

CORPORATE & WEDDING RECEPTION MENU
(All selections accompanied w/ a choice of starch, vegetable & salad)

Proteins

- ~Seasoned, Roasted & Carved Beef Tenderloin w/ Horseradish Cream Sauce
\$31.95
 - ~Carved Slow Roasted Prime Rib w/ Au Jus & Horseradish Cream Sauce \$28.95
 - ~Verlasso Garlic & Agave Salmon w/ Lemon Butter Sauce \$22.95
 - ~Dijon & Water Cracker Crumbed Tilapia w/ Lemon Beurre Blanc \$21.95
 - ~Chicken Piccata w/ Lemon Caper Chardonnay Cream Sauce \$21.95
 - ~Lemon & Thyme Grilled Chicken With A Fresh Pesto Butter Sauce \$20.95
 - ~Grilled Boursin Chicken w/ Balsamic Red Onion & Heirloom Tomato \$19.95
 - ~House Vegetarian Lasagna w/ Fresh Herbs & Rustic Marinara \$18.95
- (Inquire about duet pricing)

Starches: (Choice of 1)

- ~White Cheddar and Truffle-Scallion Whipped Potatoes
- ~Baked Potato w/ Chive Butter & Smoked Cheddar
- ~Buttermilk & Ranch Style Whipped Potatoes
- ~Quartered Roasted Rosemary & Parmesan Herbed Redskins

Vegetables: (Choice of 1)

- ~Roasted Lemon-Garlic Broccoli w/ Pink Salt
- ~Bacon and Caramelized Onion Haricot Vert
- ~Butter Herbed Vegetable Medley w/ Roasted Red Peppers
- ~Southern Style Green Beans w/ Roasted Ham & Caramelized Onions

Salads: (Choice of 1)

- ~House Gourmet Salad: Mixed Greens, Craisins, Candied Pecan, Julienne Red Onion,
Bleu Cheese Crumbles, Shredded Carrot w/ House Balsamic Vinaigrette
- ~Greek Salad: Fresh Romaine, Feta, Kalamata & Green Olives, Diced Cucumbers, Pepperoncinis and Diced Roma Tomatoes w/ A Grecian Dressing
- ~Classic Caesar w/ Fresh Romaine, Parmesan,
Large Seasoned Croutons & Caesar Dressing

Assorted Dinner Rolls & Butter