

AUGUST SATURDAY NIGHT *Dining Experiences*

AUGUST 2ND **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - A slow roasted rack of lamb with boiled red potatoes and asparagus. Option #2 - Sweet chili prawns with boiled red potatoes, asparagus, and a sweet chili basil sauce. Chocolate cake for dessert.

Cost - \$30.00 per person.

AUGUST 9TH **SOUTHERN CUISINE**

Buffet style with buttermilk fried chicken, pork chops and gravy, mashed potatoes, corn, collard greens, buttermilk biscuits, apple pie, and a vodka sweet tea from the bar.

Cost - \$25.00 per person.

AUGUST 16TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - A Filet Mignon with garlic-mashed potatoes, roasted broccoli, and an Espanola sauce. Option #2 - A roasted orange roughy with garlic-mashed potatoes, roasted broccoli and brown butter caper sauce. Black forest cake for dessert.

Cost - \$30.00 per person.

AUGUST 23RD **ASIAN NIGHT**

Buffet style with Egg rolls, Broccoli and beef with, sesame chicken, white rice, a fried rice action station, soy glazed carrots, and Castella cake for dessert. A pear mule from the bar.

Cost - \$25.00 per person.

AUGUST 30TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - Braised beef burgundy with parmesan garlic-mashed potatoes, roasted broccoli. Option #2 - A roasted bourbon honey glazed Salmon with parmesan garlic-mashed potatoes, roasted broccoli. Strawberry cake for dessert.

Cost - \$30.00 per person.

TO RSVP - SIGN UP IN CULINARY BOOK OR CALL EXT. 3733 AND CHOOSE OPTION #2