



## ◆ *Angus Dinner Menu* ◆

*Host will choose one salad, one dessert and a choice of 3 entrees.  
Guests must choose entrée selection prior to event. Host is responsible for providing  
counts for entrees 72 hours in advance of event.*

### *Salad*

*Mixed Greens Blue Cheese Herb Vinaigrette*

*Caesar Salad Creamy Parmesan Dressing*

*Baby Spinach Salad Honey Mustard Vinaigrette*

### *Entrée*

*Filet Mignon Sauce Béarnaise*

*New York Steak Mushroom-Rosemary Demi Glace*

*Atlantic King Salmon Dijon-Potato Crust*

*Pan Roasted Stuffed Chicken Breast with corn and roasted red bell peppers, jack cheese  
with a roasted shallot demi-glace*

*Prime Rib Slow roasted with an herbed Dijon salt crust*

*Served with rosemary au jus and creamed horseradish*

*Lobster Thermidor*

### *Dessert*

*Carrot Cake, New York Cheesecake or Chocolate Mousse Cake*

*Coffee and Tea Included*

◆ *Menu price is \$42.00 per person* ◆

*Vegetarian option available*



## ◆*Prime Dinner Menu*◆

*Host will choose one salad, one dessert and a choice of 3 entrees.  
Guests must choose entrée selection prior to event. Host is responsible for providing  
counts for entrees 72 hours in advance of event.*

### *Salad*

*Mixed Greens Blue Cheese Herb Vinaigrette*

*Caesar Salad Creamy Parmesan Dressing*

*Chops Salad Bacon, Avocado, Blue Cheese and white French Dressing*

### *Entrée*

*Bacon Wrapped Filet Mignon Béarnaise Sauce*

*Prime Rib Slow roasted with an herbed Dijon salt crust*

*Served with rosemary au jus and creamed horseradish*

*Lamb Chops Crusted with Dijon Mustard, Garlic, and Herbs*

*Grilled Center Cut Sword Fish Lemon Beurre Blanc*

*Duck Breast Blackberry Port Wine Reduction*

*Twin Lobster Tails Drawn Butter and Lemon*

*Spiced Yellow Fin Tuna three olive tapenade*

### *Dessert*

*Carrot Cake, New York Cheesecake or Chocolate Mousse Cake*

*Coffee and Tea Included*

◆*Menu Price is \$52.00 per person*◆

*Vegetarian option available*



## ***·Kobe Dinner Menu·***

*Host will choose one salad or soup, one dessert and a choice of 3 entrees. Guests must choose entrée selection prior to event. Host is responsible for providing counts for entrees 72 hours in advance of event.*

### ***Salad/Soup***

*Mixed Greens Bleu Cheese, Pine Nuts, Green Apples, Balsamic Vinaigrette*  
*Chops Salad Bacon, Bleu Cheese, Avocado, Tomatoes, White French Dressing*  
*Butter Lettuce Salad Hearts of Palm, Roasted Red Peppers, Toasted Almonds,*  
*Watercress, Bay Shrimp, Sherry Vinaigrette*  
*Clam Chowder*

*◆Intermezzo of chef's selection of fruit sorbet served complimentary◆*

### ***Entrée***

*Petite Filet and Lobster Drawn Butter, Lemon*  
*New York Oscar Fresh Asparagus, King Crab, Béarnaise Sauce*  
*Prime Rib Slow roasted with an herbed Dijon salt crust*  
*Served with rosemary au jus and creamed horseradish*  
*Grilled Lamb Chops and Petite Lobster Tail*  
*Filet Au Poivre and Grilled Prawns Crushed Peppercorns, Brandy, Dijon, Demi glace*  
*Twin Lobster Tails Drawn Butter, Lemon*

### ***Dessert***

*New York Cheesecake Fresh Raspberry Puree*  
*Warm Chocolate Lava Cake Vanilla Ice Cream*  
*Coffee and Tea Included*

*◆Menu Price is \$62.00 per person◆*

*Vegetarian option available*



## ◆ *Mixed Grill Dinner Menu* ◆

*Host will choose one salad, one dessert and one entree. Host is responsible for providing guest counts 72 hours in advance of event.*

### *Salad*

*Mixed Greens Bleu Cheese Vinaigrette  
Caesar Creamy Parmesan*

### *Entrée*

*Filet Mignon and Grilled Salmon  
Filet Mignon and Grilled Prawns  
Filet Mignon and Seared Scallops  
Grilled Salmon Oscar asparagus, king crabmeat, béarnaise sauce*

### *Dessert*

*Carrot Cake, Cheesecake or Chocolate Mousse Cake  
Coffee and Tea Included*

◆ *Menu Price is \$48.00 per person* ◆

*Vegetarian option available*



◆ ***Dinner Buffet*** ◆  
*Choice of Two Soups or Salads*

***Soups/Salads***

***Lobster Bisque***

***Antipasto Salad***

***Mixed Green***

***Beef Barley***

***Caesar Salad***

***Pasta Salad***

*(Seasonal)*

*\*\$4.95 per additional choice*

***Entrée***

***Choice of Two Entrees served with chef's choice of starch and vegetables***

***Horseradish and herb encrusted roast beef Rosemary jus***

***Jambalaya Chicken, shrimp and sausage***

***Burgundy Beef Sautéed beef tips in red wine and tarragon with pearl onions and peas***

***Roasted Pork Loin Apple Brandy Jus***

***Chicken Marsala Roasted Chicken with Sautéed Mushroom in Marsala Butter Sauce***

***Chicken Piccata Sautéed Chicken in Lemon Caper Butter Sauce***

***Grilled Salmon with Lemon Caper Sauce***

***Yankee Pot Roast with Roasted Vegetables, Braising Liquids***

***Baked Cavatappi and Meatballs in Marinara***

***Pasta Primavera***

*\*\$5.95 per additional choice*

***Dessert***

***An array of fresh baked desserts; Coffee and Tea included***

◆ ***Menu Price is \$39.00 per person*** ◆