



## Dinner Menu

### *Plated Service Style*

Choose up to two different plates per event.

All Entrees are served with Garden Salad and Warm Dinner Rolls

#### Butternut Squash Ravioli \$17

Butternut Squash filled Ravioli's with Sautéed Seasonal Vegetables topped with Homemade Cream Sauce with Fresh Sage

#### Roasted Red Pepper Chicken \$19

Seasoned Panko Breaded Chicken Breast topped with our Homemade Roasted Red and Yellow Pepper Cream Sauce served with Fried Sweet Potatoes and a Vibrant Vegetable Blend

#### Parmesan Crusted Bruschetta Chicken \$19

Marinated Chicken Breast Hand Breaded in Seasoned Panko with Shredded Parmesan Cheese topped with Homemade Tomato Bruschetta resting on Wild Rice and a side of Sautéed Green Beans

#### Crusted Tilapia Filet \$20

Seasoned with Chipotle, Lime, Peppers and Cheese served with Roasted Fingerling Potatoes and Sautéed Green Beans

#### Glazed Pork Loin Steaks \$20

Cherry Rosemary Glaze baked into tender 8 oz Pork Loin Steaks with Red Skin Garlic Mashed Potatoes and Sautéed Green Beans

#### Bourbon Glazed Salmon \$20

Skinless Salmon baked with Bourbon with Long Grain Seasoned Wild Rice and a Vibrant Vegetable blend

#### Tenderloin Medallions \$22

Three 2 oz Steak Medallions Grilled to Perfection topped with Peppercorn Demi-Glaze, resting on Red Skin Garlic Mashed Potatoes and Sautéed Green Beans

#### Teriyaki Marinated Sirloin Steak \$22

Seared Juicy 6 oz Sirloins topped with Homemade Mango and Pepper Chutney with Fried Sweet Potatoes and a Vibrant Vegetable Blend



## Dinner Menu

### *Buffet Service Style*

#### The Traditional \$20

Beef Tenderloin Tips with Gravy, Italian Marinated Chicken Breast with Red Skin Garlic Mashed Potatoes, Penne Pasta, Vibrant Vegetable Blend, Spring Green Salad, Italian Pasta Salad and Warm Dinner Rolls

#### Tuscan Delight \$19

Creamy Pesto Marinated Chicken Breast and Cherry Rosemary Glaze Pork Loin Steaks with Seasoned Long Grain Rice, Roasted Red Potatoes, Sautéed Green Beans, Spring Green Salad, Italian Pasta Salad and Warm Dinner Rolls

#### The Hills BBQ \$17

Choice of two meats

Grilled Hamburgers, Brats, BBQ Chicken Breast, Slow Roasted Pulled Pork or BBQ Ribs with Mac & Cheese, Baked Beans, with Corn, Cole Slaw and Corn Bread

#### Pasta Favorite \$15

Italian Marinated Chicken Breast and Mini Meatballs with Marinara and Alfredo Sauce accompanied by Penne Pasta, Sautéed Green Beans, Tossed Creamy Caesar Salad and Garlic Bread

#### **Add a Coffee Station to any of the above Buffets**

**50 and under guest \$75.00**

**51 to 100 guest \$125.00**

**100 plus guest \$155.00**

Special Request Plates for Food Allergies, Vegetarian or Vegan are not considered one of the options-per discretion of Sales Manager.

**\*\*Please add 5% sales tax and 20% gratuity to all menu items\*\***

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne related illness\*

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