



Featured Duet Entree Plated

All plated dinner menus include starch, vegetable, salad, bread item, fresh brewed regular and decaffeinated coffee or iced tea.

NY Strip Steak ^{GF}

Char-grilled 8oz, Bistro Cut, New York Strip Steak
served with a Compound Butter or Au Poivre Sauce \$35.95 Per Person

Choose One Entree Pairing

Marry Me Chicken ^{GF}

Pan seared Chicken Breast in a rich Sundried
Tomato Pancetta Cream Sauce.

Chicken Saltimbocca

Parmesan and Herb Bread Crumb crusted Chicken
Breast topped with Prosciutto, Fresh Mozzarella and a
light White Wine Cream Sauce.

Greek Chicken ^{GF}

Grilled Chicken Breast topped with Feta, Tomato and
Arugula with a Lemon Wine Sauce.

Ranch Chicken

Ranch seasoned Panko Bread Crumbs, pan
fried with a Bechemel Sauce.

Pork Mignon ^{GF}

Grilled Pork Filet wrapped with Bacon and
topped with a Caramelized Red Onion Cream
Sauce.

Salmon Beurre Blanc

Pan Seared Salmon topped with Shrimp
and Dill Beurre Blanc Sauce.

ENHANCEMENTS

- Sautéed Button Mushrooms: ^{GF}..... \$2.00 Per Person
- Grilled Portabella Mushrooms: ^{GF} .. \$3.00 Per Person
- Oscar Topping with Crab, Asparagus,
Hollandaise Sauce: \$5.75 Per Person
- Scallop Skewer: \$8.75 Per Person
- Bleu Cheese Sauce: \$3.00 Per Person
- Chimichurri Rub - Parsley, Garlic
and Olive Oil Pesto: ^{GF}..... \$1.75 Per Person
- Hotel Compound Butter: ^{GF}..... \$1.75 Per Person

Prices are subject to a 20% administrative Fee and Applicable Taxes.

Prices are subject to change and are not guaranteed until 30 days prior to your event date.

Please ask your event specialist on how to lock in your price upon booking your event.