

Dinner Menu Options

Prices based on parties of 30 or more (sales tax not included in price)

Additional charge may apply per person for parties less than 30

Menu #1 - \$24

- Grilled chicken breast with White wine beurre blanc
- Red skin mashed potatoes
- Southern-style green beans
- Choice of salad*
- Bread & butter

Menu #2 - \$24

- Pan seared Mediterranean chicken breast
- Oven roasted potatoes
- Ratatouille vegetables
- Choice of salad*
- Bread & butter

Menu #3 - \$24

- Creamy Tuscan chicken
- Penne pasta
- Steamed broccoli
- Choice of salad*
- Bread & butter

Menu #4 - \$24

- Pecan Crusted Chicken
- Twice baked potato casserole
- Green beans
- Choice of salad*
- Bread & butter



Menu #5 - \$26

- Pan seared marinated pork tenderloin
- Potatoes au gratin
- Green beans
- Choice of salad*
- Bread & butter

Menu #6 - \$28

- Cranberry & spinach stuffed pork loin
- Red skin mashed potatoes
- Roasted Brussels sprouts
- Choice of salad*
- Bread & butter

Menu #7 - \$33

- Grilled marinated pork chops
- Blackened salmon with cream sauce (or beurre blanc)
- Choice of roasted potatoes or rice pilaf
- Pan seared zucchini & squash
- Choice of salad
- Bread & butter

Menu #8- \$37

- Braised pork cheeks
- Roasted chicken quarters
- Grilled corn on the cobb
- Southern style green beans
- Choice of salad*
- Bread & butter

Menu #9 - \$34

- Pork chop porterhouse
- Potato salad
- Pasta salad
- Baked beans
- Choice of salad*
- Peach cobbler



Menu #10 - \$26

- BBQ pulled pork
- Smoked shredded chicken
- Tomato & bell pepper salad with feta
- Cheesy potatoes
- Bread and butter

Menu #11 - \$36

- NY Strip Steak with fresh herb butter
- Grilled chicken breast
- Red skin mashed potatoes
- Roasted Brussels sprouts
- Choice of salad*
- Bread & butter

Menu #12 - \$42

- T-bone steak with fresh herb butter
- Grilled salmon with beurre blanc
- Twice baked potato casserole
- Southern style green beans
- Choice of salad*
- Bread & butter

Menu #13 – \$47

- Beef tenderloin
- Pesto crusted branzini
- Red skin mashed potato
- Roasted asparagus
- Choice of salad*
- Bread & butter

Menu #14 – \$42

- Prime rib with au jus & horse radish
- Grilled shrimp
- Baked potato
- Green beans
- Choice of salad
- Bread & butter



Menu #16 - \$32

- Beef tips with red wine demi glace
- Grilled chicken breast with white wine sauce
- Red skin mashed potatoes
- Southern style green beans
- Choice of salad
- Bread & butter

* **Salad Options:** Garden salad, Caesar salad, Kale salad, Fall harvest salad

* **House-made Dressings:** Ranch, Caesar, Italian, Pear Vinaigrette

Add these trays to your menu at the specified price per person

- \$3 Veggie tray with dip
- \$4 Tomato & artichoke bruschetta
- \$4 Hummus with pita bread/veggies
- \$4 Fresh fruit tray
- \$5 Cheese tray with grapes and walnuts
- \$8 Charcuterie board (Starts at \$8/pp)
- \$6 Smoked Salmon tray with dill crème Fraiche
- \$4 Four cheese Italian stuffed mushrooms
- \$6 Shrimp cocktail
- \$8 Mini crab cakes with remoulade sauce

