



Plated

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

POULTRY:

Chicken Florentine: \$27.50 per person

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

Chicken Saltimbocca: \$27.50 per person

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

Pecan Crusted Chicken: \$27.50 per person

Pecan Crusted Chicken Breast pan fried served with a Raspberry Compote

Almond Crusted Chicken: \$27.50 per person

Panko Almonds crusted Chicken Breast pan fried with Hollandaise Sauce

Greek Chicken: \$27.50 per person ^{GF}

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

Blackened Chicken: \$27.50 per person

Blackened Chicken Breast pan fried topped with a Blueberry Cream Sauce

Chicken En Croute: \$27.50 per person

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

Chicken Newburg: \$30.00 per person

Sautéed Chicken Breast topped with Lobster and Crab with Newburg Sauce

Chicken Parmesan: \$27.50 per person

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

Cornish Game Hen: \$30.00 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.

ENHANCMENTS:

- 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: \$27.75 per person

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

Pork Picatta: \$26.50 per person

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

Encrusted Pork: \$26.50 per person

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

Pork Osso Bucco: \$27.00 per person

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

Teriyaki Grilled Pork Chop: \$26.50 per person

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

Pork Roulade: \$27.00 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: \$34.00 per person (GF)

Char Grilled New York Strip Steak

Prime Rib: \$44.00 per person (GF)

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

Boneless Ribeye: \$44.00 per person (GF)

Char Grilled Boneless Ribeye

Beef Mignon: \$46.00 per person

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

Bistro Filet: \$34.00 per person

Char Grilled Tenderized Beef Filet with a Béarnaise Sauce on the side

Chateaubriand: \$44.00 per person

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

Beef Wellington: \$44.00 per person

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

Beef Bracholi: \$31.00 per person

Braised Beef Roulades filled with Bacon, Cheese, and Breading with a Madeira Sauce

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FISH:

Black & Blue Salmon: \$31.00 per person (GF)

Blackened Salmon topped with double Cream Bleu Cheese Sauce

Grilled Salmon: \$31.00 per person (GF)

Grilled Salmon served with a light Butter Dill Sauce

Salmon Au Gratin: \$32.00 per person

Pan Seared Salmon topped with Crab and Feta

Salmon En Croute: \$30.00 per person

Salmon wrapped in a Butter Puff Pastry served with Hollandaise Sauce

Almond Crusted Walleye: \$31.00 per person

Almond Panko Crusted Walleye pan fried and served with Jalapeno Tartar

Parmesan Crusted Cod: \$28.00 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: \$31.00 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: \$28.00 per person

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

Eggplant Parmesan: \$27.00 per person

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

Pasta Primavera: \$27.00 per person

Penne Pasta tossed with Vegetables and a Creamy Alfredo Sauce

Vegetable En Crouete: \$28.00 per person

Ratatouille Grilled Vegetables encrusted with Puff Pastry

Portabella Ravioli: \$28.00 per person

Ravioli filled with Portabella Mushrooms topped with an Alfredo Cream Sauce

Quinoa: \$27.00 per person (GF)

Curry Seasoned Quinoa with Roasted Vegetables

Squash Bowl: \$27.00 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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