



Four Course Dinner Menu

Select 2 Entrées from below (plus chef's choice vegetarian/vegan) - \$55.00 per person
Select 3 Entrées from below (plus chef's choice vegetarian/vegan) - \$64.00 per person

Butternut Squash Soup



Mixed Baby Lettuce with Crumbled Goat Cheese and
Balsamic Dressing



Herb & Bread Crumb Crusted Supreme of Chicken
With Green Peppercorn Sauce



Pan Seared Halibut
With Wild Mushroom Caper Sauce



Traditional Roast Turkey Dinner
Accompanied by Apricot, Sourdough and Sage Dressing
Cranberry Sauce



Roasted Prime Rib au Jus
Thick Cut Slow Marinated Roasted Prime Rib au Jus
with Creamy Horseradish Sauce

All Entrées are served with Market Fresh Vegetables and Roasted Potatoes.

Vanilla Crème Brûlée with Fresh Berries and Whip Cream



Coffee & Tea included

Meal Selection Guarantee Due 3 business Days Prior to Function

*** Kosher Meals Available**





Buffet Dinner Menu

Coffee & Tea included / Prices are per Person

\$45-

Butternut Squash and Ginger Bisqué



Mixed Greens Garnished with Cucumbers,
Shaved Organic Beets and Asparagus



Hearts of Romaine, Croutons, Parmesan Cheese,
Creamy Caesar Dressing with Bacon Bits on the Side



Honey Glazed Roasted Turkey Breast with Cranberry Sauce,
Pan Gravy, Dressing and Mashed Potatoes



Served with Market Vegetables



Assorted Cookies, Pastries,
Cakes and Fresh Fruit Cocktail

Add Sun-dried Tomato Crusted Tilapia
For an additional \$7 per Person

