

# Swan Court Conference Center

## Served Dinner Menu

### **ALL ENTREES INCLUDE:**

DINNER SALAD, CHOICE OF ONE STARCH FOR ALL PLATES (RICE PILAF, MASHED POTATOES OR ROASTED RED POTATOES), SEASONAL VEGETABLES, DINNER ROLLS WITH BUTTER, ICED TEA AND WATER.

### **CHICKEN PICCATA - \$26.99**

CHICKEN BREAST WITH LEMON CAPPER SAUCE.

### **CHICKEN MARSALA - \$26.99**

LIGHTLY COATED CHICKEN BREAST COOKED WITH MARSALA WINE SAUCE AND MUSHROOMS.

### **ARTICHOKE MUSHROOM CHICKEN - \$25.99**

LIGHTLY SEASONED CHICKEN BREAST COOKED WITH ARTICHOKE MUSHROOM SAUCE.

### **SLICED TRI TIP PLATTER - \$24.99**

6 OZ. SLOW SMOKED SLICED TRI TIP.

### **CITRUS SALMON FILET - MARKET PRICE**

BAKED WITH A LIGHT BUTTER AND CHEF'S SPECIAL BLEND SEASONING.

### **WHISKEY SIRLOIN - \$28.99**

10 OZ. SIRLOIN COVERED WITH YOUR CHOICE OF WHISKEY RIVER SAUCE, SPECIAL SAUCE OR GORGONZOLA BUTTER.

### **RIB EYE STEAK - \$34.99**

10 OZ. CHOICE CUT OF FLAME BROILED RIB EYE STEAK.

### **CHEF'S CHOICE FISH OF THE DAY - MARKET PRICE**

TO BE DETERMINED 30 DAYS BEFORE THE EVENT.

### **ADD A DESSERT:**

SCOOP OF VANILLA ICE CREAM: \$2 PER PERSON

BROWNIE: \$3.50 PER PERSON

COOKIE: \$1.75 PER PERSON

Prices subject to change – Prices subject to 18% service charge and current sales tax – Only one (1) starch may be chosen for all entrees – Higher price of the two (2) entrees will be charged for both entrees – All meat must be cooked to the same temperature – Spilt checks not available – Custom menus available. Updated 02/2019