



DINNER ENTREES

*All entrees includes salad, vegetable, starch fresh baked breads
Fresh brewed coffee, herbal tea and iced tea.*

ROASTED PRIME RIB

Tender slices of prime beef served with a herb jus and horseradish sauce and
Roasted new potatoes 10 oz. \$24 and 12oz. \$28
(Minimum of 40 people)

NEW YORK STRIP

14 oz. char-grilled New York strip finished with
Blue cheese butter or garlic butter Served with
Chef choice of vegetable and garlic mashed potato \$30

CHICKEN MARSALA

Chicken breast and wild mushroom topped with a sweet Marsala wine reduction
Chef's choice of fresh vegetables \$23

TRADITIONAL LASAGNA

Traditional lasagna made with layers of Italian sausage, roasted peppers, onions
With an array of Italian cheeses and served with garlic bread sticks \$17

CHICKEN FLORENTINE

Breast of chicken stuffed with spinach and rice, wild mushrooms and cheese
Chef's choice of fresh vegetables \$22

ROASTED PORK TENDERLOIN

Roast pork tenderloin with rosemary peppercorn crusting and served
With garlic mashed potatoes and chef choice of vegetables \$22

FRESH GRILLED SALMON

Seared salmon served with lemon olive oil & thyme
Served with grilled vegetables and roasted new potatoes \$23



DINNER BUFFET

*All entrees include your choice of salad, vegetable, starch fresh baked breads
Fresh brewed coffee, herbal tea and iced tea. Minimum of 30 people for the lunch buffets*

ENTREE SELECT TWO

Stuffed chicken breast with wild rice and cheddar cheese
Roast beef
Pork roasted tenderloin
Chicken-(Grilled or Cacciatore)
Baked cod
Garlic sautéed shrimp & pasta
Lasagna

STARCH SELECT TWO

Garlic mashed potatoes
Pasta primavera
Oven roasted new potatoes
Pesto Italiano (Penne, Linguini, Spaghetti)

FRESH VEGETABLE SELECT TWO

Roasted root vegetables
Broccoli and cauliflower buds
Green beans and toasted sweet red peppers

DESSERT

Assorted house made cookies or Tiramisu

\$25 per person