



◆ *Angus Dinner Menu* ◆

*Host will choose one salad, one dessert and a choice of 2 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

Alaskan King Salmon Dijon-Potato Crust

Half Roasted Chicken Slow Roasted with Garlic and Herb Jus Lie

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 2 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 Yellowfin 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 2 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*** ◆