

SEATED DINNERS
PORK, BEEF & CHICKEN ENTREES

I.

Beef Grilled Tenderloin
With Peppernotta Sauce
Scallop Potatoes & Chives
Honey Baby Carrots

II.

Smoked Pork Tenderloin Medallions
With Caramelized Pear Sauce
Garlic Mashers
Vegetable Of Day

III.

Asiago Crusted Chicken Breast
With Mushroom Madera Sauce
Roasted Orzo Pilaf
Vegetable Medley

IV.

Grilled Citrus Chicken Breast
On A Bed O Fettuccini Pasta Tossed
With Sweet Basil Garlic Cream Sauce
Sautéed Vegetables

Includes, Dinner Rolls, Butter, Salad, Dressing, Dessert, Iced Tea, Fresh Coffee, Decaf Coffee

All food and beverages are subject to 19% service charge and applicable sales tax
Prices are subject to change.

SEATED DINNERS
BEEF, FISH & SHRIMP ENTREES

V.

Guacamole Salad
Steak Tampiqueno
8oz. Rib eye Steak
Cheese Enchilada
Mexican Rice
Refried Beans
Homemade Bolillos
Salsa Ranchera

VI.

Red Fish Almondine
With A Lemon Wine Beurre Blanc Sauce
Confetti Rice
Vegetable Medley

VII.

Grilled T- Bone Steak
Served With A Bourbon Demi Sauce
& Angel Hair Onions Rings
Garlic Mashed Potatoes
Seasoned Green Beans With Bacon Bits

VIII.

Roasted Beef Tenderloin with Jumbo Gulf Shrimp
Served with Merlot Sauce & Roasted Garlic Cream
Saffron Scented Risotto with Wild Mushrooms
Fresh Mixed Vegetables

Includes, Dinner Rolls, Butter, Salad, Dressing, Dessert Iced Tea, Fresh Coffee, Decaf Coffee

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CHEF'S FAVORITE DESSERTS

Choice Of Dessert With Seated Dinner Menus

Chocolate Raspberry Rumble

New York Cheese Cake With Strawberry Sauce

Chocolate Mousse Cake

Key Lime Pie

Bourbon Pecan Pie

Carrot Cake

Tres Leches Cake

Chocolate Fantasy Cake