



DINNER

All prices subject to a 23% service charge and to applicable taxes.

DINNER

plated dinner



great beginnings

classic caesar salad | Classic Caesar Salad with Shaved Parmesan & Garlic Croutons with Creamy Caesar Dressing

mixed greens | Mixed Greens with Teardrop Tomatoes, Julienne Carrots, Sliced Radish & Chopped Cucumber with Balsamic Vinaigrette

romaine | Romaine, Julienne Beets, Sliced Roma Tomato, Fresh Mozzarella, Roasted Hazelnuts with Italian Dressing.

chopped iceberg | Chopped Iceberg, Tomato, Onion, Chopped Cucumber, Jalapeno Slices, Shredded Jack Cheese topped with Tri-Colored Tortilla Strips with Creamy Salsa Ranch Dressing

Upgraded Salad \$6 | Sliced Beefsteak Tomatoes, Sliced Mozzarella, Aged Balsamic on Bibb Lettuce

sweet endings

flourless chocolate cake | Served with Grand Mariner Cream and Fresh Seasonal Berries

bread pudding | Served with Rum Butter Sauce

New York style cheesecake

Served with Fruit Topping

crème brulee | With Vanilla Cream

shortcake

With Seasonal Berries

tiramisu



Our plated entrée selections include your choice from our great beginnings selections, chef's complementing starch, seasonal vegetable, freshly baked rolls with butter, choice selection from our sweet endings menu, iced water & coffee service.

DINNER

plated dinner (cont.)

Yard

Chicken Beurre Blanc \$35 | Airline Breast of Chicken with Fresh Herbs, Topped with Pinot Grigio Beurre Blanc Sauce & Accompanied with Duchess Potato

Margarita Chicken \$34 | Grilled Chicken Breast with Fennel, Cilantro Lime Rice & Tomatillo Salsa

Roma Chicken \$36 | Grilled Breast of Chicken topped with Capicola Ham, Portabella Mushroom, Fontina Cheese, Garlic & Herbs with a Port Wine Glaze & Wild Rice Pilaf

Chicken Oscar \$38 | Tender Breast of Chicken topped with Sautéed Crabmeat & Peppercorn Hollandaise, Asparagus & Duchess Potato

Chicken Roulade \$32 | Filled with fresh spinach, sausage, feta/ boursin cheese & artichoke. Oven roasted and topped with roasted cippolini onion vinaigrette. Dauphinoise Potato.

El Pollo Relleno \$38 | Tri Color tortilla crusted chicken breast stuffed with poblano chile and aged cheddar cheese. Corn and Avocado relish "salad" topping with chaquilles hash.

Sea

Salmon \$37 | Salmon Filet with Apricot Bourbon Glaze accompanied with Lemon Jasmine Rice

Shrimp & Crab \$42 | Five Jumbo Shrimp stuffed with Crabmeat with a Lemon Chive Beurre Blanc & Basmati Rice

Blackened Mahi Tacos \$36 | With soft flour tortilla, crazy corn, pepita, pinto bean & arroz timbale. Pickle red onion, Avocado relish, chipotle crema & lemon-lime crema

BBQ Camerones De La Casa \$41 | U-15 Shrimp with Green Chile BBQ Sauce, sweet charred corn griddle cake, preserved tomato crispy onion

Garden

Roasted Bell pepper (gluten free, vegan) \$31 | Stuffed with Roasted Root Vegetables & Quinoa. Served on a bed of Spinach

Ratatouille (gluten free, vegan) \$29 | Garden Vegetables, Tomato Ragout served on a bed of Basmati Rice

Mediterranean Pasta (vegan) \$31 | Fresh Basil, Penne Pasta, Artichoke Hearts, Mixed Olives, Roasted Garlic & Olive Oil

Garden (continued)

Stacked Enchilada (vegetarian) \$32 | Blue Corn Tortilla, Shredded Jack Cheese, Calabacita, (Squash, Zucchini, Corn & Cheese) Christmas Style (Red & Green Chile) Served with Spanish Rice

Eggplant Parmesan (vegetarian) \$28 | Traditional Style with Seasonal Steamed Vegetable

Grazers

for your convenience, all beef is prepared medium

New York \$45 | Strip Steak with Béarnaise & Duchess Potato

Flat Iron \$41 | Choice Sirloin accompanied with Bordelaise & Herb Roasted Potatoes

Prime Rib (minimum 15 guests) \$47 | Herb Crusted & Slow Roasted to perfection. Served with Au Jus, Creamy Horseradish & Garlic Mashed Potato

Braised Short Rib \$39 | Slow Cooked with Natural Jus & Roasted Potatoes

Pork Tenderloin \$42 | Sage & Peppercorn with a Brandy Jus & Duchess Potato

**Please inform us of any special dietary needs and our chefs will make any necessary adjustments*

**If two or more entrees are selected, the premium priced entrée will be the price of both entrees. Vegetarian, Vegan, & Gluten-Free entrees are not considered as an additional entrée.*



Our plated entrée selections include your choice from our great beginnings selections, seasonal vegetable, freshly baked rolls with butter, choice selection from our sweet endings menu, iced water & coffee service.



DINNER

Combination Specialties

yard

herb crusted chicken breast | tender, airline chicken breast coated in fresh herbs & topped with pinot grigio beurre blanc

margarita marinated chicken breast | grilled, airline chicken breast with fennel, cilantro lime rice, tomatillo salsa

venetian chicken | grilled breast of chicken topped with capicola ham, portabella mushroom, fontina cheese, garlic & herbs, with port wine glaze

sea

makers mark cured salmon fillet | with bourbon mustard sauce

mahi-mahi | marinated and glazed with a ginger soy vinaigrette

grazer

flat iron steak | choice sirloin steak with sauce bordelaise

baseball cut top sirloin steak | served with a port wine demi-glaze & wild mushrooms

pork tenderloin | sliced & served with sage & peppercorn brandy jus

combination plates \$49

Our most popular dinner features paired by you.

choose 1 item | from 2 categories

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DINNER

dinner buffets

Priced per person (pp) / based on 1 ½ hours of service.

“build your own” dinner buffet

1 entrée | \$39.00 pp

2 entrées | \$42.00 pp

3 entrées | \$45.00 pp

Please select 2 of the following salads:

mixed garden greens | with cucumber & julienne vegetables

Caesar salad

Greek cucumber tomato salad | with feta & kalamata olive

fresh fruit salad

spring mix | with candied walnut, bleu cheese, dried cranberry & balsamic vinaigrette

dinner entrée selections

flat iron steak | with bordelaise sauce

chicken breast | with pancetta, spinach, artichoke & marsala mushroom au jus

fresh herb crusted chicken breast | with lemon cream

roasted sliced beef strip loin | with bleu cheese, burgundy mushrooms

grilled sliced beef flank steak | with bourbon molasses glaze

napa salmon | with goat cheese, fresh herbs & basil pesto

penne alfredo | with fresh vegetables & grilled chicken breast

dry rubbed St. Louis style ribs

shrimp vera cruz | over pappardelle pasta

“build your own” buffet includes:

chef’s complementing starch

seasonal vegetable

appropriate dessert display

freshly baked rolls butter

iced tea & coffee service

25 person minimum a \$10.00 per person charge will be assessed for less than 25 guests. Minimum applies to the difference between the guaranteed count and 25 persons.



DINNER

dinner buffets (cont.)

Priced per person (pp) / based on 1 ½ hours of service.

Rio Grande \$39 pp

mixed garden greens | with sweet tomato vinaigrette

tortilla chips with salsa

fresh fruit platter

entrées:

- smoked serrano marinated flank steak carne asada
- chipotle margarita marinated chicken breast
- cheese enchiladas

fixins:

- flour tortillas & butter
- guacamole
- sour cream
- fire roasted salsa rojo
- spanish rice verde with cilantro & lime
- barracho pinto beans
- red & green chile sauces

dessert:

- biscochitos
- tres-leches cake

Venice \$41 pp

Caesar salad

Boston bibb & arugula | with artichoke heart, fresh mozzarella, fresh basil, cherry tomato & balsamic vinaigrette

entrées:

- **grilled chicken breast** | with prosciutto, mushroom & fontina cheese & lemon basil butter sauce
- **roasted sirloin marsala** | with gorgonzola & spinach
- **shrimp scampi**
- **penne** | with basil pesto alfredo
- green beans** | with crispy pancetta & onion

Italian garlic bread

dessert:

- tiramisu
- cannoli

All dinner buffets include:

**chef's complementing starch |
seasonal vegetable |
freshly baked rolls & butter |
iced tea & coffee service |**



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