

DINNER MENU

Dinner ENTREES

Minimum 12 people required. All dinner entrees are served with a mixed green salad, steamed seasonal vegetables, and a dinner roll with butter.

Beef Tenderloin

6 oz. Beef Tenderloin Topped with Bleu Cheese Crumbles, Served with Mashed Cheddar Potatoes.
\$36.95 per person

Pork Loin

Stuffed Pork Loin with Apple Sage Dressing, Served with Roasted Fingerling Potatoes.
\$22.95 per person

Pollo Asado

Baked Pollo Asado with Yellow Rice and Black Beans.
\$22.95 per person

Pacific Salmon

Baked Pacific Salmon with Creole Remoulade, Served with Roasted Fingerling Potatoes.
\$28.95 per person



Carved ROASTS

Roasts will come pre-carved.

Roasted Whole Turkey with Golden Gravy (Serves Up to 25 People)
\$195.95

Baked Ham with Creamy Honey Dijon Sauce (Serves Up to 25 People)
\$185.95

Prime Rib with Horseradish Sauce & Au Jus (Serves Up to 25 People)
\$279.95

A customized carving station is available for a carving fee of \$35 per hour of service. Minimum 25 people.



All prices are subject to 20% service charge. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.