



## Plated Dinner

Includes: Garden Salad, Chef's choice veggie & starch, coffee/tea and (1) dessert choice  
10-199 Attendees Choice of 3 Entrees . 200-500 Attendees Choice of 2 Entrees  
18% Gratuity, 2% Service Charge and Applicable Taxes Will Apply

### **Diamond Dinner \$59.00 per person**

#### **Filet Mignon**

6 ounce Filet Grilled to perfection served with Jack Daniels sauce (\*GLUTEN FREE\*)

#### **Chicken Oscar**

Pan Seared Chicken topped with Asparagus, Lump Crab & Hollandaise (\*GLUTEN FREE\*)

#### **Pork Roulade**

Stuffed w/Spinach, Bacon, Feta Cheese and dressed w/Pork Gravy

#### **Stuffed Squash**

Sautéed, vegetables, topped w/onion rings, and drizzled with a balsamic reduction

### **Gold Dinner \$55.00 per person**

#### **Prime Rib of Beef**

12-14 ounce Slow Roasted with Garlic & Herbs served with Au Jus (\*GLUTEN FREE\*)

#### **Rosemary Chicken**

Lightly Battered and Sautéed with Shallots and Garlic (\*GLUTEN FREE\*)

#### **Stuffed Sole**

Hand Rolled Filet with Spinach & Cheese Stuffing and lemon white wine cream sauce

### **Silver Dinner \$51.00 per person**

#### **Sliced Angus Sirloin**

7-8 ounce Thinly sliced with a creamy horseradish & tomato sauce (\*GLUTEN FREE\*)

#### **Chicken Francaise**

Lightly Battered and Sautéed in a White Wine Lemon Sauce (\*GLUTEN FREE\*)

#### **Pan Roasted Salmon Filet**

Finished with a creamy dill sauce (\*GLUTEN FREE\*)

#### **Penne Primavera**

Penne pasta in a white wine, olive oil, lemon, beurre blanc sauce tossed and loaded w/seasonal veggies