

# ***Carving Station Entrées***

## ***Price Per Person***

*(\*\*add-on price to banquet)*

*Chef Choice Seasonal Vegetable | Choose one of Mashed Potatoes or Roasted  
Redskin Potatoes or Rice Pilaf | House or Caesar Salad*

### **Prime Rib**

Horsey Cream | Au Jus

30 / 25\*\*

### **Herb Encrusted NY Loin**

Horsey Cream | Au Jus

28 / 23\*\*

### **Beef Tenderloin**

Bordelaise | Bearnaise

32 / 27\*\*

### **Whole Roasted Turkey**

Turkey Gravy | Cranberry Relish

20 / 15\*\*

### **Dearborn Ham**

Peach Brandy Glaze | Ale Mustard

21 / 16\*\*

### **Roasted Pork Loin**

Maple Peppercorn Demi-glace | Ale Mustard

20 / 15\*\*

# ***Dinner Buffet Entrées***

***Price Per Person***

## **Pasta Buffet**

All options include Garlic Bread & Caesar Salad

Choose 2 of the Following: Chicken Fettuccini Alfredo | Spaghetti with Meat Sauce | Baked Ziti |  
Mediterranean Linguini | Cheese Tortellini with Alfredo

25

## **Dinner Buffet**

All dinner buffets include House Salad, Bread Service & Chef Choice Seasonal Vegetable

*Pick 1: 26*

*Pick 2: 36*

*Pick 3: 44*

**Entrée Choices:** Salmon Piccata | Lemon Dill Cod | Chicken Portobello | Chicken Dijon | Pork  
Tenderloin with Maple Demi-glace | Cheese Tortellini with Marinara | Baked Ziti

**Choose one** of Mashed Potatoes or Roasted Redskin Potatoes or Rice Pilaf

**\*\*Carving Station May Be Added to Dinner Buffet. See Addition Price\*\***

# ***Plated Salads***

***Price Per Person***

## **Mixed Green Salad**

Greens | Onion | Cucumber | Tomato | Carrot | Sherry Vinaigrette

4.95

## **Caesar**

Romaine | Shaved Parmesan | Croutons | Caesar Dressing

4.95

## **Spinach & Berries Salad (Seasonal)**

Romaine | Spinach | Strawberries | Blueberries | Red Onion | Candied Walnuts | Feta |  
Raspberry Vinaigrette

6.95

# ***Plated Entrées***

***Price Per Person  
(10 person minimum per entrée selection)***

*All Plated Entrées come with Chef Choice Seasonal Vegetable*

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***Choose one of Mashed Potatoes or Roasted Redskin Potatoes or Duchess Potatoes  
or Rice Pilaf per entrée choice***

## ***Beef Entrées***

### **Grilled 8oz Center Cut Sirloin**

Melted Leeks | Roasted Mushrooms | Bacon | Bordelaise

34

### **Grilled 6oz Filet Mignon**

Cherry Port Demi-glace OR Cognac Peppercorn Cream

45

### **12oz Herb Encrusted Prime Rib**

Horsey Cream | Au Jus

36

### **Boursin Encrusted 6oz Filet Mignon**

Bordelaise

46

### **Surf & Turf**

Marinated & Grilled Shrimp Skewer | 8oz Center Cut Sirloin | Melted Leeks | Roasted  
Mushrooms | Bacon | Bordelaise

44

## ***Fish and Seafood Entrées***

### **Asiago Crusted Walleye**

Sweet Corn Cream

33

### **Salmon Picatta**

Lemon Beurre Blanc

32

## **Seafood Linguine**

Shrimp | Scallops | Bacon | Roasted Tomato | Scallion | Lemon Dill Cream

30

## ***Chicken Entrées***

### **Grilled Chicken Bruschetta**

Pesto e Pistachio | Roasted Tomato | Shaved Parmesan | Balsamic Reduction

31

### **Herb Infused Airline Chicken Breast**

Roasted Tomato Jus

30

### **Chicken Portobello**

Pan Seared Chicken Breast | Portobello Cream

28

### **Chicken Dijon**

Pan Seared Chicken Breast | Dijon Cream

26

## ***Vegetarian and Vegan Entrées***

### **Mediterranean Linguine**

Garlic | Shallot | Kalamata Olive | Spinach | Artichoke | Roasted Tomato | White Wine

24

### **Truffle Infused Wild Mushroom Risotto**

Sauteed Vegetables | Arugula | Balsamic Reduction

28

### **Butternut Squash Ravioli**

Sage | Brown Butter Cream

24