

BANQUET MENU – DINNER

Entrées

Includes: Garden salad, bread and butter, coffee or tea

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| Fettuccine <i>with wild mushrooms, spinach, and caramelized onion cream sauce</i> | \$27.00++ |
| Herb-encrusted Slow Roasted Pork Loin <i>whole grain mustard sauce, garlic mashed potatoes and seasonal vegetables</i> | \$33.00++ |
| Pan Roasted Local Seasonal Fish <i>balsamic reduction, artichokes, fingerling potatoes</i> | \$33.00++ |
| Grilled Swordfish <i>lentils pave, braised greens, blood orange beurre blanc</i> | \$42.00++ |
| Prosciutto-wrapped Chicken Breast <i>and pan sauce, roasted garlic, polenta</i> | \$38.00++ |
| Dinner Buffet <i>with carved pork loin with mushroom demi-sauce, roasted red potatoes, fettuccine, choice of seasonal fish or grilled chicken, garden salad and vegetable</i> | \$42.00++ |
| Certified Angus Prime Rib Au Jus , <i>mashed potatoes and seasonal vegetables</i> | \$42.00++ |
| Dinner Buffet <i>with carved prime rib au jus, mashed potatoes, fettuccine, choice of local seasonal fish or grilled chicken, garden salad and vegetable</i> | \$48.00++ |
| Grilled Filet Mignon , <i>brandy cream sauce, garlic mashed potatoes, seasonal vegetables</i> | \$48.00++ |
| Mixed grill <i>with filet mignon, grilled shrimp, mashed potatoes, vegetables with a brandy cream sauce</i> | \$57.00++ |

Select 2 entrées plus vegetarian entrée. For additional selections add \$5.00 per person.

Prices subject to change.

All food and beverage items subject to 20% service charge and applicable sales tax.