


TIMBERS AT THE LODGE
Restaurant

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 ~

*gluten free

Mixed California field greens with chevre, dried cranberries, candied pecans and a fresh pear vinaigrette

~ENTREES~

Chicken Kiev \$26

10 oz airline chicken breast stuffed with herbed butter and coated with Italian bread crumbs, oven roasted and served with mashed potatoes and seasonal fresh vegetables

Chicken Marsala \$24

Tender chicken breast sautéed with mushrooms, garlic and shallots topped with a rich marsala sauce served over linguine pasta

Crusted Haddock \$24

Mild white flakey fish crusted with a mixture of bacon, sundried tomatoes, bread crumbs and herbs oven roasted served with jasmine rice and seasonal fresh vegetables

Grilled Mahi Mahi \$26 *gluten free

6oz Mahi Mahi filet grilled and finished with blistered cherry tomatoes served with jasmine rice and seasonal fresh vegetables

Harris Ranch Skirt Steak \$28 *gluten free

10 oz marinated skirt steak sliced and topped with a chimichurri sauce served with mashed potatoes and seasonal fresh vegetables

Beef Burgundy \$24

Caramelized pearl onions, whole button mushrooms, bacon, Harris Ranch filet migno and bistro filet stewed together in burgundy wine and beef stock served over farfalle paste

Tortellini (Vegetarian) \$24

Sautéed Blistered cherry tomatoes, pearl onions, roasted garlic, mushrooms and herbs deglazed with marsala wine tossed with tricolored cheese tortellini and finished with parmesan cheese

Desserts

Select One Dessert for all guests. Prices include tax and Gratuity.

Ice Cream Sundae \$3.50 | New York Cheesecake \$5.50 | Orange Creamsicle Cake \$5.50

Solarium