



Option 1

SOUP OR SALAD

(Choose 1)

Tomato Bisque
Roasted Chicken with Orzo
House Salad
Caesar Salad

ENTREES

(Choose 3)

Center Cut Pork Chop 12oz Bone-In
Chicken Marsala
Chicken Milanese
Shrimp Scampi
Icelandic Cod
Shrimp & Sausage Pasta

SIDE DISHES

(Choose 2)

Garlic Butter Whipped Potatoes
Roasted Red Skin Potatoes
Grilled Asparagus
Seasonal Vegetable

\$36 Per Person

Option 2

SOUP OR SALAD

(Choose 1)

Tomato Bisque
Roasted Chicken with Orzo
House Salad
Caesar Salad

ENTREES

(Choose 3)

Chicken Milanese
Wester Ross Salmon
Shrimp Scampi
Icelandic Cod
Shrimp & Sausage Pasta
Braised Beef Short Rib

SIDE DISHES

(Choose 2)

Garlic Butter Whipped Potatoes
Roasted Red Skin Potatoes
Grilled Asparagus
Seasonal Vegetable

\$44 Per Person

Option 3

SOUP OR SALAD

(Choose 1)

Tomato Bisque
Roasted Chicken with Orzo
Caesar Salad
Chopped Wedge

ENTREES

(Choose 3)

Chicken Milanese
Chicken Saltimbocca
Wester Ross Salmon
Shrimp Scampi
Braised Beef Short Rib
Halibut
Filet Mignon 8oz

SIDE DISHES

(Choose 2)

Garlic Butter Whipped Potatoes
Roasted Red Skin Potatoes
Grilled Asparagus
Seasonal Vegetable

\$52 Per Person

Appetizers

PICK ONE \$10.00 PP • PICK TWO \$14.00 PP • PICK THREE \$17.00 PP

Roasted Cauliflower & Spinach Dip
Flash Fried Calamari
House Made Arancini Balls
Tenderloin Crostini

House Made Meatballs with Marinara Sauce
Asian Shrimp
Spinach & Parm Stuffed Mushrooms
Seasonal Fruit & Berries

Assorted Vegetables & Dipping Sauces
Charcuterie Board (add \$2 pp)
Shrimp Cocktail (add \$2 pp)

Menu Descriptions

Filet Mignon 8oz

Zip Sauce

12 oz. Center Cut Bone-in Pork Chop

Fig & Bing Cherry Reduction

Braised Short Rib

Garlic Whipped Potato · Grilled Asparagus

Natural Au Jus Reduction

Chicken Marsala

Mushrooms · Florio Marsala Wine

Icelandic Cod

Panko Encrusted · Parmesan Orzo Risotto

White Wine Lemon Butter

Chicken Milanese

Parmigiano Reggiano · House Ammoglio

Shrimp Scampi

Garlic Butter Sauce · White Wine

Lemon · Rice Pilaf

Wester Ross Salmon

Citrus & Scallion Forbidden Rice

Soy Ginger Glaze

Chicken Saltimbocca

Prosciutto · Mozzarella

Fresh Sage · Maderia Wine Sauce

Halibut

Pan-Seared · Sweet Chili Glaze

Shrimp & Sausage Pasta

Spinach · Tomatoes · Garlic · Basil

Parmesan · Fettuccini

ALL OPTIONS INCLUDE:

Fresh Baked Breads

Coffee, Tea or Soda

OPTIONAL SERVICES

Linen Services 3.00 per Cloth

BAR

Open Bar, Cash Bar,

Limited Bar (Customized)

Beer & Wine

DESSERTS

In House Assorted Desserts Available

Commercial Cake Brought In –

25.00 Serving Fee

A 20% Charge will be added to all food & beverage for service & 6% sales tax. Please provide final guest count (3) business days prior to your event. For parties over 15 guests, we will provide one check for your entire party. Groups of 15 or more will require a \$100.00 deposit. Refundable with two weeks cancellation notice. Specific room selections will be based on guest.