

Plated Dinners

All plated dinners include your choice of one salad, freshly baked rolls, butter and coffee.

All prices are per person and are subject to a 6.75% sales tax and a 20% service charge.

For multiple entrée selections, add \$1.00 per person.

Vegetarian and children's selections are available upon request.

Salads

Tossed Garden Salad with Choice of Dressing

Caesar Salad

Spinach Salad with Raspberry Vinaigrette

Entrees

Teriyaki Glazed Pork Loin with Pineapple Papaya Relish, Black Beans and Rice,
Honey Glazed Carrots

\$18.99

Rosemary Pork Loin with Mushrooms, Wild and Long Grained Rice Pilaf,
Sugar Snap Peas

\$18.99

Spicy Jerk Chicken, Black Beans and Rice, Zucchini and Yellow Squash Julienne

\$18.99

Roasted Turkey Breast, Sage Dressing, Yukon Gold Mashed Potatoes,
Home-Style Gravy, Green Beans Almandine

\$19.99

Plated Dinners

(continued)

*Chicken Parmesan with Chardonnay Chive Cream Sauce,
Roasted Baby Red Potatoes, Grilled Asparagus*
\$20.99

*Chicken Breast Stuffed with Wild Rice and Cream Cheese, Parsley Buttered New
Potatoes, Green Beans Braised with Tomato and Basil*
\$20.99

Chicken Cordon Bleu, Wild and Long Grained Rice Pilaf, Grilled Asparagus
\$20.99

*Grilled Chicken Breast with Chardonnay Chive Cream Sauce, Au Gratin Potatoes,
Green Beans Braised with Tomato and Basil*
\$18.99

Center Cut Top Sirloin, Baked Potato with Sour Cream, Fresh Vegetable Medley
\$22.99

Filet Mignon, Wild Mushroom Risotto, Grilled Asparagus
\$26.99

*Broiled Walleye with Herb Butter, Garlic and Chive Mashed Potatoes,
Green Beans Braised with Tomato and Basil*
\$24.99

Plated Dinners

(continued)

*Pecan crusted Walleye with Gingered Cherry Sauce,
Wild and Long Grain Rice Pilaf, Fresh Vegetable Medley*

\$26.99

*Shrimp Scampi with Buerre Blanc Sauce, Wild Mushroom Risotto,
Zucchini and Yellow Squash Julienne*

\$23.99

Duets

*Filet Mignon with Cabernet Reduction Sauce,
Grilled Chicken Breast with Chardonnay Chive Cream Sauce,
Yukon Gold Mashed Potatoes, Green Beans Braised with Tomato and Basil*

\$27.99

*Filet Mignon with Cabernet Reduction Sauce, Broiled Walleye with Herb Butter,
Garlic and Chive Mashed Potatoes, Fresh Vegetable Medley*

\$29.99

*Filet Mignon with Cabernet Reduction Sauce, Shrimp Scampi with Buerre Blanc
Sauce, Wild Mushroom Risotto, Grilled Asparagus*

\$29.99

Buffet Dinners

All prices are per person and are subject to a 6.5% sales tax and a 20% service charge.

Buffet dinners have a 50 person minimum.

Caribbean Buffet

Fresh Fruit and Vegetable Display

Avocado, hearts of palm and red onion salad with
cilantro vinaigrette

Spicy Jerk Chicken

Teriyaki Glazed Pork Loin with Pineapple Papaya Relish

Black Beans with Rice

Jamaican Jerk Potato Salad

Zucchini and Yellow Squash Julienne

Freshly Baked Cornbread with Butter

Assorted Dessert Platter

Freshly Brewed Coffee

\$23.99

American Buffet

Fresh Fruit and Vegetable Display

Tossed Garden Salad

Rotini Pasta Salad

Baked Chicken & BBQ Pork Ribs

Oven Roasted baby Red Potatoes

Homemade Potato Salad

Corn on the Cob

Freshly Baked Cornbread with Butter

Assorted Dessert Platter

Freshly Brewed Coffee

\$25.99

Buffet Dinners

(continued)

Italian Buffet

Fresh Fruit and Vegetable Display

Caesar Salad with Garlic Croutons

Tuscan White Bean Salad with Spinach, Olives and Sun Dried Tomatoes

Chicken Parmesan

Center Cut Top Sirloin

Oven Roasted Baby Red Potatoes

Potato Salad with Tomatoes and Capers

Green Beans Braised with Tomatoes and Basil

Italian Breadsticks

Assorted Dessert Platter

Freshly Brewed Coffee

\$25.99

European Buffet

Fresh Fruit and Vegetable Display

Spinach Salad with Raspberry Vinaigrette

Endive Salad with Mushrooms and Roquefort

Chef Carved Prime Rib, Requires Chef Fee of \$75

Chicken Breast Stuffed with Wild Rice and topped with Chardonnay Cream Sauce

Parsley Buttered New Potatoes

Au Gratin Potatoes

Grilled Asparagus

Freshly Baked Dinner Rolls

Assorted Dessert Platter

Freshly Brewed Coffee

\$28.99