



Auburn Elks Catering

530-888-7111

Plated Dinners

Please select one first course item and two plated entrée options for your guests. The chef will pair accompaniments (starch & vegetable) to compliment both chosen entrées. Upon request a seasonal vegetarian entrée will be provided for your guests.

First Course

Mixed Green Salad with sliced cucumber, tomatoes and balsamic vinaigrette

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Wedge salad with blue cheese or ranch dressing

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Spring mix with candied walnuts, dried cranberries & feta
Served with honey-mustard dressing

Entrée

Roast Prime Rib, Au jus With Atomic Horse Radish

\$31.50

Bacon wrapped Filet Mignon with garlic Maitre D Butter

\$35.00

Slow Roasted Herb Pork Loin *with* apple cranberry compote

\$24.50

Beef Tender Medallions

Roasted to perfection with Demi-Glace

\$28.50

Asiago Chicken

Breast of chicken filled with prosciutto and Asiago cheese

\$21.50

Chicken Marsala with wild (cremini, Shitake, and oyster) Mushrooms

\$21.00

Roasted Salmon Filet

with bay shrimp Beurre Blanc sauce

\$28.00

Vegetable Lasagna

Medley of garden fresh vegetables with fresh tomato and basil sauce and mozzarella cheese

\$17.00

All prices are subject to 18% gratuity and current sales tax