



BLACK-TIE BUFFETS OR PLATED DINNERS

*All buffets include homemade rolls, soda, ice tea, and coffee.
For plated dinners, please add \$1 per person.*

Fresh-from-the-Pit Prime Rib

succulent, slow-smoked prime cut of beef served with au jus and horseradish cream sauce
Market Price

French Rack of Pork Loin

with cranberry glaze
20

Grilled Salmon Filet

drizzled with a lemon and dill cream sauce
20

Hand-Cut Filet Mignon

wrapped in bacon and topped with bleu cheese butter
Market Price

Double-Stuffed Chicken Breast

stuffed with a creamy mixture of artichoke, spinach and parmesan cheese, slow roasted, and topped with a light wine cream sauce
20

With each entrée, choose two side selections and one signature salad
add an additional side or salad for \$1.50 per person

SIDE SELECTIONS

Baked Potato
Roasted Rosemary New Potatoes
Cheese Potatoes
Garlic Mashed Potatoes

Sweet Potato Casserole
Rice Pilaf
Honey-Glazed Carrots
Seasoned Green Beans

From-Scratch Green Bean Casserole
Steamed Vegetable Medley
Sweet Corn
Macaroni & Cheese

SIGNATURE SALADS

House Salad

fresh spring greens, homemade croutons, and our own vinaigrette

Mandarin Orange Salad

fresh spring greens with mandarin oranges, toasted almonds, and a fresh, tangy vinaigrette

Caesar Salad

romaine, homemade croutons, fresh grated parmesan cheese and our homemade caesar dressing

Appetizers, desserts, and vegetarian meals available. Inquire about our choices for children 10 and under.
Sales tax and 18% gratuity added to the total

