

# CLASSIC MENU

## **BEEF SELECTIONS**

**SEASONED TRI TIP** Cooked Medium & Served with Au Jus

**POT ROAST** Slow cooked until Tender with Rich Brown Gravy

\***SHORT RIBS** Braised with Wine & Roasted Vegetables

\***RIB EYE STEAK** Grilled on Site with Mushrooms & Onions

\***FLAT IRON STEAK** Served Medium with Bordelaise Sauce

\***SLOW ROASTED PRIME RIB** Served Medium with Au Jus & Creamy Horseradish

\***BEEF WELLINGTON** Filet Mignon wrapped in puff pastry with Mushrooms & Shallots

\***FILET MIGNON** Served Medium with Port Wine Reduction or Creamy Béarnaise Sauce

## **CHICKEN SELECTIONS**

**CHICKEN PICCATA** LIGHTLY Breaded & Sautéed Breast of Chicken topped with Artichokes, Capers & Chardonnay Sauce

**CHICKEN BREAST DIJON** with our Special Dijon Sauce

**CHICKEN COQ AU VIN** Airline Style Braised with Red Wine, Bacon, Carrots, & Pearl Onions

**MEDITERRANEAN CHICKEN** Apple Wood Smoked Bacon wrapped Chicken Breast stuffed with Cream Cheese, Sun Dried Tomatoes & Chives served with Champagne Beurre Blanc

**CHICKEN CORDON BLEU** Swiss Cheese & Savory Ham stuffed Chicken Breast with Chardonnay Sauce

**CHICKEN OSCAR** Crab, Mushroom, & Asparagus stuffed Chicken Breast with Hollandaise

**STUFFED CHICKEN MARSALA** Italian Herb Encrusted Chicken Breast stuffed with Mozzarella, Ricotta, & Sun Dried Tomatoes served with Creamy Marsala Mushroom Sauce

## **PORK SELECTIONS**

**HONEY GLAZED HAM**

**APPLE STUFFED PORK TENDERLOIN** Slow Roasted & served with Sweet Fruit Glaze or Savory Rosemary & Thyme Gravy

## **SEAFOOD SELECTIONS**

\***MAHI-MAHI** Grilled, Ginger Soy Glazed

**TILAPIA** Grilled, Parmesan Encrusted

**SHRIMP** Italian Style over Angel Hair Pasta

\***HALIBUT** Pan Seared with Lemon Dill Sauce

\***SEA BASS** Grilled, served with Lemon Garlic Sauce

\***SALMON** Served with Creamy Lemon Dill Sauce, Garlic Lemon Butter, or Sugar Spiced

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## VEGETARIAN SELECTIONS

**VEGGIE LASAGNA** Mushrooms, Spinach, & Zucchini Medley, Layered with Ricotta & Mozzarella Cheese, Served with Chicago White Sauce, or Marinara Sauce & Parmesan Cheese

**PORTABELLA WELLINGTON** Grilled Portobello & Veggies, Mozzarella Cheese, & Marinara Sauce Wrapped and baked in delicate Puff Pastry and Served with Creamy Pesto Sauce

**SPINACH & MUSHROOM PASTA ROLL UP** Served with Creamy Alfredo Sauce

## SIDES Choose Two

Sweet Cream Mashed Potatoes • Napoleon Potatoes • Twice Baked Potatoes • Roasted Red Potatoes • Wild Rice Pilaf • 5 Grain Rice •

Lemon Brown Rice with Garlic & Thyme • Whole Mini Carrots • Asparagus Squash Boat • Brussels sprouts with Bacon • Roasted Butternut Squash • Grilled Veggie Slabs •

## SALADS

**Caesar** Fresh Tossed on Site

**Poached Pear Spring Mix** with Cranberries, Crumbled Bleu Cheese, & Balsamic Vinaigrette

**Roma Tomato Basil** Roma Tomatoes, Mozzarella cheese, Fresh Basil, & Italian Dressing

**Spinach Apple Almond** with Feta Cheese & Champagne Vinaigrette

**SPRING MIX** WITH MIXED GREENS SERVED WITH CRUMBLLED BLEU CHEESE, SLICED STRAWBERRIES AND RASPBERRY VINAIGRETTE

**Assorted Dinner Rolls with Butter**

**MENU INCLUDES:** LINEN, CHINA, FLATWARE, AND GLASSWARE

## SERVICE STYLES

**Buffets** -Two Entrees, Two Sides, Two Salads

**Family Style Meals** - Two Entrees, Two Sides, One Salad

**Seated Meals** - One or Two Entrees\*, Two Sides, One Salad

**\*Indicates Upgrade/Market Price**

21% SERVICE CHARGE | 7.75% SALES TAX

## GOURMET COFFEE BAR

Regular and Decaffeinated Coffee Served With Cream, Sugar & Assorted Syrups

## BEVERAGE STATION

Sweet or Unsweetened Tea, Lemonade, Iced Water, Passion Fruit & Tropical Syrup