

Dinner Banquet Menu

Entrees include: Coffee or Tea, Fresh Baked Bread and Butter, Fresh Garden Salad with Italian Vinaigrette, Choice of Vegetable and Starch
(Additional salad dressing choices add .50 per person)

Poultry Entrees

ROSEMARY CRUSTED CHICKEN BREAST \$24

Free Range Semi Boneless Chicken Breast,
Rosemary Lemon Rub, Beurre Blanc

CHICKEN DIANE \$25

Free Range Semi Boneless Chicken Breast with
Classic Sauce of Mushrooms, Shallots,
Brandy and Dijon

CHICKEN DEJONGHE \$26

Free Range Semi Boneless Chicken Breast,
Garlic Parmesan Panko Crust, Beurre Blanc

CAPRESE CHICKEN \$28

Free Range Semi Boneless Chicken Breast,
Fresh Mozzarella Cheese, Charred Tomato Sauce,
Pesto Bread Crumbs

CHICKEN BOSCO \$28.50

Free Range Semi Boneless Chicken Breast,
Roasted Wild Mushrooms, Black Truffle Demi-Glace

CHICKEN ROMESCO \$27

Free Range Semi Boneless Chicken Breast,
Roasted Red Repper Almond Sauce

HOT BRINED CHICKEN \$25

Free Range Semi Boneless Chicken Breast,
Lemon Herb Brine, Vesuvio Sauce

GREEK CHICKEN \$26

Free Range Semi Boneless Chicken Breast,
Lemon Egg Sauce, Fresh Baby Spinach, Feta

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Prices are subject to sales tax and gratuity. A room charge may be applied to groups under 25.

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Beef Entrees

FILET OF SIRLOIN WITH BOSCO SAUCE \$29

8 oz, Roasted Wild Mushrooms,
Black Truffle Demi-glace

FILET OF SIRLOIN WITH BÉARNAISE SAUCE \$29

8 oz, Tarragon Hollandaise

**FILET OF SIRLOIN WITH
PORCINI DEMI-GLACE \$29**

8 oz, Pan Seared

FILET OF SIRLOIN \$29

Burgundy Demi-glace

FILET OF SIRLOIN \$29

Hollandaise, Creamed Spinach

BRAISED SHORT RIB \$32

Tender Slow Cooked Short Ribs, Red Wine Pan Gravy

NEW YORK STRIP STEAK AU POIVRE \$39

12 oz, Certified Angus

GRILLED RIBEYE \$42

14 oz, Caramelized Shallot, Demi, and Fried Leeks

Upgrade to Filet Mignon \$9

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Seafood Entrees

LEMON DILL TILAPIA \$24
Pan Seared, Lemon Dill Sauce

PECAN ROSEMARY CRUSTED TILAPIA \$24
Beurre Blanc

ROMESCO MAHI MAHI \$29.5
Roasted Red Pepper Almond Sauce

MAPLE WALNUT CRUSTED SALMON \$29.5
Atlantic, Wild Caught

SEARED SALMON \$29.5
Atlantic, Wild Caught, Pan Seared,
Beurre Blanc Sauce

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Pork Entrees

12 oz. BONE IN PORK CHOP \$29
Apple Chutney

10 oz. SINATRA BONELESS PORK CHOP \$24
Garlic Parmesan Crust

10 oz. SEARED BONELESS PORK CHOP \$24
Bacon Rosemary Pan Gravy

12 oz. BONE IN PORK CHOP \$29
Porcini Demi-Glace

Vegetarian Entrees

CRISPY POLENTA \$25
Mushroom Ragu

STUFFED ACORN SQUASH BOWL \$25
Quinoa Pilaf, Sage Brown Butter Sauce

RATATOUILLE \$25
Eggplant, Zucchini, Yellow Squash, Tomato,
Red Onion, Fresh Herb Tomato Sauce
Over Creamy Polenta

LASAGNA \$25
Layers of Pasta, Zucchini, Cheese, Meatless
Marinara served with
Oven Roasted Seasonal Vegetables

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Dinner Pairings

FILET OF SIRLOIN AND CHICKEN \$34
Diane Sauce

FILET OF SIRLOIN AND CHICKEN \$34
Au Poivre Sauce

**FILET OF SIRLOIN AND STUFFED
SHRIMP DEJONGE \$36**
Demi-Glace, Beurre Blanc

FILET OF SIRLOIN AND SALMON \$36
Demi Glace, Maple Walnut Crust

FILET OF SIRLOIN AND MAHI MAHI \$36
Demi Glace, Pineapple Papaya Salsa

Upgrade to Filet Mignon \$9

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Starch & Vegetable Options

Choose one of each

Starch Options

CRÈME FRAICHE WHIPPED POTATO

RICE PILAF

HERB ROASTED POTATOES

POLENTA CAKE

\$1.00 Upcharge

ROASTED GARLIC BACON MASHED

**RED POTATO YUKON GOLD AND PURPLE
PERUVIAN POTATO MEDLEY**

POTATOES AU GRATIN

Vegetable Options

GREEN BEANS

OVEN ROASTED SEASONAL VEGETABLES

ROASTED BABY CARROTS

\$1.00 Upcharge

ROASTED ASPARAGUS