



PREMIUM DINNER MENU

Premium dinner packages will be served for a maximum of 90 minutes to ensure quality, safety, and presentation. Service is provided buffet style and includes china or melamine dishes and water carafes on tables. A minimum guest count of 20 people is required for all food and beverage service.

THE SINGLE

21.00 /person

Selection of one entrée, one accompaniment and one salad.
Served with dinner rolls.

THE DOUBLE

26.00 /person

Selection of two entrées, two accompaniments and one salad.
Served with dinner rolls.

THE TRIPLE

31.00 /person

Selection of three entrées, three accompaniments and one salad.
Served with dinner rolls.



ENTRÉES

- Cajun Chicken Cavatappi
- Lemon Herb Chicken
- Pork Tenderloin with Hard Cider Jus
- Carved Beef (add 3.00) V GF DF
- Honey Glazed Ham GF DF
- Chicken Parmesan
- Grilled Portabello w/ White Bean Ragù V GF DF X

ACCOMPANIMENTS

- Garlic Mashed Potatoes V GF
- Herb Roasted Baby Potatoes V GF
- Green Beans Amandine V GF DF X
- Honey Glazed Baby Carrots V GF
- Roasted Root Vegetables V GF DF
- Garlic Broccolini V GF DF
- Garlic and Herb Rice Pilaf V DF

SALAD

- House Salad
- Caesar Salad
- Kale Salad V GF DF X
- Mediterranean Salad V GF
- Cobb Salad