

DINNER MENU

APPETIZERS

SPREADS & DIPS

Served with crackers, pitas,
& breads

Hummus & Crudité**Spinach & Artichoke Dip****Guacamole**

Tortilla Chips

Veggie Sticks

Dill ranch

Fresh Fruit

Vanilla yogurt

Port Wine Cheese Ball

Toasted nuts

Warm Buffalo**Chicken Dip**

CROSTINI

Basil & Tomato

Fresh mozzarella, olive oil

Tomato Jam

Seasoned ricotta, fresh thyme

Roasted Vegetables

Boursin cheese, balsamic reduction

Goat Cheese & Eggplant Caponata**Pimento Cheese**

Bacon, green onion

Shaved Roast Beef

Horseradish cream, chives

La Quercia Prosciutto

Blue cheese, fig jam

COLD APPETIZERS

Artisan Meat & Cheeses

Breads, crackers, accompaniments

Assorted Cheeses

Breads, crackers

Grilled Veggie Display**Shrimp Cocktail**

Lemon slices

Deviled Eggs

Crumbled bacon, paprika

Goat Cheese Stuffed Peppadew Peppers

Chopped almonds

Caprese Salad Skewers

Balsamic reduction

Vietnamese Tofu**Summer Roll**

Sweet chili sauce

Prosciutto Wrapped**Asparagus**

Lemon aioli, Pecorino cheese

HOT APPETIZERS

Fried Macaroni & Cheese Balls

BBQ aioli

Traditional Meatball

Marinara, Pecorino cheese

Swedish Meatball

Cranberry sauce

Pecorino Cheese**Arancinis**

Marinara

Roasted Tri-tip Skewer

Horseradish cream, chives,

crunchy salt

Sesame Chicken Skewer**Peanut Chicken Satay**

Scallions, red chili sauce

Bacon Wrapped**Scallop Skewer**

Garlic butter

Boursin Stuffed**Mushrooms****Bone-In Pork Wings**

Honey mustard

Southwest Spring Roll

Pork or tofu, salsa roja

Smoked Salmon**Croquette**

Lemon pepper aioli,

pickled red onion

Loaded Potato Boat

Bacon crumbles, sour cream,

cheddar cheese

SLIDERS

American Cheeseburger

Caramelized onions, house sauce

Bacon & White Cheddar

Dijonnaise

Slow Roasted Pork

House BBQ sauces, buttermilk slaw

Buttermilk Battered**Chicken Breast**

Pimento cheese, dill pickle

House Italian Meatball

Arabiatta sauce, Pecorino cheese

Garden Burger

Roasted tomato, pesto aioli

Falafel

Feta cheese, tomato aioli

Muffuletta

Mortadella, Genoa salami,

provolone, giardiniera, pesto aioli

Medium Rare Roast Beef

Boursin cheese, pickled red onion

SOUPS & SALADS

SOUPS

Roasted Red Pepper & Tomato Soup**Butternut Squash Soup****Potato & Bacon Chowder****French Onion Soup**

SALADS

Classic Caesar

Croutons, parmesan cheese,

Caesar dressing

Kale & Dried Fruit

Almonds, carrots, radish, Pecorino,

apple cider vinaigrette

Mixed Greens

Tomatoes, cucumbers, carrots,

raspberry vinaigrette

Spinach

Dried cranberries, candied walnuts,

feta cheese, balsamic vinaigrette

Greek Salad

Romaine lettuce, red onion,

cucumber, tomato, Kalamata olives,

Mediterranean feta vinaigrette

Southwest Salad

Mixed greens, black beans, corn, queso fresco, tortilla strips, dried chile vinaigrette

Iowa Wedge

Iceburg lettuce, Maytag blue cheese, sweet corn, bacon, ranch dressing

Arugula & Watermelon Salad

Balsamic reduction

BUFFET ENTRÉES**BEEF****Prime Rib**

Garlic crusted, au jus, horseradish cream (carving station only)

New York Strip

Red wine demi

Shoulder Tender

Dijon BBQ sauce

BBQ Brisket

House BBQ sauce

Whole Roasted Tenderloin

Herb crusted

Grilled Skirt Steak

Chimichurri sauce

Beef Tips

Red wine gravy

PORK**Roasted Pork Loin**

Bourbon demi

Grilled Bone-In Chop

Dijon BBQ sauce

Pork Tenderloin

Dried cherry demi honey

Glazed Baked Ham**POULTRY****Oven Roasted Turkey Breast**

Classic cranberry sauce

Airline Chicken Breast

Au jus

Stuffed Chicken Breast

Artichokes, red peppers, goat cheese, lemon pepper cream sauce

Chicken Thigh Marsala**Pulled BBQ Chicken****Sesame Chicken**

Fried rice

Chicken Parmesan**Chicken Cordon Bleu**

Dijon cream

Fried Chicken

Assorted pieces

SEAFOOD**Salmon**

Choice of roasted tomato beurre blanc, blackberry BBQ or lemon dill cream sauce

Pecan Crusted Halibut

Citrus beurre blanc

Pan Fried Sea Bass**Shrimp Scampi****VEGETARIAN****Baked Lasagna**

Seasonal vegetables, ricotta cheese

Quinoa Stuffed Bell Peppers

Charred tomato sauce, queso fresco

Eggplant Parmesan**Stir Fried Vegetables**

White rice, soy caramel sauce

Veggie Enchiladas

Salsa roja

PASTA**Aged Cheddar Macaroni & Cheese****Truffle Macaroni & Cheese****Italian Sausage Manicotti**

Marinara or alfredo sauce

Vegetable Manicotti

Marinara or alfredo sauce

Italian Sausage Baked Ziti**Vegetable Baked Ziti****Cheese Ravioli**

Pesto cream sauce

Traditional Spaghetti & Meatballs**POTATOES & OTHER SIDES****Roasted Garlic Mashed Potatoes****Smoked Cheddar Mashed Potatoes****Sour Cream & Chive Mashed Potatoes****Sweet Potato Mash****Rosemary Roasted Fingerling Potatoes****Potato Gratin****Parmesan Polenta****Wild Rice Pilaf****Twice Baked Potatoes****Quinoa Pilaf****Aged Cheddar & Cauliflower Gratin****VEGETABLE SIDES****Roasted Seasonal Vegetables****Roasted Broccolini****Roasted Asparagus****Garlic Sautéed Green Beans****Glazed Baby Carrots****Roasted Squash (seasonal)****Marinated Tomato Salad (seasonal)**

PLATED ENTRÉES

BEEF

Grilled Filet

Red wine demi, roasted garlic mashed potatoes, sautéed green beans

Grilled New York Strip

Guinness demi-glace, twice baked potato, roasted broccolini

Grilled New York Strip

Maître d'hotel butter, sour cream and chive mashed potatoes, roasted seasonal vegetables

Grilled Shoulder Tender

Dijon BBQ sauce, sweetcorn mashed potatoes, roasted green beans

Flank Steak

Chimichurri sauce, black beans, cilantro rice

PORK

Oven Roasted Pork Loin

Bourbon demi, sour cream and chive mashed potatoes, glazed baby carrots

Grilled Pork Tenderloin

Dried cherry demi, wild rice pilaf, broccolini

Grilled Bone-In Pork Chop

Dijon BBQ sauce, crispy new potatoes, garlic sautéed green beans

Glazed Baked Ham

Smoked cheddar mashed potatoes, sautéed green beans

POULTRY

Chicken Thigh Marsala

Garlic mashed potatoes, sautéed green beans

Seared Airline**Chicken Breast**

Blackberry BBQ sauce, sweetcorn mashed potatoes, roasted seasonal vegetables

Crispy Duck Breast

Dried cherry demi, wild rice pilaf, glazed baby carrots

Roasted Garlic Airline**Chicken Breast**

Jus, rosemary fingerling potatoes, seasonal vegetables

Artichoke, Red Pepper & Goat Cheese Stuffed**Chicken Breast**

Sun-dried tomato beurre blanc, garlic mashed potatoes, roasted broccolini

Chicken Parmesan

Buttered rigatoni, seasonal vegetables, Pecorino cheese, parsley

Grilled Chicken Breast

Lemon pepper cream sauce, cheddar mashed potatoes, roasted broccolini

SEAFOOD

Lobster Tail

Drawn butter, hollandaise sauce, twice baked potato, grilled asparagus

Seared Salmon

Sun-dried tomato beurre blanc, garlic mashed potatoes, roasted broccolini

Salmon Almondine

Toasted brown butter, wild rice pilaf, green beans

BBQ Salmon

Blackberry BBQ sauce, roasted garlic mashed potatoes, marinated tomato salad

Pecan Crusted Halibut

Citrus beurre blanc, sour cream and chive mashed potatoes, roasted asparagus

Pan Seared Seabass

Quinoa pilaf, marinated tomato salad

VEGETARIAN

Free-Form Lasagna

Roasted seasonal vegetables, marinara, parmesan cream sauce

Quinoa Stuffed**Bell Pepper**

Asiago cream sauce, sautéed broccolini, grape tomatoes

Eggplant Parmesan

Buttered rigatoni, marinara sauce, mozzarella cheese

Stir Fried Vegetables

Fried rice, soy caramel sauce

Grilled Vegetable Tower

Crispy polenta, tomato, pesto sauces

Vegetable Enchilada

Salsa verde, black beans, cilantro rice

Vegan Ratatouille

Sauteed mushrooms, eggplant, root vegetables, marinara sauce