



EVENT MENUS

three-course meals

include baguette baskets with sea salt butter as well as complimentary soda, iced tea & coffee

\$24
per person

\$32
per person

\$39
per person

SOUP & SALAD

includes all options below

SOUP CUP

choice of (G)(L)(V) Tomato Bisque & chef's creation

(G)(L)(V) SIDE GARDEN SALAD

romaine, tomato, cucumber & carrot with balsamic vinaigrette

select 2 options from left & middle column

CAESAR SALAD

romaine, dried cranberries, Parmesan & oven baked croutons

(G) MEXI CHOP SALAD

iceberg, black beans, tomato, onion, cilantro & tortilla crunchies tossed in chile ranch

select 2 options from any column

(G)(L) HEARTY SPINACH SALAD

hard-boiled eggs, bacon, almonds, onion & balsamic vinaigrette

(G) BLEU WEDGE SALAD

iceberg, bleu cheese crumbles, onion, tomato & bleu cheese dressing

ENTRÉES

includes all options below

KETTLE CHIP CHICKEN

fried chicken breast, mashed potatoes, herb gravy & bacon braised green beans

(L)(V) VEGGIE STIR FRY

chicken or vegetarian

mushroom, peas, carrot, onion, broccoli, wild rice, teriyaki, sweet garlic chile & ginger

(L) FISH & CHIPS

kettle chip crusted cod, French fries, cabbage slaw & tartar sauce

(L) THAI TENDERLOIN TACOS

(G) *substitute romaine leaves*

grilled beef filet, tangy chili, peanut butter, cabbage, carrots & pineapple in flour shells served with chips & salsa

select 4 options from left & middle column

POT ROAST

red wine herb gravy, mashed potatoes, bacon braised green beans & crispy onions

(G)(L)(V) SUPERFOOD SAUTE

shrimp, chicken or vegetarian

quinoa, green beans, asparagus, tomatoes, spinach, peppers, garlic & balsamic glaze

(G) GRILLED CHICKEN BREASTS

primavera herbs, balsamic glaze, roasted peppers, steamed rice & buttered broccoli

BISON MEATLOAF

honey chipotle barbecue, cheddar, crispy onion straws, mashed potatoes & grilled asparagus

select 5 options from any column

(G)(L) SURF & SURF

4 oz Cajun salmon, four honey chipotle barbecue shrimp, fiesta black beans & grilled asparagus

(G) FILET MEDALLIONS

grilled 6 oz of beef tenderloins, creamy horseradish sauce, mashed potatoes & grilled asparagus

(G) GRILLED NY STRIP

seasoned 10 oz cut, mashed potatoes & bacon braised green beans

DESSERT

includes the options below

DESSERT BITE

choice of petite treat

- (G) crème brulee cup
- Mississippi mud mini
- (G) frozen chocolate mousse
- baked peach crumble
- vanilla crumb blondie
- (G)(L)(V) raspberry sorbet

includes the options below

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