

Banquet Menu

- Dinner -



Plated Dinner

All plated dinner entrées include a house salad, fresh baked rolls, dessert, ice water and iced tea.

- Beef -

Braised Steak Tips - \$32

Garlic and herb marinated steak tips slowly braised with our house red wine, julienned red onions and roasted cherry tomatoes. Served with buttery saffron rice and sautéed wild mushrooms.

Prime Rib - \$35

Sea salt and herb crusted prime rib slowly roasted on a bed of carrots, celery and onions. Served with au jus, a baked potato and green beans.

8oz Grilled Steak

Marinated Sirloin - \$35 • Ribeye - \$38 • Filet - \$40

Seasoned and grilled to perfection to enhance the natural flavors of the meat, paired with a savory sauce. Served with garlic mashed potatoes and a seasonal vegetable medley.

- Seafood -

Baked Tilapia - \$26

Baked tilapia with a choice of a pecan crust or a tropical fruit chutney. Served with wild rice pilaf and a seasonal vegetable medley.

Tequila Sunrise Salmon - \$30

Salmon braised in a mixture of tequila, orange juice, pineapple juice and honey. Served with herb roasted potatoes and a seasonal vegetable medley.

Sea Bass - \$39

Pan seared sea bass in a citrus wine sauce. Served with wild rice pilaf and honey glazed carrots.

All food and beverage pricing is subject to 12% tax and 22% service charge

Plated Dinner

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- Chicken -

Parmesan Crusted Ranch Chicken Breast - \$26

Ranch marinated chicken breast, crusted with a garlic Parmesan breading baked to a golden brown. Served with garlic mashed potatoes and bacon green beans.

Sesame Chicken Breast with Orange Ginger Compote - \$27

Chicken breast braised in a tangy sesame citrus sauce and topped with an orange ginger compote. Served with a sweet potato hash and garlic asparagus tips.

Stuffed Chicken Breast - \$30

Chicken breast stuffed with smoked Gouda cheese and your choice of kielbasa, mushrooms or asparagus. Served with a balsamic glaze, twice baked bourbon sweet potato and a seasonal vegetable medley.

- Pork -

Stuffed Pork Loin - \$30

Rosemary and garlic crusted pork loin stuffed with Andouille sausage. Served with a stout glaze, loaded twice baked potato and bacon sautéed green beans.

Seared Pork Chop with Roasted Apples

6oz - \$35 • 8oz - \$40

Hand cut boneless pork chops seasoned and seared with maple syrup and topped with cinnamon roasted apples. Served with a seasonal vegetable medley.

Bourbon Apricot Baby Back Ribs - \$40

Smoked baby back ribs glazed with a bourbon apricot sauce.
Served with pub chips and peppered maple corn.

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- Vegetarian -

Cavattapi with Four Mushroom Bolognese - \$22

Cavattapi tossed with a Portobello, shitake, crimini and button mushroom Bolognese. Served with garlic bread.

Potato Onion Pierogi - \$22

Onion pierogi tossed with balsamic caramelized red onions and cabbage sautéed in olive oil.

Eggplant Parmesan - \$25

Breaded eggplant topped with a garlic basil marinara, oregano and Parmesan cheese. Served with garlic bread.

Up to two plated options and one dietary plated option can be selected per event. Additional plated options can be added with certain specifications. See Event Manager for details.

- Side Salad Upgrades -

Caesar Salad - \$1 additional per person

Romaine lettuce, shredded Parmesan cheese, croutons and a Caesar dressing.

Cucumber Wrapped Suite Salad - \$1 additional per person

Spring greens wrapped with an English cucumber, filled with mandarin oranges, raisins, candied pecans & grape tomatoes.

Served with ranch dressing and a raspberry vinaigrette.

Wedge Salad - \$1 additional per person

Iceberg lettuce wedge with bacon, tomatoes, red onions and bleu cheese dressing.

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- Duo Plates -

Stuffed Pork Loin & Baked Tilapia - \$29

Rosemary and garlic crusted pork loin stuffed with Andouille sausage topped with a stout glaze and paired with a baked pecan crusted tilapia.

Served with wild rice pilaf and a seasonal vegetable medley.

Substitute pan seared sea bass with a citrus wine sauce for \$6 more

Seared Pork Chop & Blackened Chicken Breast - \$32

Hand cut boneless pork chop seasoned and seared with maple syrup and topped with cinnamon roasted apples, paired with blackened chicken breast.

Served with cilantro mango rice and asparagus tips.

Braised Steak Tips & Smoked Gouda Chicken Breast - \$32

Garlic and herb marinated steak tips slowly braised with red wine, julienned red onions and roasted cherry tomatoes, paired with chicken breast topped with gouda cheese and applewood bacon bits.

Served with roasted red potatoes and oven roasted carrots.

Bacon Wrapped Filet & Pan Seared Shrimp - \$35

Seasoned filet grilled to perfection and wrapped in bacon, paired with pan seared jumbo shrimp.

Served with garlic mashed potatoes and sautéed green beans.

- Dessert Options -

Chocolate Layer Cake

Assorted Cheesecakes

Premium Desserts Available for additional charge

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Dinner Buffet

*Buffets require a 60 minute service time and a minimum of 25 guests.
All dinner buffets include ice water, iced tea and coffee.*

\$39 per person

Buffet includes: salad bar, two entree selections, three side selections, rolls, assorted desserts, coffee, iced tea and water.

Entree Selections

Sliced Roast Beef • Roasted Chicken • Steak Tips • Vegetable Lasagna
Grilled Sirloin • Pecan Crusted Tilapia • Smoked Kielbasa
Pulled Chicken • Sliced Turkey • Smoked Ham • Seared Salmon
Eggplant Parmesan • Penne Pasta with Mushroom Bolognese

Add an additional entree selection for \$2 more per person

Side Selections

Corn • Green Beans • Seasonal Vegetable Medley • Mashed Potatoes
Baked Potato • Cheesy Potatoes • Honey Glazed Carrots • Asparagus Tips
Broccoli Au Gratin • Macaroni & Cheese • Rice Pilaf • Baked Sweet Potato

Add an additional side selection for \$1 more per person

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