



## Banquet Menu

Traditional Banquet Menu \$27.95 per person: includes choice of two meats, one starch, one vegetable, and one salad

**Chicken:** sautéed or grilled

-garlic champagne sauce

-bruschetta (fresh tomatoes, basil, garlic, and mozzarella with a balsamic glaze)

-chili lime (topped with corn and black bean pico de gallo and chipotle sour cream)

-spinach artichoke cream sauce

-Greek (marinated in olive oil with oregano, garlic, and basil and topped with Greek olive, caper, and fresh lemon tapenade)

**Pork:** oven roasted, sliced pork loin

-maple bacon bourbon sauce

-herb crusted with pan gravy

-Marsala sauce

**Beef:**

-Roast beef with au jus

-Bourguignon (French beef stew with pear onions, celery, and baby carrots)

### Starch Choices

- Yukon gold garlic mashed potatoes
- cheesy hash brown casserole
- roasted baby red potatoes
- wild rice pilaf
- garlic and olive oil pasta (sauces available)

### Vegetable Choices

- corn (battered, fiesta with onions and peppers, creamed style, on the cob)
- green beans (battered, with bacon and onions, almandine)
- peas (battered, with pearl onions, creamed style)
- carrots (battered, brown sugar glazed, honey and dill glazed)
- vegetable medley (green beans, red onion, yellow squash, zucchini)

### Salad Choices

House salad (mixed greens, tomatoes, red onion, croutons) with choice of 2 dressings

Classic Caesar

Creamy Garlic (iceberg lettuce, melba toast, shredded parmesan, and creamy garlic dressing)

**Select Banquet Menu** \$31.95 per person: includes 1 meat choice from traditional menu group, and 1 meat choice from select menu group; choice of starch from either group; choice of vegetable from either group; choice of salad from either group.

### Select Meats

#### Salmon:

-with creamy lemon dill sauce

-maple miso glazed

-with horseradish beurre blanc

#### Steak\*:

-with sautéed mushrooms and onions

-with red wine demiglace

-with garlic parsley compound butter

\*based on market price

#### Shrimp:

-Pineapple Shrimp: mixture of red onion, green peppers, pineapple chunks, fresh garlic and ginger in a tangy orange sauce

-Shrimp Risotto: creamy Italian risotto mixed with sautéed shrimp, asparagus, and parmesan cheese.

-Shrimp and Vegetables: garlic sautéed shrimp with yellow squash, zucchini, red onion, asparagus, carrot, and snow peas.

-Shrimp Scampi: cavatappi pasta with sautéed shrimp in a garlic butter parsley sauce.

### Select Starches

-Lemon Asparagus Orzo

-Mushroom Risotto

-Roasted Vegetable Israeli Couscous

### Select Vegetables

-Asparagus (grilled or blanched, tossed with butter and seasoning)

-Brussel Sprouts (Dijon mustard and cranberry, cranberry walnut, garlic oven roasted, olive oil and parmesan, balsamic and red onion)

-Sugar Snap Peas (sautéed with butter and spices)

### Select Salads

-Italian Garden Salad (mixed greens, tomatoes, olives, red onion, pepperoncini's, parmesan, croutons)

-Broccoli Salad (broccoli, sunflower seeds, dried cranberries, and diced red onion in a sweet mayonnaise dressing)