



Private Events

\$34/Person Plus Tax and Gratuity

Salads

CHOOSE TWO

Classic Caesar Salad | Garlic Croutons | Parmesan Cheese

Harvest Salad | Greens | Apples | Candied Pecans | Cider Vinaigrette

Steak House Chopped Salad | Iceberg Lettuce | Bacon | Carrots | Onions | Hard Boiled Eggs
Cheddar Cheese | Buttermilk Ranch Dressing

Antipasto Salad | Tomatoes | Cucumbers | Red Onions | Pepperoni | Roasted Red Peppers
Fresh Mozzarella | Artichoke Hearts | Italian Dressing

Entrees

CHOOSE TWO

Chicken Scallopini Marsala | Roasted Mushrooms

Dijon Crusted Sliced Pork Loin

Honey Brined Chicken Breast | Fire Roasted Red Onions | Balsamic

Balsamic Grilled Chicken Breast | Tomato Bruschetta

Pan Seared Chicken Breast | Roasted Tomato Sauce

Pork Chop Calabrese | Diced Potato | Pepper and Onion Hash

Herb Panko Crusted Salmon | Over Spinach

Cavatappi | Roasted Peppers | Broccoli | Caramelized Onions | Roasted Garlic Olive Oil

Farfalle | Spinach | Roasted Garlic Alfredo

Penne a la Vodka | Prosciutto

Chef's Selection of Vegetables

Starches

CHOOSE ONE

Butter Whipped Yukon Gold Potatoes | **Three Cheese Mac and Cheese**

Roasted Tri-Color Potatoes | Garlic | Rosemary

Near East Rice Pilaf | **Baked Potato** | **Creamy Potato Au Gratin**

Chef's Selection of Desserts