

Banquet Menu Example

Please contact our banquet staff for pricing & date availability.

Plated Dinners

*Served with House Salad, Fresh Seasonal Vegetables and Dinner Rolls and Butter
Regular & Decaffeinated Coffee and Iced Tea*

Entrées

GARLIC & ROSEMARY ROASTED PRIME RIB OF BEEF

Accompanied by Peppered Au Jus
for dipping or drowning

FILET MIGNON

Grilled and Served with a
Caramelized Shallot Demi Glaze

CHICKEN CORDON BLEU

With a Ham & Swiss Cheese Stuffing
Topped with White Wine Cream Sauce

CLASSIC NEW YORK STEAK AU'POIVRE

Drizzled with Cognac & Green Peppercorn Demi Glaze

SEARED FILET OF SALMON

Drizzled with Smoked Tomato Cream Sauce

SIDE DISHES

Garlic Mashed Potatoes
Rice Pilaf
Chipotle Mashed Potatoes Spanish Rice
Refried Beans
Potatoes Au Gratin
Indian Harvest Rice
Baked Potato
Herb Roasted Potatoes
Corn on the Cob

DRESSINGS

Ranch • Bleu Cheese
Creamy Caesar • Honey Mustard
French • Thousand Island • Italian

DESSERTS

Chocolate Mousse
Cheese Cake
German Chocolate
Cake Strawberry Shortcake
Angel Food Cake *with Fresh Seasonal Berries*