

Plated Dinner

*All Entrees served with Freshly Baked Dinner Rolls, Soup, Salad, Dessert and Appropriate Accompaniments,
Freshly Brewed Regular, Decaffeinated Coffees and Specialty Teas.*

Soup *(Select One)*

Soup du Jour
Cream of Potato Leek
Broccoli Cheddar
Cream of Wild Mushroom
Roasted Tomato Bisque Florentine

Salad *(Select One)*

Fresh Seasonal Greens with Tomato, Cucumber, Carrot, Red Cabbage and Herb Croutons. Served with Choice of Two Dressings
The Classic Caesar with Herb Croutons and Parmesan Cheese
Baby Spinach Leaves, Mushrooms, Chopped Bacon and Red Onion, served with Honey-Dijon Vinaigrette Dressing
Fresh Mixed Greens with Bermuda Onions, Gorgonzola Cheese and Ruby Red Tomatoes, served with Champagne Vinaigrette

Appetizers

(Priced as a substitution for Soup or Salad)

Warm

Roasted Corn Risotto *(\$2.95 additional per person)*
Baked French Onion Soup *(\$1.95 additional per person)*
Wisconsin Cheddar Ale with Pretzel Bread *(\$1.95 additional per person)*
Tri-Color Tortellini with Roasted Tomato Pesto Marinara *(\$2.95 additional per person)*
Fresh Crab Lump Cakes with Roasted Red Pepper Coulis *(\$3.95 additional per person)*

Chilled

Antipasti Display *(\$2.95 additional per person)*
Imported & Domestic Cheese Platter *(\$2.95 additional per person)*
Red & Yellow Beefsteak Tomatoes with Fresh Mozzarella and House Vinaigrette *(\$1.95 additional per person)*
Blackened Chilled Jumbo Shrimp with Caramelized Red Onion Dip *(\$4.95 additional per person)*
(Presented Individually or as a Centerpiece on Skewers, three Shrimp per person)

Dessert *(Select One)*

Classic Tiramisu
Caramel Apple Tart
White Chocolate Raspberry Cheesecake
Chocolate Mousse Cake with Fresh Berries
English Trifle with Fresh Berries, Fruit and Grand Marnier
White Chocolate Mousse presented in a Dark Chocolate Shell with Berry Coulis
Crème Caramel with Fresh Seasonal Berries *(\$1.95 additional per person)*
Poached Pear en Croute with Mascarpone Mousse *(\$1.95 additional per person)*

Prices Do Not Include (22%) Service Charge and (11.25%) Tax.
Prices, Service Charge and Tax are Subject to Change Without Notice.

Plated Dinner Entrées

*All Entrées served with Freshly Baked Dinner Rolls, Soup, Salad, Dessert and Appropriate Accompaniments,
Freshly Brewed Regular, Decaffeinated Coffee and Specialty Teas.*

Stuffed Chicken Marsala, Chicken Breast filled with Mushroom Duxelle & a thin slice of Prosciutto Ham,
topped with Marsala Sauce
\$39.95 per person

Pistachio Crusted Breast of Chicken topped with Asparagus Tips, Smoked Mozzarella and
Red Pepper Tomato Coulis
\$38.95 per person

Seared Chicken Breast with Citrus Beurre Blanc, Garnished with Seedless Grapes and Mango Relish
\$37.95 per person

Breast of Chicken Stuffed with Wild Mushrooms and Boursin Cheese Baked in a Puff Pastry
\$40.95 per person

Chicken Piccata, Lightly Breaded Breast of Chicken with Lemon Caper Cream Sauce
\$35.95 per person

Sliced Grilled Beef Tenderloin, served with Bordelaise
\$51.95 per person

Rotisserie Sliced New York Strip Loin, Served with Roasted Shallots and Cabernet Reduction
\$44.95 per person

Flame Grilled Filet Mignon of Beef, with Bleu Cheese Crust and Merlot Thyme Pan Jus
\$53.95 per person

Grilled Atlantic Salmon Fillet, served with Lemon Grass Citrus Sauce
\$43.95 per person

Blackened Chilean Sea Bass, served with Fire Roasted Red Pepper Coulis and Black Bean Corn Relish
\$46.95 per person

Grilled Swordfish, served with Fresh Rosemary and Mediterranean Relish
\$42.95 per person

Pan Seared Tilapia topped with Crab Lump Meat and Shallot Caper Butter
\$37.95 per person

Grilled Vegetable en Croute, served with a Light Red Pepper Tomato Coulis
\$35.95 per person

Rotisserie Sliced Pork Loin with Cherry Port Wine Demi Glace
\$37.95 per person

Combination Dinner Entrees

Grilled Breast of Chicken and Atlantic Salmon Fillet, served with Cucumber Pepper Relish and Dijon Cream
\$50.95 per person

Flame Grilled Petite Filet accompanied by Jumbo Shrimp Scampi
\$55.95 per person

Grilled Sliced Beef Tenderloin with Cabernet Reduction and Atlantic Salmon with Lemon Grass Citrus Sauce
\$53.95 per person

Flame Grilled Petite Filet and Stuffed Chicken Marsala
\$59.95 per person

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