



Plated Dinners

All entrées include warm rolls and butter, choice of soup or salad, chef's fresh seasonal vegetables and starch, choice of dessert and freshly brewed regular coffee, decaffeinated coffee and iced tea. Choice of two (2) entrée selections.

Step 1: Choice of Soup or Salad

Salad

Field Greens with Cucumbers, Tomatoes, Carrots and Croutons, Italian and Ranch Dressings
 Classic Caesar Salad with Shaved Parmesan and Herb Croutons
 Iceberg Wedge with Tomatoes, Smoked Bacon, Red Onion and Bleu Cheese
 Caprese Salad with Fresh Mozzarella, Tomatoes, Basil and Balsamic Glaze
 Roasted Beet Salad with Mixed Greens, Goat Cheese and Herb Vinaigrette

Soup

Clam Chowder
 Beef Barley
 Minestrone
 Broccoli and Cheddar Cheese
 Tomato Soup

(continued)



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Step 2: Choice of Entrée

Grilled Vegetable Plate

Marinated Seasonal Vegetables, Wild Rice Medley
\$40.00 per Person

Airline Chicken Breast

Roasted Tomato Buerre Blanc, Whipped Potatoes
\$48.00 per Person

Grilled Pork Loin

Center Cut Pork Loin, Cider Whole Grain Mustard Sauce, Whipped Potatoes
\$50.00 per Person

Seared Salmon

Filet of Salmon, Fennel Butter Sauce, Parmesan Risotto
\$56.00 per Person

Roasted Grouper

Lobster Cream Sauce, Parmesan Risotto
\$62.00 per Person

Grilled Ribeye Steak

Peppercorn Sauce, Roasted Fingerling Potatoes
\$70.00 per Person

Pan-Seared Filet Mignon

Red Wine Sauce, Roasted Fingerling Potatoes
\$72.00 per Person

Step 3: Choice of Dessert

Dessert

Bananas Foster Cheesecake
 Carrot Cake
 Cheesecake with Strawberry Compote
 Chocolate Layer Cake
 DoubleTree Cookie Bread Pudding
 Flourless Chocolate Cake
 Lemon Cake