### DINNER MENU

Option I

\$48 per person

Two Salads
Two Standard Entrees
Two Accompaniments
Rolls & Butter or Garlic Bread

Option IV

\$67 per person

Three Hors D'oeuvres (Butler Passed or Displayed) Two Salads Two Upgraded Entrees Two Accompaniments Rolls & Butter or Garlic Bread

Option II

\$54 per person

Two Salads One Standard Entrée

One Upgraded Entrée Two Accompaniments Rolls & Butter or Garlic Bread Option V

\$77 per person

Four Hors D'oeuvres (Butler Passed or Displayed)

Two Salads Two Upgraded Entrees

Two Accompaniments

Rolls & Butter or Garlic Bread

Option III

\$58 per person

Two Hors D'oeuvres

(Butler Passed or Displayed)

Two Salads

Two Standard Entrees

Two Accompaniments

Rolls & Butter or Garlic Bread

Option VI

\$81 per person

Four Hors D'oeuvres

(Butler Passed or Displayed)

Two Salads

Two Upgraded Entrees

Two Accompaniments

Rolls & Butter or Garlic Bread

Dessert

## DINNER MENU

Salads

#### Hearts of Romaine Caesar

Chopped romaine, parmesan cheese, garlic croutons and classic caesar dressing

### Classic Spinach

Fresh spinach, egg, bacon, red onions and raspberry vinaigrette

#### Fresh Garden

Mixed field greens, spring mix, tomatoes, cucumbers

#### Paradise Valley Salad

Spring mix, dried cranberries, glazed walnuts, bleu cheese crumbles and champagne vinaigrette

#### Mediterranean

Romaine lettuce, cucumbers, feta cheese, kalamata olives, cherry tomatoes and champagne vinaigrette

#### Fuji Apple Salad

Romaine lettuce, iceberg lettuce, fuji apple, roasted pecans, bleu cheese crumbles, dried cranberries, mandarin oranges, and honey poppyseed dressing

#### Baby Greens Citrus Salad

Spring mix, glazed walnuts, orange slices, golden beets, dried cranberries, toasted almonds, bleu cheese crumbles, lemon juice and champagne vinaigrette

### DINNER MENU

Entrees

Lemon Pepper Chicken

Roasted chicken breast with lemon beurre blanc sauce

Artichoke Chicken

Oven roasted chicken breast with garden artichoke cream sauce

Caprese Chicken

Chicken breast oven roasted with fresh mozzarella cheese and basil salsa

Chicken Piccata

Grilled chicken breast with light chardonnay lemon caper cream sauce

Chicken Parmesan

Breaded chicken breast with bread crumbs and parmesan cheese

Chicken Marsala

Breaded chicken with onion, mushroom, garlic and marsala sauce

Grilled Herb Chicken Breast

Grilled Chicken breast with rosemary, parsley, thyme, fresh garlic in an olive oil marinade

Teriyaki Chicken Breast

With fresh pineapple, sweet peppers and onions

### DINNER MENU

Entrees

Pork Medallions

Roasted pork medallions with garlic, olive oil, rosemary, and parsley marinate with gravy

Oven Barbequed Pork Chops Pork chop with worcestershire and barbeque sauce

Roasted Tri Tip

Slow roasted marinated tri tip with mushroom cabernet demi glace

Santa Maria Tri Tip Slow roasted tri tip marinated with santa maria au jus

Parmesan Crusted Tilapia
Parmesan crusted tilapia with fresh caprese sauce

Kalua Pulled Pork Lightly salted oven cooked pork with liquid smoke sauce

Carved Ham Baked ham with a brown sugar glaze

Carved Turkey

Oven roasted turkey with herb seasonings

Italian Lasagna Lasagna with italian sausage, ricotta cheese, onions and mushroom

Baked Ziti

Vegetable baked ziti with zucchini, squash, onions and peppers in a cream sauce

Tri-Colored Cheese Tortellini With sundried tomatoes and pesto cream sauce

Pasta Primavera With garlic, tomatoes, mushrooms and fresh basil olive oil

### DINNER MENU

Upgraded Enfrees

Baked Salmon Filet With Dijon-dill cream sauce \$3.00 per person upgrade \$6.00 for additional entrée

Sonoma Free Range Chicken Breast cooked and seasoned any way listed previously \$4 per person upgrade \$6 for additional entrée

Roasted Prime Rib of Beef With au jus & cream horseradish \$6 per person upgrade \$9 for additional entrée

New York Steak With bleu cheese butter \$6 per person upgrade \$9 for additional entrée

Seafood Scampi With garlic butter sauce \$4 per person upgrade \$6 for additional entrée

Filet Mignon With béarnaise sauce \$6 per person upgrade \$10 for additional entrée

Mahi-Mahi With tropical mango salsa \$3 per person upgrade \$6 for additional entrée

Grass Fed Pork Tenderloin With garlic peppercorn sauce \$ Market Price

Baked Halibut
With tropical salsa
(subject to availability)

### DINNER MENU

Accompaniments

Herb Roasted Potatoes

Creamy Garlic Potatoes

Potato Au Gratin

Fresh Roasted Vegetables

Green Bean Almondine

Broccoli & Cheese Casserole

Wild Rice Pilaf

Jasmine Rice

Garlic Infused Rice

Penne Pasta Sundried Tomato Pesto

Basil Pesto Penne Pasta

Fettuccine Alfredo (Add chicken +\$2.00)

Roasted Brussel Sprouts