

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 \$28

airline chicken breast stuffed with blue cheese, spinach, bacon and chives oven roasted
served with mashed potatoes and seasonal fresh vegetables

Chicken Parmesan \$28

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

Grilled Mahi Mahi \$28

6oz mahi mahi filet grilled, topped with blistered tomatoes
served atop 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