



EVENT MENU

1ST COURSE

PRIME RIB SPRING ROLLS ..

grilled jumbo shrimp brushed with a sweet thai chili sauce.

BANG BANG SHRIMP ..

thin sliced prime rib, caramelized onions, truffle mushrooms, cooper sharp american cheese; served with a side of spicy cherry pepper ketchup.

2ND COURSE

HOUSE SALAD ..

field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds tossed in a white balsamic vinaigrette.

CAESAR SALAD ..

romaine hearts tossed in homemade caesar dressing; topped with parmesan-reggiano & garlic croutons.

MAIN COURSE

PETITE FILET ..

6 oz prime beef; served with grilled asparagus and garlic mashed potatoes.

CEDAR PLANK GRILLED SALMON ..

grilled on a cedar plank topped with cranberry-ginger chutney served with grilled asparagus & maple sweet potato mash.

SURF & TURF PASTA ..

filet tips & lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta.

DESSERT

HOMEMADE DESSERT BUFFET ..

chef selections

