

SAMPLE PLATED MENUS

We'll provide the china plates, glasses, coffee cups, Linen Napkins, flatware and serving pieces. Dessert may be added for an additional 2.00 per person

Menu Options for plated Dinner

Plated #1 \$17.35 per person plus 22% service charge

Fresh Greens Salad w/Red Wine Vinaigrette
Grilled Shrimp Scampi with Angel Hair Pasta
Stir Fried Vegetables
Garlic Bread
Coffee, and Ice Water w/Lemon

Plated #2 \$18.95 per person plus 22% service charge & Tax.

Fresh Greens Salad with Red Wine Vinaigrette
Herb Stuffed Grilled Chicken Breasts
Seasoned Rice
Grilled Vegetables
Roll w/Butter
Coffee, Ice Water w/Lemon

Plated #3 \$19.95 per person plus 22% service charge & Tax

Spinach Salad with Raspberry Vinaigrette
Sliced Grilled Flat Iron Steak in a Port Wine Reduction
Garlic Infused Rice
Seasonal Grilled Vegetables
Rolls w/Butter
Coffee, and Ice Water w/Lemon

The Dinner #4 the cost of this dinner is 18.95 per person plus 22% service charge and local tax.

Fresh Greens Salad w/Red Wine Vinaigrette
8 ounces serving California Tri Tip Beef
Parsley Red Roasted Potatoes
Green Beans Almondine
Homemade rolls with butter
Coffee and Ice Water

The Dinner: #5 the cost of this dinner is 24.95 per person plus 22% service charge and local tax.

*Greek Salad with Lemon Dressing
10 ounce Prime Rib w/Aus jus on the side and horseradish
Twice Baked Red Potatoes
Stir Fried Vegetables
Homemade rolls with butter
Coffee and Ice Water*

The Dinner #6 the cost of this dinner is 20.00 per person plus 22% service charge and local tax.

Winter Spinach salad
4 ounce Apricot Cherry Stuffed Pork Loin
4 ounce Italian Chicken Spirals
Rosemary Roasted Potatoes
Seasonal Grilled Vegetables (drizzled with olive oil and balsamic vinegar)
Fresh rolls with butter
Coffee and Ice Water

The Dinner #7 \$22.20 plus 22% service charge & Tax

Fresh Greens Salad w/Red Wine Vinaigrette
4 ounce Thin Sliced Grilled Flatiron Steak w/Bleu Cheese Butter
4 Ounce Sautéed Boneless Skinless Chicken Breast
Rosemary Roasted Potatoes
Seasonal Grilled Vegetables (drizzled with olive oil and balsamic vinegar)
Homemade rolls with butter
Coffee and Ice Water

The Dinner: #8 27.00 plus 22% service charge & Tax

Spinach Salad with Raspberry Vinaigrette
4 ounce Peppered Beef Tenderloin with Béarnaise Sauce
Two Grilled Jumbo Prawns w/herb butter
Seasoned Dill Potatoes
Steamed Vegetables with Lemon Butter
Homemade rolls with our flavored butters and regular butter
Coffee and Ice Water

As these are suggested menus, you may alter them or create your own menu and we will be happy to price that out for you.

Sample Plated Children's Menu

Suggested Menu 9.00 per person + Tax

Fresh Fruit Salad
Chicken Nuggets (with Barbecue Sauce)
Macaroni & Cheese
Green Beans
Rolls with Butter
Juice Boxes, Ice Water