



Plated

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

POULTRY:

Chicken Florentine: \$28.50 per person

Butterflied Chicken Breast filled with Spinach, Bacon and Cheese topped with a Cream Sauce

Chicken Saltimbocca: \$28.50 per person

Pan Seared Chicken Breast topped with Prosciutto, Mozzarella Cheese and a light Cream Sauce

Pecan Crusted Chicken: \$28.50 per person

Pecan Crusted Chicken Breast pan fried served with a Raspberry Compote

Almond Crusted Chicken: \$28.50 per person

Panko Almonds crusted Chicken Breast pan fried with Hollandaise Sauce

Greek Chicken: \$28.50 per person (GF)

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

Blackened Chicken: \$28.50 per person

Blackened Chicken Breast pan fried topped with a Blueberry Cream Sauce

Chicken En Croute: \$28.50 per person

Chicken Breast, Red Pepper and Mozzarella Cheese wrapped in Puff Pastry with Hollandaise Sauce

Chicken Newburg: \$31.50 per person

Sautéed Chicken Breast topped with Lobster and Crab with Newburg Sauce

Chicken Parmesan: \$28.50 per person

Herb and Cheese Breaded Chicken Breast topped with a Tomato Basil Marinara Sauce

Cornish Game Hen: \$31.50 per person

Garlic infused Herb Roasted Cornish Game Hen stuffed with Bread Dressing

Duet Plate:

Create your own Duet Plate with two (2) entrees. Price is calculated by adding 60% of the lower priced entrée to the higher priced entrée.

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

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PORK:

Pork Mignon: \$29.00 per person

Grilled Pork Fillet wrapped with Bacon and topped with a Red Onion Cream Sauce

Pork Picatta: \$27.50 per person

Lightly dusted Sautéed Pork Medallion served with a Lemon Beurre Blanc Sauce

Encrusted Pork: \$27.50 per person

Breaded Pork Medallion pan fried topped with a Creamy Sweet Onion Sauce

Pork Osso Bucco: \$28.00 per person

Braised Pork Shank simmered in a savory Pork Sauce with diced Vegetables

Teriyaki Grilled Pork Chop: \$27.50 per person

Marinated Grilled Pork Chop with Asian Glaze and topped with Roasted Apples

Pork Roulade: \$28.00 per person

Roast Pork Loin filled with a sweet Italian Sausage, Pancetta and Parmesan Dressing with a Madeira Sauce

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BEEF

New York Strip: \$35.00 per person (GF)

Char Grilled New York Strip Steak

Prime Rib: \$45.00 per person (GF)

Slow Roasted Prime Rib cooked with Beef Au Jus and Horseradish on the side

Boneless Ribeye: \$46.00 per person (GF)

Char Grilled Boneless Ribeye

Beef Mignon: \$47.00 per person

Char Grilled Beef Filet from the Tenderloin with a Béarnaise Sauce on the side

Chateaubriand: \$46.00 per person

Whole Roasted Beef Tenderloin cut into Medallions with a Beef Demi-glace

Beef Wellington: \$47.00 per person

Beef Tenderloin topped with Mushrooms, Onions and Demi-glace on top of a Puff Pastry

Hickory Smoked Beef Brisket: \$35.00 per person (GF)

Slices of Smoked Beef Brisket skewered and served with a Beef Demi-glace.

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FISH:

Black & Blue Salmon: \$33.00 per person (GF)

Blackened Salmon topped with double Cream Bleu Cheese Sauce

Grilled Salmon: \$33.00 per person (GF)

Grilled Salmon served with a light Butter Dill Sauce

Salmon Au Gratin: \$34.00 per person

Pan Seared Salmon topped with Crab and Feta

Salmon En Croute: \$32.00 per person

Salmon wrapped in a Butter Puff Pastry served with Hollandaise Sauce

Almond Crusted Walleye: \$33.00 per person

Almond Panko Crusted Walleye pan fried and served with Jalapeno Tartar

Parmesan Crusted Cod: \$29.00 per person

Oven Baked Cod Encrusted with Parmesan Panko Crumbs

Shrimp Kabobs: \$28.00 per person

Grilled Shrimp and Andouille Sausage with a Choron Hollandaise Sauce

Blackened Tuna: \$33.00 per person

Blackened Ahi Tuna Steak pan seared and topped with a Blueberry Cream Sauce

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VEAL • LAMB • DUCK:

Veal Picatta: \$36.00 per person

Lightly dusted Sautéed Veal Cutlet with a Lemon Beurre Blanc Sauce

Veal Parmesan: \$36.00 per person

Herb and Cheese Breaded Veal Cutlet pan fried with Marinara Sauce

Veal Chop: \$48.00 per person (GF)

Grilled Veal Rib Chop with a Veal Reduction

Lamb Chops: \$43.00 per person (GF)

Herb Roasted Whole Rack of Lamb with a Lamb Reduction

Duck Breast Medallions: \$32.00 per person

Infused with Roasted Garlic and pan seared topped with Duck Confit in a Madeira Sauce

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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

VEGETARIAN:

Spinach Lasagna: \$29.00 per person

Layers of Pasta with Spinach, Ricotta and Parmesan Cheeses with Cream Sauce

Eggplant Parmesan: \$28.00 per person

Herb Breaded pan fried Eggplant topped with Marinara Sauce and Mozzarella Cheese

Pasta Primavera: \$28.00 per person

Penne Pasta tossed with Vegetables and a Creamy Alfredo Sauce

Vegetable En Crouete: \$29.00 per person

Ratatouille Grilled Vegetables encrusted with Puff Pastry

Portabella Ravioli: \$29.00 per person

Ravioli filled with Portabella Mushrooms topped with an Alfredo Cream Sauce

Quinoa: \$28.00 per person (GF)

Curry Seasoned Quinoa with Roasted Vegetables

Squash Bowl: \$28.00 per person (GF)

Wild Rice, Carrots, Celery, Kale, Dried Cranberries, Onions, Pecans and Apples

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Plated – Side Items

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Starches:

- Red Skin Smashed Potatoes (GF)
- Roasted Yukon Baby Potatoes (GF)
- Sea Salted Baked Potatoes (GF)
- Dauphinoise Potatoes (GF)
- Rice Pilaf (GF)
- Penne Pasta with Marinara Sauce
- Cheese Tortellini with Cream Sauce
- Gourmet 3 Cheese Macaroni
- Spaetzels with Brown Butter
- Parmesan Yukon Baby Potatoes (GF)
- Orzo Fresco

Vegetables:

- Key West Blend (GF)
- Prince Charles Blend (GF)
- Green Beans with Baby Carrots (GF)
- Green Beans with Bacon (GF)
- Green Beans with Almonds (GF)
- Baby Glazed Carrots (GF)
- California Blend (GF)
- Steamed Asparagus Bundles (add \$2.00 per guest) (GF)
- Marinated Grilled Asparagus (GF)
- Roasted Brussel Sprouts (GF)
- Roasted Vegetables (GF)
- Ratatouille (GF)
- Zucchini Al Forno



Salads:

- Tossed Garden Salad
- Spinach Salad (GF)
- Classic Caesar Salad
- Italian House Salad
- Mixed Malibu Salad (GF)
- Parmesan Peppercorn
- Greek Salad (GF)
- Lemon Waldorf Salad (GF)
- Baby Shrimp Salad (GF)
- Fresh Fruit Salad (GF)
- BLT Salad
- Caprese Stacked Salad (GF)
- Honey Dijon Mixed Greens (GF)
- Arugula Pear Salad (GF)

Bread Items:

- Assorted Dinner Rolls
- Wheat Rolls
- Potato Rolls
- French Bread
- Rosemary Bread
- Pepperoni Bread (add \$2.00 per person)

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Ala Carte

Beverages:

Regular Coffee (Minimum 3 Gallons)	\$30 per gallon
Decaffeinated Coffee (Minimum 3 Gallons)	\$30 per gallon
Fresh Brewed Iced Tea (Minimum 3 Gallons)	\$25 per gallon
Lemonade (Minimum 3 Gallons)	\$20 per gallon
Fruit Punch (Minimum 3 Gallons)	\$20 per gallon
Orange Drink (Minimum 3 Gallons)	\$20 per gallon
Orange, Cranberry, Tomato Juice ...	\$4.50 per serving
Bottled Water 12oz	\$1.50 each
Canned Soft Drinks 12oz	\$2.00 each
Bottled Ice Tea 18oz	\$2.75 each
Bottled Lemonade 12oz	\$3.00 each

Deluxe Coffee Station: \$2.50 per person

Includes:

- Mini Chocolate Chips (GF)
- Cinnamon Sticks (GF)
- Whipped Cream (GF)
- Flavored Creamers (GF)
- Sugar (GF)
- Cherries (GF)



Executive Package: (Per Person)

Half day Four (4) hours	\$6.00
Full day Eight (8) hours	\$8.00

Includes:

- Bottled Water
- Regular Coffee
- Decaffeinated Coffee
- Iced Tea
- Lemonade
- Canned Soft Drinks

*Executive Package is available
Monday thru Friday On-Premise Only

Thirst Quencher Package: (Per Person)

Up to Three (3) hours	\$3.50
Up to Six (6) hours	\$5.50

YOUR CHOICE OF TWO (2):

- Regular Coffee and Decaffeinated Coffee
- Iced Tea
- Lemonade



Breakfast Menus served from 7:00am to 9:00am • Lunch Menus served from 11:00am to 2:00pm

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BEVERAGE

Cold Brew

Brew Bar Bundle:

Per Guest\$3.75 per guest
Per Gallon (Minimum 3 Gallons)\$75 per gallon

Chilled Signature Cold Brew Black Coffee:

- Flavored Syrups:
 - Vanilla
 - Caramel
 - Hazelnut
 - Spiced Brown Sugar
- Half & Half
- Sweet Cocoa Powder
- Sweet Whipped Cream
- Sugar and Sweeteners
- Ground Cinnamon
- Chocolate Drizzle
- Caramel Drizzle

Iced Coffees:

Vanilla Iced Coffee

Cold Brew combined with Milk and Sweet Vanilla Syrup, served over ice.

Per Gallon (Minimum 3 Gallons)\$45 per gallon

Iced Caramel Macchiato Cold Brew

Cold Brew combined with Milk, Caramel, Vanilla Syrup and served over ice with Sweet Whipped Cream and Caramel Drizzle to finish.

Per Gallon (Minimum 3 Gallons)\$50 per gallon

Deluxe Iced Cold Brew

Cold Brew Black Coffee served with flavored Creamers, Sugars and Sweeteners, Sweet Whipped Cream and Half & Half.

Per Gallon (Minimum 3 Gallons)\$30 per gallon



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