

OCTOBER SATURDAY NIGHT *Dining Experiences*

OCTOBER 4TH SOUTHERN CUISINE

Buffet style with biscuits, buttermilk fried chicken, Pork chops, buttered lima beans, collard greens, sweet corn (off the cob), baked Mac N' Cheese, key-lime pie, and a mint julip cocktail.

Cost - \$25.00 per person.

OCTOBER 11TH SIT DOWN SERVICE

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - New Zealand rack of lamb with a demi-glace, roasted asparagus and parmesan mashed potatoes. Option #2 - an seared rainbow trout with a sweet chili glaze, Roasted asparagus, and parmesan mashed potatoes. Lemoncello cake for dessert.

Cost - \$30.00 per person.

OCTOBER 18TH GERMAN CUISINE

Buffet style with Brezel (Pretzel), grilled knackwurst, schnitzel, buttered spätzle, braised cabbage, German potato salad, and apple strudel for dessert. German beer from the bar.

Cost - \$25.00 per person.

OCTOBER 25TH SIT DOWN SERVICE

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - Filet Mignon with a demi-glace, roasted broccoli and garlic mashed potatoes. Option #2 - Pan seared tilapia with herb butter, Roasted broccoli, and garlic mashed potatoes. Lemoncello cake for dessert.

Cost - \$30.00 per person.