



Private Events

\$29/Person Plus Tax and Gratuity

Salads

CHOOSE TWO

- Classic Caesar Salad** | Garlic Croutons | Parmesan Cheese
Harvest Salad | Greens | Apples | Candied Pecans | Cider Vinaigrette
Steak House Chopped Salad | Iceberg Lettuce | Bacon | Carrots | Onions | Hard Boiled Eggs
Cheddar Cheese | Buttermilk Ranch Dressing
Antipasto Salad | Tomatoes | Cucumbers | Red Onions | Pepperoni | Roasted Red Peppers
Fresh Mozzarella | Artichoke Hearts | Italian Dressing

Entrees

CHOOSE TWO

- Chicken Scallopini Marsala** | Roasted Mushrooms
Dijon Crusted Sliced Pork Loin
Honey Brined Chicken Breast | Fire Roasted Red Onions | Balsamic
Balsamic Grilled Chicken Breast | Tomato Bruschetta
Pan Seared Chicken Breast | Roasted Tomato Sauce
Pork Chop Calabrese | Diced Potato | Pepper and Onion Hash
Herb Panko Crusted Salmon | Over Spinach
Cavatappi | Roasted Peppers | Broccoli | Caramelized Onions | Roasted Garlic Olive Oil
Farfalle | Spinach | Roasted Garlic Alfredo
Penne a la Vodka | Prosciutto

Chef's Selection of Vegetables

Starches

CHOOSE ONE

- Butter Whipped Yukon Gold Potatoes** | **Three Cheese Mac and Cheese**
Roasted Tri-Color Potatoes | Garlic | Rosemary
Near East Rice Pilaf | **Baked Potato** | **Creamy Potato Au Gratin**

Chef's Selection of Desserts