



dinner menu

all plated dinner selections are served with freshly baked breads & butter, choice of house soup or salad, starch, vegetable & dessert. vegetarian options are available upon request.

house salad

tossed mixed greens, sliced cucumbers, roma tomato wedge & julienned carrots with a choice of dressing

caesar salad

romaine, toasted croutons, shredded parmesan, tossed in a caesar dressing with a parmesan tuile

classic spinach salad

fresh baby spinach, chopped eggs, black pepper bacon, cherry tomatoes, with a warm dijon bacon dressing

bibb lettuce salad

delicate bibb lettuce leaves, accented with toasted walnuts, sliced oranges, julienne jicama in a fresh baked crouton with honey poppy seed dressing

caprese salad

sliced tomato & mozzarella, basil, cracked black pepper, extra-virgin olive oil & balsamic reduction



dinner selections

chicken florentine

chicken breast filled with fontina cheese, spinach, toasted pine nuts red wine demi glaze **23.00**

grilled chicken breasts

whole grain mustard demi glaze **21.00**

new york strip

char grilled, red wine demi glaze **32.00**

horseradish salmon

baked salmon topped with horseradish & herb bread crumbs, chardonnay lemon butter **27.00**

grilled filet mignon

roasted shallot demi glaze **34.00**

sautéed walleye

chardonnay tomato caper sauce **25.00**

chicken picatta

chardonnay & herb lemon butter **22.00**

12 oz. slow roasted prime rib

prime rib served with thickened au jus **27.00**





dinner menu

steak & chicken or steak & shrimp
grilled fillet mignon, wild mushroom demi glaze, and slow roasted chicken breast, porcini cream
36.00

traditional mashed potato, garlic mashed potato, oven roasted red skin potatoes, baked, sweet mashed, rice pilaf, buttered noodles & au gratin fresh vegetables, fresh green beans, broccoli, cauliflower, zucchini medley, honey glazed carrots, vegetable medley



dinner desserts

(choice of one included with dinner entrée)

chocolate seduction

a triple decadent chocolate cake with raspberry coulis

Eli's® cheesecake

fresh strawberries & strawberry sauce

tiramisu

sponge cake, coffee, marsala cream

apple strudel

harvest apples rolled in cinnamon sugar, & wrapped in phyllo dough, sauced with cinnamon anglaise

ice cream or sherbet



dessert enhancements

dessert trio

chef's patisserie trio **7.00**

turtle ice cream parfait

vanilla ice cream, chopped walnuts, caramel & walnuts **3.00**

ice cream sundae bar

fresh dipped ice cream, chopped walnuts, caramel & walnuts, whipped cream & assorted toppings **6.00**

chocolate fountain

warm dark chocolate with strawberries, pretzels, marshmallows, pound cake, rice crispy treats & oreo cookies **6.00**



*16% gratuity, a service charge of 3%, & applicable sales tax will be added.
a cake cutting fee of \$25 is also charged when applicable.*



dinner menu

dinner buffets

minimum guarantee of 20 guests

blue chip dinner buffet

field greens with assorted dressings

herb roasted chicken

sliced roast beef

parmesan crusted tilapia

garlic mashed potatoes

seasonal fresh vegetable

assorted Eli's® cheesecakes

25.00/guest



south of the border

santa fe garden greens, cilantro vinaigrette

fresh tortilla chips with salsa verde & salsa rojo

chili a la mesa

tequila-lime chicken

sliced chipotle rubbed barbeque beef brisket

white fish vera cruz

cilantro rice

refried beans

flour tortilla

churros with cinnamon sugar

key lime pie

26.00/guest



taste of italy

caesar salad

antipasto pasta tray

chicken marsala

italian sausage & peppers

fettuccine alfredo primavera

penne with marinara

italian meatballs

broccoli with garlic & olive oil

warm garlic breadsticks

tiramisu & italian canolis

28.00/guest





dinner menu

stardust buffet

mesclun salad with assorted dressings
grilled vegetables
shrimp pasta salad
carved prime rib au jus
herb rubbed frenched chicken breast
char grilled salmon, lemon beurre blanc
asparagus
oven roasted fingerling potatoes
assorted mini desserts

36.00/guest

beverages

included in dinner price are tea and coffee service
assorted pepsi® products & aquafina® water additional 2.50/guest

a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.





dinner menu

all dinner selections are served with freshly baked breads & butter

dinner / reception enhancements

a chef attendant fee of \$75 will apply for each selection

freshly sliced fruit bar – chef attended

seasonally available fresh fruit & berries sliced to order with a honey yogurt dipping sauce

4.00/guest

mashed potato martini bar

a trio of potatoes to include candied sweet potatoes, yukon gold potatoes, & purple peruvian cabernet potatoes, assorted toppings included: sugar pecans, toasted coconut, brown sugar, shredded cheese, scallions, bacon, whipped butter, & sour cream

5.00/guest

pasta station - chef attended

a sampling of freshly made pasta dishes from our chefs to include your choice of two selections from: linguini marinara italian sausage broccoli flowerets rigatoni alfredo grilled chicken grilled peppers fettuccini basil pesto jumbo prawns penne bolognese roasted garlic steamed asparagus served with warm garlic bread sticks

6.00/guest

italian risotto - chef attended

wild mushrooms, zucchini, yellow squash, shrimp, fresh herbs, parmesan cheese

8.00 / guest

a minimum of \$20.00 per person is required for added enhancement station.

carving stations

all items are carved by chef attendants

a carver fee of 75.00 will apply for each selection

salmon en croute florentine

with vegetable ratatouille

100.00 (serves 15)

slow roast turkey breast

with sage gravy & cranberry sauce

150.00 (serves 20)

maple mustard glazed ham

with pomeray mustard & silver dollar rolls

200.00 (serves 40)

charred grilled beef tenderloin

with horseradish sauce, roasted shallot demi & silver dollar rolls

250.00 (serves 20)

roasted prime rib

with horseradish sauce, thyme infused au jus & silver dollar rolls

250.00 (serves 30)

