

# DINNER MENU



## Fall/Winter

Dinner Menus are served with Iced Tea, Rolls, & Dessert and include place settings for each guest.

### Menu One - \$28

Pulled Pork Barbeque  
with Buns & Assorted BBQ Sauces  
Chicken Tenders with Honey Mustard Sauce  
Chef's Garden Salad with Carrots, Tomatoes,  
Cucumbers & Croutons and Balsamic Vinaigrette & Ranch  
Dressing  
Coleslaw  
Macaroni & Cheese

### Menu Two - \$30

\*Roast Pork Loin with Mustard Cream Sauce  
Tortellini with Bolognese Sauce  
Caesar Salad with Parmesan & Croutons  
Green Bean Orzo Salad  
Roast New Potatoes  
Honey Glazed Carrots

### Menu Three - \$32

Chicken with Sun-Dried Tomato Sauce  
Beef Tips & Mushroom Gravy  
Spinach Salad with Bacon, Red Onion, Chopped Hard  
Boiled Egg & Toasted Sesame Vinaigrette  
Creamy Mashed Potatoes  
Roast Vegetable Medley  
Squash Casserole

### Menu Four - \$36

\*Roast Tenderloin of Beef  
Salmon with Beurre Blanc  
Arugula Salad with Apples, Pecans, Blue Cheese  
Crumbles and Balsamic Vinaigrette  
Quinoa Salad with Roasted Butternut Squash  
Roasted Asparagus  
Potatoes Au Gratin

## Dessert Options:

Banana Pudding, New York Style Cheesecake, Key Lime Pie, Chocolate Layer Cake, Bourbon Pecan Pie, and Peanut Butter Pie

## Dinner Options:

Check out our Appetizers & Snacks menu to add hors d'oeuvres before your meal  
Coffee service is \$1.50 per guest or \$50 for coffee urn for 50 guests  
\*Carving Station Fee is \$50  
Vegetarian, Vegan & Gluten free menu items available upon request

Minimum order of 15 guests is required. All prices are listed per person, subject to 8% sales tax and 21% service fee. All menus can be customized for your special needs and dietary requests in advance.

# DINNER MENU



## Spring/Summer

Dinner Menus are served with Iced Tea, Rolls, & Dessert and include place settings for each guest.

### Menu One - \$28

Chicken with Sun-Dried Tomato Sauce  
Tortellini Alfredo  
Caesar Salad with Parmesan & Croutons  
Caprese Salad  
Roasted Broccoli  
Baked New Potatoes

### Menu Two - \$30

\*Pork Loin with Dijon Cherry Mustard Sauce  
Chicken with Balsamic Glaze  
Mandarin Orange Arugula Salad with Shaved  
Parmesan & Croutons  
Herbed Rice Pilaf  
Garlic Green Beans  
Corn Soufflé

### Menu Three - \$32

Chicken with Pesto Sauce  
Salmon with Roasted Red Pepper Sauce  
Chef's Garden Salad with Carrots, Tomatoes,  
Cucumbers & Croutons. Served with Balsamic  
Vinaigrette & Ranch Dressing  
Mediterranean Orzo Pasta  
Roast Vegetable Medley  
Mashed Potatoes

### Menu Four - \$36

\*Roast Tenderloin of Beef  
Crab Cakes with Remoulade  
Strawberry Summertime Salad with Mixed Greens  
with Strawberries, Pecans, Feta,  
and Lemon Poppy Seed Dressing  
Cous Cous Salad with Tomatoes & Mint  
Brussel Sprout Au Gratin  
Rosemary Roasted New Potatoes

### Dessert Options:

Banana Pudding, New York Style Cheesecake, Key Lime Pie, Chocolate Layer Cake, Bourbon Pecan Pie, and Peanut Butter Pie

### Dinner Options:

Check out our Appetizers & Snacks menu to add hors d'oeuvres before your meal  
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