

## ***Special Event Dinner Suggestions***

*All selections served with Tossed Garden Salad, Warm Rolls with Butter, Chef's Choice of Vegetable/Starch, Dessert, and Coffee or Iced Tea*

### ***Beef***

*Roast Prime Rib of Beef  
Red Bliss Potatoes and  
Fresh Vegetables*

*New York Strip Sirloin  
Maite d'Butter  
Onion Fritts and Garlic  
Mashed Potatoes*

*Filet Mignon  
With Merlot Demi Glaze  
Blistered Asparagus*

*Medallions of Beef  
Tenderloin  
Cabernet Roasted Shallot  
Sauce  
English Rotis Potatoes*

### ***Seafood & Chicken***

*Jumbo Shrimp  
Filled with Lump  
Crabmeat & Herbs*

*Seared Filet of Salmon  
Jasmine Rice ~ Whole  
Grain Mustard Sauce*

*Chicken Marsala  
Portobello Mushrooms ~  
Marsala Wine Sauce*

*Ginger Chicken  
Oriental Vegetable Bed ~  
Teriyaki Glaze*

*Chicken Parmesan  
Lightly Breaded with  
Marinara Sauce and  
Melted Mozzarella*

### ***Combination Dinners***

*Petite Filet & Baked Stuffed Shrimp*

*Petite Filet Mignon & Shrimp Scampi*

*Petite Filet Mignon & Grilled Chicken*

### ***Beef & Combination Dinner***

**\$24.95**

### ***Chicken Entrees***

**\$19.95**

***Seafood Entrees***  
**\$20.95**

*All Prices are Subject to a 20% Service Charge and Applicable Sales Tax*