

Plated Dinner Menu

Boneless Chicken Breast.....

Juicy grilled chicken breast with your choice of seasoned rubs or a variety of sauces.

Chicken Florentine

Baked boneless chicken breast stuffed with spinach & ricotta cheese, served with a creamy basil cheese sauce.

Chicken Cordon Bleu.....

Baked boneless chicken breast stuffed with thinly sliced ham & swiss cheese, served with sage cream sauce.

Chicken Bruchetta.....

Baked boneless chicken breast stuffed with provolone cheese, diced tomatoes, basil, & garlic, served with balsamic vinegar.

Chicken Parmesan

Lightly breaded boneless chicken breast topped with marinara sauce and parmesan cheese.

Roasted Beef Rib Eye

Choice Rib eye rubbed with seasonings, slow roasted, then served with a horseradish or red wine sauce.

Beef Tenderloin

Roasted beef tenderloin sliced thinly and served with a red wine or béarnaise sauce.

Strip Loin* *Market Price

Choice New York Strip loin slowly cooked to perfection, then sliced and served with a mushroom or port wine sauce.

Lasagna

Layers of pasta, Italian blended cheeses, and marinara sauce, served with or without meat.

Meatloaf.....

Homemade juicy meatloaf made with onions, green & red peppers, and seasonings.

Pork Loin.....

Boneless seasoned pork loin marinated in your choice of rosemary, apricot & ginger, or honey mustard then slow roasted until tender.

Baked Ham.....

Slowly baked bone in ham sliced and served with a pineapple parsley glaze.

Orange Roughy* *Market Price

Orange roughy fillet baked in a white wine and served with a Dijon cream sauce.

Seared Salmon

Alaskan salmon fillet seared with white wine, butter, and thyme. Served with a buerre blanc sauce.

Sea Bass.....* *Market Price

A chilean sea bass fillet served with a tomato caper sauce.

Trout* *Market Price

A whole trout stuffed with our own crabmeat stuffing, baked and served with a buerre blanc sauce.

Beef Stroganoff.....

Tender beef tenderloin with onions & mushrooms braised in a beef and wine sauce, served on a bed of noodles.

Thinly Sliced Top Round.....

Served with an au jus glaze, or a horseradish/sour cream sauce.

All food & beverage is subject to 20% service charge and 7% sales tax.

Plated Dinner Menu Continued

All Plated Meals are served with your choice of one vegetable, one starch, and one salad selection. Each meal also includes iced tea, coffee, water, and your choice of dessert.

Vegetables

Green Beans, Ginger Glazed Baby Carrots, Broccoli, Cauliflower, Peas, Lima Beans, Corn, California Blend Vegetables, Asparagus (add \$1.00), Japanese Blend Vegetables, Roasted Vegetables, Sautéed Vegetable Medley.

Starches.....

Oven Roasted Potatoes, Baked Potatoes, Garlic Mashed Potatoes, Mashed Red Skin Potatoes, French Roasted Potatoes, Au gratin Potatoes, Dauphinoise Potatoes(add \$1.50), Wild Rice Pilaf, Bowtie Pasta in a cream sauce, Egg Noodles, Cheesy Linguini.

Garden SaladIncluded

Iceberg lettuce topped with cucumbers, tomatoes, cheddar cheese, and your choice of dressings.

Caesar SaladIncluded

Romaine lettuce, croutons, and parmesan cheese tossed in a homemade Caesar dressing.

Marinated Vegetable SaladIncluded

Zucchini, squash, carrots, onions, mushrooms, and tomatoes marinated in Italian dressing.

Ambrosia Salad Included

Shredded coconut, mandarin oranges, maraschino cherries, and marshmallows mixed with whipped cream.

Waldorf Salad Included

Fresh apples, grapes, walnuts, and celery mixed with mayonnaise & sour cream.

Spinach Salad Additional

Leaf spinach topped with bacon, mushrooms, red onion, and mozzarella cheese. Served with a warm bacon dressing.

Field Green Salad..... Additional

Mixed field greens topped with strawberries, feta cheese, and walnuts. Served with raspberry vinaigrette.

Romaine Salad..... Additional

Romaine lettuce topped with mandarin oranges, mozzarella cheese, almonds, and your choice of dressings.

Fresh Fruit Salad Additional

Seasonal fresh fruits & berries.

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