



Grand Soiree

Plates will include a dinner salad, entrée, starch, vegetable along with a warm roll and butter

SALAD (Choose one)

Garden Salad, mixed greens w/ tomato, cucumber, red onion dressed with Italian Vinaigrette.

Spring Mix, chopped spring mix with dried cranberries, bleu cheese crumbles, thinly sliced red onion dressed in a Balsamic Vinaigrette.

Caesar Salad, chopped mixed greens, shredded parmesan, house made croutons tossed in Caesar dressing.

Strawberry Bliss, Spinach and Spring mix topped with Feta cheese, toasted almonds and sliced strawberries drizzled with Poppysseed dressing.

Baby Wedge, Iceberg wedge topped with bacon, diced egg, diced tomato, thinly sliced red onion with bleu cheese dressing.

ENTREES (Choose one)**

Grilled Chicken with a Creamy Chardonnay

Chicken Marsala

Tuscan Chicken

Chicken Parmigiana served with pasta

Tri Tip, Sliced

Steak with Demi-Glace

Garlic Butter Sirloin topped Sautéed Mushrooms

Ribeye with herbed compound butter

Bacon wrapped Filet Mignon

Panko Crusted Cod with Dijon Sauce

Drunken Scallops and Shrimp Skewers

Smoky Crusted Salmon over a bed of rice

VEGETARIAN OPTIONS: (Choose one)

Tuscan Garden Pasta served with Garlic French Roll

Mushroom Loaf with Gravy

Mushroom Wellington

STARCH (Choose one)

Garlic Herb Mashed Potatoes

Roasted Red Potatoes

Mashed Sweet Potatoes

Potato Au Gratin

Baked Fingerling Potatoes

Rice Pilaf

Wild Grain Rice

Herb and Butter Pasta

Parmesan and Garlic Pasta

Pasta tossed in Alfredo sauce

VEGETABLE (Choose one)

Seasonal Medley, tossed in butter and seasonings

Premium Medley-Yellow squash, red peppers, broccoli and greens

Sautéed greens beans with bacon, diced tomato and onions

Sautéed Brussel sprouts pancetta, mushroom and onions

****Combo Entrée or Multiple Entrée options available, additional cost applies.**