

A La Carte Dinner Banquet

Chicken Entrée

<i>Herb Crusted Chicken Breast (per guest)</i>	\$4.50
<i>Honey Mesquite Glazed Chicken Breast (per guest)</i>	\$4.50
<i>Cranberry BBQ Chicken Breast w/Grilled Pineapple (per guest)</i>	\$5.50

Pork Entrée

<i>Pork Tenderloin with Rosemary Orange Glaze (per guest)</i>	\$5.00
<i>Herb Crusted Pork Tenderloin (per guest)</i>	\$5.00
<i>With a garlic & white wine sauce</i>	

Seafood Entrée

<i>Marinated & Grilled Salmon (per guest)</i>	\$8.50
<i>Marinated in garlic, olive oil, lemon and dill</i>	
<i>Grilled Salmon with Mango Cilantro Salsa (per guest)</i>	\$9.50
<i>Jack Daniels Glazed Salmon (per guest)</i>	\$9.50
<i>With a Jack Daniel's and brown sugar glaze</i>	

Beef Entrée

<i>Beef Tenderloin (per guest)</i>	\$12.00
<i>Served with our chef's own demi-glace</i>	
<i>Slow Roasted Prime Rib (per guest)</i>	\$13.00
<i>Served with Au jus and horseradish sour cream</i>	
<i>Shepherd's Pie (per guest)</i>	\$8.00
<i>100 % ground chuck, onions, carrots, and peas in a savory gravy, topped with homemade mashed potatoes</i>	

Pasta Entrée

<i>Macaroni & Cheese (per guest)</i>	\$7.00
<i>Our chef's special recipe using four cheese and heavy cream</i>	
<i>Kickin' Chicken Penne (per guest)</i>	\$5.50
<i>Penne pasta with chicken breast, red bell peppers, mushrooms, and onions in a spicy red chili cream sauce</i>	
<i>Penne Chicken Alfredo (per guest)</i>	\$5.50
<i>Penne pasta with our creamy garlic Alfredo sauce topped with shaved parmesan</i>	
<i>Pasta with Meatballs & Bolognese (per guest)</i>	\$5.50
<i>Choose one pasta:</i>	
<ul style="list-style-type: none">• Penne pasta• Elbow macaroni	
<i>Venetian Penne Pasta Medley (per guest)</i>	\$7.00
<i>Pepperoni, Italian sausage, salami, roasted red peppers, Kalamata olives, and black olives simmered in a parmesan cream sauce</i>	

Vegetarian Entrée

<i>Penne Mushroom Alfredo (per guest)</i>	\$4.50
<i>Penne pasta with creamy mushroom Alfredo sauce</i>	
<i>Eggplant Parmesan (per guest)</i>	\$7.00

<i>Breaded eggplant with marinara and fresh mozzarella</i>	
Cheese Manicotti (per guest)	\$5.00
<i>Served with Marinara sauce & shaved parmesan</i>	
Cheese Manicotti with Vegetables (per guest)	\$5.75
<i>Sauteed zucchini, red bell peppers, red onion, and spinach in a garlic cream sauce</i>	

Soups & Salads

*Entrée orders are required to guarantee these prices

Caesar Salad (per guest)	\$2.50
<i>Crisp romaine lettuce, shaved parmesan cheese, home-style croutons, and our classic Caesar dressing</i>	
Tossed Green Salad (per guest)	\$2.50
<i>Mixed greens, red onion, tomatoes, croutons, 3 cheese blend, and three dressing choices (listed below)</i>	
<ul style="list-style-type: none"> • <i>Mango citrus vinaigrette</i> • <i>Bleu cheese vinaigrette</i> • <i>Olive oil & balsamic vinegar</i> • <i>Ranch</i> • <i>1000 Island</i> 	
Soup (per guest)	\$2.75
<i>Choose one:</i>	
<ul style="list-style-type: none"> • <i>Tomato Basil</i> • <i>Chicken Pot Pie</i> • <i>Chicken Noodle</i> • <i>Spicy Chipotle Sausage and Vegetable</i> • <i>Cream of Carrot & Roasted Red Pepper</i> 	

Side Dishes

Fresh Baked Bread & Butter (per guest)	\$1.25
<i>Our whole grain bread baked fresh in our kitchen</i>	
Sautéed Vegetables (per guest)	\$4.00
<i>Sautéed zucchini, red bell peppers, red onion</i>	
Long Grain & Wild Rice (per guest)	\$3.00
Mashed Potatoes and Gravy (per guest)	\$4.00

Individual Desserts

Minimum of 20 each

Cream Puffs (each)	\$1.50
Chocolate Mousse Tarts	\$1.75
Banana Cream Tarts	\$1.75
Brownies	\$1.75
Crème Brule	\$2.25
Coconut Crème Brule	\$2.25
Espresso Crème Brule	\$2.25
Decorated Cupcakes (chocolate or vanilla)	\$2.50
Chocolate Dipped Strawberries (seasonal)	\$2.00

Beverages

Coffee, Hot Tea, Soda (per guest)	\$1.00
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