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## PLATED DINNER MENU

*Our Plated Dinner Menu is served with Mixed Green Salad, Two Dressings, Assorted Dinner Rolls, Coffee & Ice Water*

*Per person pricing includes linens, china, silverware & glassware.*

*Guest "Choice" of (2) Entrees (for over 50 guests) – add \$3.00 per person – same sides for both choices.*

*6% Sales Tax and 20% Service Fee will be added to your total bill.*

### BEEF ENTRÉES

- SLOW ROASTED POT ROAST**, pan gravy, parmesan mashed, honey glazed baby carrots...\$23.99  
**PRIME CUT PUB STEAK**, with garlic butter, roasted red skin potatoes, green beans & red peppers (GF)...\$25.99  
**FILET & CHICKEN DUET**, grilled petit filet with bordelaise sauce and grilled pesto chicken breast with garlic oil, butter & cream mashed, green beans (GF)...\$28.99

### CHICKEN ENTRÉES

(\$23.99 unless noted\*)

*(all chicken is boneless, skinless chicken breast)*

- BOURSIN CHICKEN**, with Boursin cream sauce topped with crispy bacon bits, roasted garlic mashed, honey baby carrots (GF)  
**CHICKEN POMODORO**, white wine butter sauce, basil, red onion & tomato, served with butter & cream mashed, green beans (GF)  
**BOURBON CHICKEN**, bourbon sauce & crispy French fried onions, served with roasted paprika potatoes, green beans (GF/no onions)  
**CHICKEN CORDON BLEU**, Swiss Béchamel & crispy prosciutto with butter & cream mashed, green beans & carrots  
**CHICKEN PARMESAN**, parmesan bread crumb coating, with choice of pesto Alfredo sauce or marinara, served with herb roasted potatoes and squash medley  
**CHICKEN WELLINGTON**, golden brown puff pastry surrounds a boneless chicken breast layered with provolone cheese, pancetta, spinach & onion, topped with a mushroom sherry cream sauce, served with parmesan mashed, green beans & red peppers...\$25.99\*

### PORK & FISH

- HERB CRUMB CRUSTED PORK LOIN**, Dijon rub, bourbon sweet potato mash, green beans ...\$23.99  
**BAKED WHITE FISH**, white wine butter sauce, brown rice, green beans (GF)...\$23.99  
**BLACKENED SALMON**, chimichurri, roasted paprika potatoes, green beans & red peppers (GF)...\$25.99  
**GRILLED SALMON**, leek cream sauce, butter & cream mashed, green beans & carrots...\$25.99

### VEGETARIAN (\$20.99)

- SESAME GINGER VEGETABLES ON BROWN RICE** (VEGAN, GF, DF)  
**GRILLED PORTABELLO on WARM QUINOA SALAD**, kale, black beans, bell peppers, carrots (VEGAN, GF, DF)  
**THREE CHEESE TORTELLINI**, choice of Alfredo, Pesto Cream or Marinara sauce, Chef's vegetable  
**BUTTERNUT SQUASH RAVIOLI**, sage butter sauce  
**VEGGIE LASAGNA**, ricotta, squash, zucchini & spinach filling, parmesan & mozzarella, choice of pesto Alfredo or marinara (available for 10 or more guests)

*Special dietary meals available by pre-order in addition to regular menu selections. Please indicate if CELIAC for GF.*

*\*Sides and sauces can be substituted.*

*\*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*