



DINNER MENU

PASTA

CAVATELLI \$3

CHOICE OF: ROASTED GARLIC RED SAUCE OR
PEPPADEW CHEDDAR PINK SAUCE

CORKSCREWS & CHEESE \$4

FOUR CHEESES & PARMESAN TOASTED BREAD CRUMBS

STUFFED MASCARPONE SHELLS \$5

BLEND OF CHEESES, FRESH HERBS AND TOPPED WITH
ROASTED GARLIC RED SAUCE

ZITI & MEATBALLS \$5

ROASTED GARLIC RED SAUCE

SHRIMP AND SPINACH PENNE \$6

SHRIMP SCAMPI IN WHITE ALFREDO SAUCE

PORK

ITALIAN SAUSAGE AND PEPPERS \$5

SLICED ROASTED PORK TENDERLOIN \$5
CRANBERRY JALAPENO SAUCE

BBQ BABY BACK RIBS \$8

AWARD WINNING TENDER IN A SMOKY & SLIGHTLY SWEET BBQ

CHICKEN

HERB CRUSTED LEMON BUTTER \$5

BAKED HERB CRUSTED BREAST IN A LIGHT LEMON SAUCE

CHICKEN FRANCAISE \$6

EGG DIPPED, LIGHTLY SAUTEED BREAST IN A WHITE WINE & LEMON SAUCE

STUFFED THIGHS \$6

STUFFED WITH CORNBREAD STUFFING & DRIZZLED WITH LEMON SHERRY
CREAM SAUCE

PARMESAN CRUSTED \$6

GRILLED AND TOASTED WITH PARMESAN CHEESE, SUN DRIED TOMATOES, &
GARLIC BREAD CRUMBS

MARSALA \$7

PAN FRIED BREAST WITH WILD MUSHROOMS, RED PEPPERS, SUN DRIED
TOMATOES & MARSALA CREAM SAUCE



BEEF

TENDER BRAISED BONELESS SHORT RIBS \$8

REDUCED TOMATO & CHIANTI SAUCE

TENDERLOIN TIPS IN BORDELAISE \$9

ONION AND GARLIC MARINATED & SIMMERED IN A RED WINE REDUCED
DEMI GLAZE WITH CARAMELIZED MUSHROOMS AND ONIONS

TENDER GRILLED FLANK STEAK \$8

WILD MUSHROOM CREAM SAUCE OR FRESH CHIMICHURRI

SLICED ROASTED STRIP LOIN \$10

HERB CRUSTED, SERVED WITH AU JUS AND CREAMY HORSERADISH

FISH

CAST IRON BAKED COD \$6

SEARED THEN BAKED WITH FRESH HERBS, CHERRY TOMATOES,
& LEMON BUTTER SAUCE

BOURBON GLAZED SALMON \$7

GARLIC, BROWN SUGAR, & KENTUCKY BOURBON MARINATED SOCKEYE

CITRUS & HERB CRUSTED SALMON \$7

CITRUS MARINATED & HERB CRUSTED SOCKEYE



DINNER MENU

ACCOMPANIMENTS

- ARROZ Y GANDULES \$2
- SPRING MIX SALAD & SWEET ROLLS \$2
- BAKED TEMPURA BATTERED POTATOES \$2.50
- ROASTED YUKON POTATOES \$2
- GRILLED GREEN BEANS \$2.50
- MARINATED SUN DRIED TOMATO OR SOUTHERN STYLE
- ITALIAN GREENS & BEANS \$2.50
- ROASTED SEASONAL VEGETABLE \$2.50
- CORN ON THE COB (SEASONAL) \$3
- GARLIC SMASHED POTATOES \$3
- YUKON GOLDS MASHED WITH BUTTER, SOUR CREAM & GARLIC
- BACON AND LEEK SCALLOPED POTATOES \$4
- ROASTED BALSAMIC BRUSSELS SPROUTS \$4

ENTREES SERVED OVER

- ANGEL HAIR OR LINGUINE PASTA \$1
- CILANTRO JASMINE RICE \$1

CARVING STATIONS

- BRUNCH HAM \$10
- ROASTED PORK TENDERLOIN \$10
- FRESH CHIMICHURRI & CRANBERRY JALAPENO JAM
- ROASTED TURKEY \$12
- SAGE TURKEY GRAVY
- ROASTED STRIP LOIN \$14
- AU JUS & CREAMY HORSERADISH
- ROASTED PRIME RIB \$16
- AU JUS AND CREAMY HORSERADISH
- ROASTED BEEF TENDERLOIN \$18



(PRICES/ITEMS MAY CHANGE UPON AVAILABILITY IN FLUCTUATING MARKETS)

SUBTOTAL SUBJECT TO 20% SERVICE CHARGE AND 7.25% STATE SALES TAX

HAVE SOMETHING ELSE IN MIND?
WE HAVE UNLIMITED POSSIBILITIES.
ADDITIONAL PRICING UPON REQUEST.

LINEN SERVICE AVAILABLE FOR AN ADDITIONAL FEE
IVORY FLOOR LENGTH, CHAIR COVERS, CHOICE COLOR NAPKIN



BUFFETS INCLUDE:

- PLATE WARE, SILVERWARE, GLASS WATER GOBLET.
- BUFFET SET/UP & TEAR DOWN
- CATERING STAFF TO CLEAR TABLES AND REFRESH WATER
- COFFEE & TEA