

Dinner Menu

Culinary Experience

All Dinners are accompanied with assorted dinner rolls, butter, soda, lemonade, filtered water & complementary dessert table

APPETIZER

- Charcuterie Board
- Garden Vegetables & Hummus Dip
- Fresh Tomato Basil Bruschetta
- Chips, Salsa & Guacamole
- Imported Olive & Cubed Cheese Array

Salad Choices

- Garden with Plum Tomatoes
- Classic Caesar
- Caprese
- Greek with Feta Cheese

MAIN COURSE - Gold

- Gourmet Tacos w/ sides
- Lemon & Garlic Chicken Scampi
- Mediterranean Chicken
- Penne Pasta w/ choice of sauce
- Slow Roasted Pulled Pork
- Vegan Sautéed Vegetable (Spicy or Lemon Garlic)

MAIN COURSE – Platinum & Diamond

- Gold Menu
- Mediterranean Chicken & Beef Kabob
- Honey Glazed Chicken & Sautéed Steak

Sides:

- Mediterranean Rice
- Sautéed Green Beans w/ Cracked Pepper
- Mashed Potatoes
- Steamed Garden Vegetable Medley
- Steamed Broccoli
- Oven Roast Potatoes