

BANQUET MENU

- DINNER -

All Menu Items Include a Non- alcohol Beverage, Salad with Ranch Dressing,
Dessert of the Evening, Fresh Baked Bread & Butter, Tax & Gratuity

\$25.95 PER PERSON

- ◇ CHICKEN PARMESAN WITH HOUSE MARINARA SERVED OVER LINGUINE AND FRESH BASIL
- ◇ EIGHT OUNCE SLOW ROASTED PRIME RIB, SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLE MEDLEY
 - ◇ FRESH LEMON PEPPER TILAPIA
SERVED WITH RICE PILAF AND SEASONAL VEGETABLE MEDLEY

\$27.95 PER PERSON

- ◇ TEN OUNCE SLOW ROASTED PRIME RIB SERVED WITH CHEFS POTATO AND SEASONAL VEGETABLE MEDLEY
- ◇ FRESH CITRUS BAKED SALMON FILLET SERVED WITH CHEFS POTATO AND SEASONAL VEGETABLE MEDLEY
- ◇ CHICKEN CORDON BLEU SERVED WITH CHEFS POTATO AND SEASONAL VEGETABLE MEDLEY

\$31.95 PER PERSON

- ◇ SLOW ROASTED PRIME RIB & THREE BREADED SHRIMP SERVED WITH CHEFS POTATO AND SEASONAL VEGETABLE MEDLEY
- ◇ WALNUT CRUSTED SALMON FILLET SERVED WITH CHEFS POTATO AND SEASONAL VEGETABLE MEDLEY
 - ◇ PETITE FILET MIGNON SERVED WITH CHEFS POTATO AND SEASONAL VEGETABLE MEDLEY