

Special Event Dinners 2022

Starter

Sautéed Button Mushrooms w/ Fresh Basil Shallot Merlot Sauce

Salads

House Salad – Harvest Greens w/ Red Onion, Heirloom Tomatoes, Cucumber & Croutons

Served w/choice of Cilantro Ranch, Blue Cheese or Creamy Balsamic Dressing

Caesar Salad – Romaine Hearts w/ Fresh Garlic, Parmesan Cheese, Croutons & Pine Nuts

Main Course

Roasted Garlic & Pepper Rubbed Prime Rib w/ Burgundy Au Jus. Served w/ Herb Roasted Red Potatoes & Seasonal Vegetable

Chicken Parmesan – Parmesan and Fresh Breadcrumbs Coated Sautéed Chicken Breast w/ Caramelized Red Onion and Fresh Basil Sauce. Served w/ Rice Pilaf & Seasonal Vegetable

Butternut Squash Ravioli – Roasted Butternut Squash Alfredo Sauce topped w/ Pumpkin seeds and served with Garlic Bread.

Dessert

Peach Cobbler

Sticky Toffee Pudding Cake

Price Per Person \$42