



dinner



dinner

plated dinner

all prices are per person

(Includes Salad, Entrée, Choice of Starch and Vegetable, Fresh Rolls with Butter, Regular or Decaffeinated Coffee, Iced Tea or Lemonade, and Ice Water)

PLEASE SELECT ONE ENTRÉE

Chicken

Chicken Oscar drizzled with Hollandaise Sauce	\$14.39
Tarragon Chicken in Champagne Cream Sauce	\$13.29
Lightly Breaded Chicken Breast in Marsala Wine Sauce	\$13.49
Seared Chicken with Lemon Caper Butter Sauce	\$13.39
Parmesan and egg-battered breast of Chicken topped with a blend of cheeses and Madeira Wine Sauce	\$13.29
Baked Chicken Breast Smothered in a Three Cheese Sauce and topped with Grilled Onions and Peppers	\$13.29
Sauteed Breast of Chicken with Mushrooms and Diced Tomatoes in a Brandy Cream Sauce	\$13.29
Chicken Cordon Bleu with Ham and Swiss Cheese	\$11.29

Beef

Filet of Beef Seared and topped with Mushroom Duxelle inside a Crispy Puff Pastry	\$19.99
Marinated Beef Tenderloin Roasted and served with Béarnaise or Mushroom Burgundy Sauce	\$19.59
Slow Roasted Prime Rib with Cabernet Jus	\$18.99
Choice Beef Strip Steak Chargrilled and Topped with Sautéed Mushrooms	\$17.99
Marinated Flank Steak Thinly Sliced and Served with Red Wine Sauce	\$14.59
Slow Roasted Sliced Beef in a Burgundy Sauce topped with Julienne Vegetables	\$12.89
Braised Beef Sirloin Tips served over your Choice of Rice Pilaf or Fettuccini Noodles	\$12.39

Pasta, Pork, and Seafood

	\$Market Price
Key Lime Mahi Mahi with Mango Salsa	\$14.89
Seasoned, Slow Roasted Sliced Pork Loin with Mushroom Marsala Sauce	\$15.59
Toasted Pecan-Coated Pork Loin and topped with Frangelico Sauce	\$15.59
Orange Roughy Filets baked or sautéed and topped with a White Wine and Lemon Butter or Scampi Sauce	\$14.59
Salmon Filets marinated and grilled	\$14.59
Tilapia Filets baked or sautéed with a White Wine Lemon Butter Sauce	\$12.39
Breaded and Seasoned Chicken Breast topped with Marinara Sauce and Mozzarella Cheese. Served with Angel Hair Pasta	\$12.39
Marinated, Seasoned Breast of Chicken on a bed of Fettuccini Served with Creamy Alfredo Sauce	\$12.39
Crab, Shrimp, and Salmon served over Linguini Noodles and Mushrooms and Tossed in a Light Alfredo Sauce	\$12.39

Vegetarian

Portobello Mushroom Steak, Horseradish-Infused Mashed Potatoes and Sautéed Spinach	\$12.29
Mediterranean Stuffed Peppers, Risotto and Ratatouille of Vegetables Vegetable Strudel with Red Pepper Coulis	\$12.29
Eggplant topped with Marinara, Mozzarella Cheese, and Italian Seasonings served on top of a bed of Fettuccini Noodles	\$12.29



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PLEASE SELECT ONE SALAD

Portobello Salad

Grilled Portobello over Mixed Greens, Shaved Parmesan and Herbed Vinaigrette

House Salad

Romaine and Green Leaf Lettuce with Sliced Cucumbers, Tomatoes, Carrots, and your choice of dressing

Insalata Caprese Salad

Heirloom Tomato and Fresh Mozzarella Salad with Aged Balsamic Vinegar and Fine Extra Virgin Olive Oil (available for an extra charge)

Caesar Salad

Herbed Croutons, Parmesan Cheese, Onions and Classic Caesar Dressing

STARCHES (Please Choose One of the Following)

Wild Rice Pilaf
 Wild Mushroom Risotto
 Garlic Whipped Potatoes
 Mashed Potatoes with Gravy
 Rosemary Steak Potatoes

VEGETABLES (Please Choose One of the Following)

Sautéed Spinach and Garlic
 Green Bean Amandine
 California Blend
 Glazed Baby Carrots
 Tender Peas with Pearl Onions
 Baby Carrots with Sugar Snap Peas
 Steamed Broccoli
 San Francisco Blend

DESSERTS (available with an additional cost per person)

MINI CHEESECAKES (per dozen)	\$13.29
PETITFOURS (per dozen)	\$12.89
MINI CREAM PUFFS (per dozen)	\$10.29
GOURMET BARS (per dozen)	\$8.79
CUP CAKES (per dozen)	\$8.19
RASPBERRY TUXEDO CHEESECAKE	\$4.99
TURTLE DIVINE CHEESECAKE	\$4.99
TIRAMISU	\$4.59
ULTIMATE CHOCOLATE CAKE	\$4.19
NEW YORK CHEESECAKE	\$3.69
(plain, or topped with berries and syrups)	
KEY LIME PIE	\$4.49
CHOCOLATE TORTE TOFFEE CAKE	\$4.39
LEMON MIST CAKE	\$4.39
GRILLED STRAWBERRY SHORTCAKE	\$3.99
RED VELVET CAKE	\$3.59
GRANDMA'S CARROTCAKE	\$3.99
GERMAN CHOCOLATE CAKE	\$3.39



dinner menu

executive buffet dinners

minimum of 12 people. all prices are per person

All Buffets include Dinner Rolls and Butter, Iced Tea or Lemonade, Water, and Coffee.

SINGLE ENTRÉE BUFFET **\$13.89**

Includes Choice of One Dinner Salad, Entrée, Starch, and Vegetable

DOUBLE ENTRÉE BUFFET **\$15.89**

Includes Choice of One Dinner Salad, One Prepared Salad, Two Entrees, One Starch, and One Vegetable

DINNER SALADS

House Salad

Romaine and Green Leaf Lettuce with Sliced Cucumbers, Tomatoes, Carrots, and your choice of dressing

Caesar Salad

With Herbed Croutons, Parmesan Cheese, Onions and Classic Caesar Dressing

Grilled Portobello

Over Mixed Greens, Shaved Parmesan and Herbed ?????

ENTREES

CARVED BEEF TENDERLOIN

The Most Tender and Lean of All Beef Cuts, Roasted, Then Carved Right in Front of You. (additional costs will apply)

CARVED PRIME RIB

Succulent Prime Rib of Beef Slow-Roasted to Perfection, Then Carved Right in Front of You. (additional costs will apply)

ROAST BEEF JARDINIÈRE

Tender Roast Beef Sliced Thin, and Topped with Sautéed Bell Peppers and a Rosemary-Scented Au Jus.

CHICKEN FRIED STEAK

Golden Crisp Chicken-Fried Steak Topped with Creamy Pepper Gravy.

APPLE PORK

Roasted Boneless Pork Loin Sliced Thin, Topped with Cinnamon Spiced Baked Apples, Topped with a Flavorful Apple Cider Sauce.

GRILLED PORK

Center Cut Boneless Iowa Pork Chops, Grilled to Perfection, and Topped with and Herb Scented Au Jus.

ROSEMARY PORK

Boneless Pork Loin Rubbed with Rosemary Leaves, then Perfectly Roasted, Sliced into Medallions, and then Topped with a Light Rosemary Sauce.

BAKED HAM

Classic Smoked Pit Ham, Roasted with Brown Sugar and Molasses, Sliced into Thick, Hearty Pieces.



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CHICKEN PICCATA

Seared Boneless Breast of Chicken, Topped with a Lemon Butter Caper Sauce.

CHICKEN TARRAGON

Seared Boneless Breast of Chicken, Topped with a Creamy Tarragon Sauce and Sautéed Shrimp.

CHICKEN MARSALA

Sautéed Boneless Chicken Breast and Fresh Mushrooms, Finished in Marsala Wine Demi-Glace.

DIJON CHICKEN

Boneless Chicken Breast Seared Golden Brown, Topped with a Cracked Mustard Seed Cream Sauce.

BISTRO CHICKEN

Boneless chicken breast covered with an herb scented cream sauce.

ITALIAN CHICKEN

Roasted bone-in chicken topped with our special blend of Italian seasonings.

CHICKEN KIEV

Boneless breast of chicken rolled in bread crumbs and butter, baked golden brown.

OVEN ROASTED TURKEY

Slow cooked breast of turkey, basted with its own juices.

SHRIMP SCAMPI

Our version of an old favorite that has shrimp sautéed with garlic and butter with a kiss of lemon, tossed in linguine noodles.

EGGPLANT PARMESAN

Slices of fresh eggplant dipped in a special egg batter, quick fried tempura style, and then baked with marinara sauce and three cheeses.

STARCH

Mashed Potatoes with Gravy

Parsley New Potatoes

Garlic Roasted Red Potatoes

Garlic Whipped Potatoes

Rosemary Steak Potatoes

Wild Rice Pilaf

Yukon Gold Potato Croquettes

Wild Mushroom Risotto

VEGETABLE

California Blend Vegetables

Green Bean Amandine

Glazed Baby Carrots

Peas with Mushrooms

Baby Carrots and Sugar Snap Peas

Sautéed Spinach and Garlic

Tender Peas with Pearl Onions

Steamed Broccoli

San Francisco Blend

PREPARED SALAD

Vegetable Crudité

Crunchy Pea Salad

Cavatappi Pasta Salad

Broccoli Cauliflower Salad

Fresh Fruit (In Season)

Greek Pasta Salad