Remoulade		<input type="radio"/>
Chicken & Waffles with Bourbon Syrup		<input type="radio"/>
Spicy Jamaican Jerk Chicken Skewers		<input type="radio"/>
Mac & Cheese Panko Croquettes	 	<input type="radio"/>
Sweet & Tangy BBQ Meatballs		<input type="radio"/>
Bacon Wrapped Wild Scallops	 	<input type="radio"/>
Brie & Apple Phyllo Kisses		<input type="radio"/>
Pork Belly BLT Crostini		<input type="radio"/>



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