

# Plated Dinners

Options below reflect the most requested items. You can select one item for all your guests or up to **three items maximum**. The potato/starch and vegetable selections are the same for the entire group.

**All meals are accompanied by mixed greens garden salad with champagne vinaigrette, homemade bread & whipped butter**

Entrees		Potatoes & Starches	
Chicken Entrees		(Choice of 1 for entire group)	
Asiago Chicken	Saturday \$24 Sun-Fri \$22	Garlic Parmesan New Potatoes	
Caprese Chicken	\$24 \$22	Au Gratin Potatoes +\$.50	
Chicken Cordon Bleu + \$1	\$24 \$22	Twice Baked Potatoes +\$.75	
Chicken Parmesan	\$24 \$22	Whipped Potatoes	
Chicken Marsala	\$24 \$22	Penne Marinara	
Italian Grilled Chicken	\$24 \$22	Penne Alfredo + \$.50	
Seafood Entrees		Traditional Mac & Cheese	
Bourbon Glazed Salmon	Saturday \$29 Sun-Fri \$24	Rosemary Garlic Redskins	
Baked Grouper	\$29 \$24	Rice Pilaf	
Beef Entrees		Vegetable	
		(Choice of 1 for entire group)	
12 oz Strip Steak	\$33 \$28	Green Beans Almondine	
6 oz Filet Mignon	\$39 \$33	Mediterranean Green Beans	
Prime Rib (minimum of 15 guests)	\$35 \$29	Vegetable Medley	
Bone-in Pork Chops	\$26 \$22	Grilled Zucchini +\$1	
Beef Kabobs	\$24 \$22	Ginger Honey Glazed Baby Carrots	

## Duet Option

Choose 1: Beef Kabobs or 6oz Strip Steak

Choose 1: Chicken Parmesan, Asiago Chicken, Chicken Marsala

Plus: 1 Starch, 1 Vegetable, Salad, Bread & Butter

Saturday Sun-Fri  
\$39 \$34

**All meals are accompanied by mixed greens garden salad with champagne vinaigrette, homemade bread & whipped butter**

*Service Charge of 20% and Sales Tax of 6.75% are not included*

Includes house centerpieces

Includes color coordinated linens

Includes non-alcoholic beverage service - Water, Coffee, Tea & Soda

Includes 4 hour room use, setup and cleanup

## Desserts

Warm Fruit Cobbler: Choice of Peach or Apple	\$4 per person
Chocolate Chip Cookies	\$14 per dozen
Cheesecake Variety	\$5 per person



Apr-25