



with Private Banquet Facility

Seated Dinner

First Course

Penne, Rigatoni, or Tortellini

Choice of Vodka, Bolognese, or Valerie Sauce

Salad

(please choose one)

Seasonal Mixed Green Salad, Balsamic vinaigrette, tomato, cucumber, red onion

Steakhouse Iceberg Wedge, Crumbled blue cheese, red onion, cucumber

Classic Caesar Salad, parmesan Romano, herbed croutons

Strawberry Romaine Salad, strawberries, vegetable julienne, toasted almonds

Stilton Pear Salad, Mixed greens, sliced pears, crumbled blue cheese, vegetable julienne, and toasted almonds

Entrees

(Please Select Three)

All entrees include seasonal vegetable and potato

French-Style Chicken Breast, Francaise, Marsala or Picata

Lemon Pepper Seared Ahi Tuna, Served Rare, Asian Slaw

Fillet of Sole or Salmon "Oreganta" Chive Sauce

Caraway & Garlic Roasted Loin of Pork, Grain Mustard Saffron Sauce

Slow Roasted Prime Rib, au jus

\$35/per person

Sales tax & gratuity not included

All prices & menu items are subject to market availability

Four hours of unlimited beer, wine, and soda please add \$15 pp

Four hours of premium open bar please add \$25 pp (Includes beer, wine, and soda)