DINNER ENTREES

All entrees include organic mixed greens with Champagne Vinaigrette Dressing, Rolls and Butter, Coffee, Decaffeinated Coffee or Iced Tea All entrees include Fresh Seasonal Vegetable and Chef's Choice of Rice or Potato (except pasta) All Beef cooked Medium unless otherwise requested for all. (maximum of two choices, highest price prevails for all meals)

SEASONAL VEGETABLE RISSOTO
with sautéed seasonal squash topped with picked fennel
and watercress in a house made vegetable stock
$21.95 per guest

ROASTED CHICKEN BREAST
with a champagne, mushroom sauce
$22.95 per guest

CHICKEN SALTIMBOCCA
sage seasoned breast with
Prosciutto and melted jack cheese
$25.95 per guest

ROASTED LOIN OF PORK
with apple rum reduction glaze
$24.95 per guest

PRAWNS SAUTÉED PROVENCALE
five prawns served with rice and sautéed in butter,
lemon, tomato, white wine, garlic and parsley
$24.95 per guest

BROILED SALMON
with a lemon caper beurre blanc sauce
$26.95 per guest

ALL NATURAL CENTER CUT TOP SIRLOIN STEAK
$25.95 per guest

CHAR-BROILED CERTIFIED ANGUS NEW YORK STEAK
$29.95 per guest

FILET MIGNON (8 oz)
Rum au poivre
$34.95 per guest

PRIME RIB (10 oz)
with creamed spinach and mashed potato
(minimum 15 orders)
$32.95

SURF & TURF
Petite Filet (6 oz) and
Three Scampi Tiger Prawns
$36.95 per guest

VEAL OSCAR
Provini veal, Dungeness crab, asparagus,
and béarnaise sauce served with rice
$35.95 per guest

DESSERT
Add $3.95 (select one)

FRESH FRUIT TRIFLE

MANDARIN ORANGE TRIFLE

PROFITEROLE CREAM PUFFS

drizzled with chocolate

TIRAMISU

All Beef cooked Medium unless otherwise requested for all. (maximum of two choices, highest price prevails for all meals)

20% service charge and sales tax to be added