

# 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 Almonds, dried cranberries & feta Served with honey-mustard dressing

## **Entrée**

Roast Prime Rib, Au jus  
With Atomic Horse Radish  
\$34.00

Bacon wrapped Filet Mignon  
with garlic Maitre D Butter  
\$37.00

Slow Roasted Herb Pork Loin with apple cranberry compote  
\$26.00

Beef Tender Medallions  
Roasted to perfection with Demi-Glace  
\$30.00

Asiago Chicken  
Breast of chicken filled with prosciutto and Asiago cheese  
\$23.00

Chicken Marsala with wild (cremini, Shitake, and oyster) Mushrooms  
\$23.00

Roasted Salmon Filet with bay shrimp Beurre Blanc sauce  
\$30.00

Vegetable Lasagna  
Medley of garden fresh vegetables with fresh tomato and basil sauce and mozzarella cheese  
\$19.00

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