



Plated Dinner Selections

All plated dinners include choice of four leaf greens with dressing or cup of soup du jour, one starch, one vegetable (see Dinner Sides) and assorted dinner rolls. Starch and vegetable will be the same if multiple entrees are selected.

Burgundy Beef Tenderloin Tips

Tender tips served over farfalle pasta \$25

Sliced Beef Sirloin

Served with a rich mushroom sauce \$25

Seared Beef Tenderloin Filet

Wrapped in Bacon

*6 oz. tenderloin wrapped
in hickory bacon \$28*

Boneless Chicken Breast

*Topped with your choice of sauce; Marsala,
Herb Wine or White Wine Lemon Butter \$22*

Chicken Cordon Bleu

*Breaded chicken breast stuffed with ham,
swiss cheese, champagne sauce \$24*

All prices are subject to change.

Prices are subject to 19% service charge and state tax.

Attendance guarantees are required 72 hours prior to date of function.



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Roast Turkey

*White and dark meat topped
with rich turkey giblet sauce \$23*

Boneless Pork Chop

Topped with cranberry white wine sauce \$24

Stuffed Pork Loin

*Choice of spinach, mushroom
and onion or seasoned bread stuffing \$26*

Grilled Salmon

Grilled Salmon with a balsamic mixed berry relish \$28

Blackened Salmon

Blackened Salmon with a Lemon Chive Aioli Sauce \$28

Shrimp Scampi

*Six jumbo shrimp topped with a white wine
lemon butter sauce *Market Pricing*

Grilled Vegetable Napoleon

*Grilled portobello mushrooms, red peppers, zucchini & yellow squash
with mozzarella & marinara sauce \$21*

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