

*20 or More*  
**DINNER SELECTIONS**

Host: Please select 3 individually plated entrees. Pre-order is due 7 days prior to event.  
All prices include coffee, iced tea, tax and gratuity.

~FIRST COURSE~

mixed baby greens topped with candied walnuts, dried cranberries and chevre  
tossed in pear vinaigrette dressing

~ENTREES~

**Harris Ranch Choice New York Steak \$30**

10 oz hand cut choice strip loin grilled and finished with roasted mushrooms and butter  
served with mashed potatoes and seasonal fresh vegetables (served medium)

**Stuffed Chicken Prosciutto \$28**

airline chicken breast stuffed with prosciutto sage sun dried tomatoes and mozzarella cheese finished  
with an herb butter served with mashed potatoes and seasonal vegetables

**Chicken Parmesan \$28**

parmesan crusted chicken breast topped with a rich marinara sauce and melted provolone cheese  
served over linguine pasta

**Barramundi \$28**

7oz barramundi filet lightly floured and seared finished with a light lemon caper sauce  
served over jasmine rice and seasonal vegetables

**Pan Seared Salmon \$30**

fresh 6 oz salmon pan seared finished with a lemon dill pan sauce  
served with rice pilaf and seasonal fresh vegetables

**Rack of Lamb \$30**

frenched rack of lamb seasoned and oven roasted to your chosen temperature  
topped with a mint chimichurri sauce served with mashed potatoes and seasonal vegetables

**Pasta Primavera \$26**

zucchini squash and onions sautéed together and finished in a rich alfredo sauce  
served with penne pasta

**Desserts**

**Select One** Dessert for all guests. Prices include tax and gratuity.

Ice Cream Sundae \$3.50 | New York Cheesecake \$5.50 | Tuxedo Truffle Cake \$5.50