

Carving Station Entrées

Price Per Person

*Chef Choice Seasonal Vegetable | Choice of Mashed Potatoes, Roasted
Redskin Potatoes, Rice Pilaf | House or Caesar Salad*

Prime Rib

Horsey Cream | Au Jus

30

Herb Encrusted NY Loin

Horsey Cream | Au Jus

28

Beef Tenderloin

Bordelaise | Bearnaise

32

Whole Roasted Turkey

Turkey Gravy | Cranberry Relish

20

Dearborn Ham

Peach Brandy Glaze | Ale Mustard

21

Roasted Pork Loin

Maple Peppercorn Demi-glace | Ale Mustard

20

Dinner Buffet Entrées

Price Per Person

Pasta Buffet

Garlic Bread | Caesar Salad | Choose 2 of the Following: Chicken Fettuccini Alfredo | Spaghetti with Meat Sauce | Baked Ziti | Mediterranean Linguini | Cheese Tortellini with Alfredo

25

Dinner Buffet

Entrée Choices: Salmon Piccata | Lemon Dill Cod | Chicken Portobello | Chicken Dijon | Pork Tenderloin with Maple Demi-glace | Cheese Tortellini with Marinara | Baked Ziti | House Salad | Bread Service | Choice of Mashed Potatoes, Roasted Redskin Potatoes, Rice Pilaf | Chef Choice Seasonal Vegetable

Pick 1: 26

Pick 2: 36

Pick 3: 44

****Carving Station May Be Added to Dinner Buffet for Additional Price****

Plated Salads

Price Per Person

Mixed Green Salad

Greens | Onion | Cucumber | Tomato | Carrot | Sherry Vinaigrette

4.95

Caesar

Romaine | Shaved Parmesan | Croutons | Caesar Dressing

4.95

Spinach & Berries Salad

Romaine | Spinach | Strawberries | Blueberries | Red Onion | Candied Walnuts | Feta |

Raspberry Vinaigrette

6.95

Plated Entrées

Price Per Person

Plated Entrées come with: Chef Choice Seasonal Vegetable | Choice of Mashed Potatoes, Roasted Redskin Potatoes, Duchess Potatoes, or Rice Pilaf

Beef Entrées

Grilled 8oz Center Cut Sirloin

Melted Leeks | Roasted Mushrooms | Bacon | Bordelaise
34

Grilled 6oz Filet Mignon

Cherry Port Demi-glace OR Cognac Peppercorn Cream
45

12oz Herb Encrusted Prime Rib

Horsey Cream | Au Jus
36

Boursin Encrusted 6oz Filet Mignon

Bordelaise
46

Surf & Turf

Marinated & Grilled Shrimp Skewer | 8oz Center Center Cut Sirloin | Melted Leeks | Roasted Mushrooms | Bacon | Bordelaise
44

Fish and Seafood Entrées

Asiago Crusted Walleye

Sweet Corn Cream
33

Salmon Picatta

Lemon Beurre Blanc
32

Seafood Linguine

Shrimp | Scallops | Bacon | Roasted Tomato | Scallion | Lemon Dill Cream

30

Chicken Entrées

Grilled Chicken Bruschetta

Pesto e Pistachio | Roasted Tomato | Shaved Parmesan | Balsamic Reduction

31

Herb Infused Airline Chicken Breast

Roasted Tomato Jus

30

Chicken Portobello

Pan Seared Chicken Breast | Portobello Cream

28

Chicken Dijon

Pan Seared Chicken Breast | Dijon Cream

26

Vegetarian and Vegan Entrées

Mediterranean Linguine

Garlic | Shallot | Kalamata Olive | Spinach | Artichoke | Roasted Tomato | White Wine

24

Truffle Infused Wild Mushroom Risotto

Sauteed Vegetables | Arugula | Balsamic Reduction

28

Butternut Squash Ravioli

Sage | Brown Butter Cream

24