

# Dinner Menus

## BUILD YOUR OWN DINNER PACKAGE

MIX AND MATCH TWO PROTEINS  
ONE VEGETARIAN ENTREE  
PAIRED WITH YOUR CHOICE OF SIDES

\$50 PER PERSON 2 SIDES & SALAD

\$55 PER PERSON 3 SIDES & SALAD

(ADD ROLLS +\$3 PER PERSON)

### Chicken Entrees:

- *Marry Me Chicken*
- *Maple Ale Mustard Chicken*
- *Goat Cheese Stuffed Chicken*
- *Speck Wrapped Chicken w/ Bree Filling*

### Beef Entrees:

- *Chimichurri Steak Tips*
- *NY Strip Steak w/ Compound Butter*
- *Chuck Roast w/ Peppercorn Gravy*
- *Sticky Beef Spare Ribs*

### Fish Entrees:

- *Sweet Agave Salmon w/ Mango Salsa*
- *Pesto Coated White Fish*
- *Lemon-Garlic Butter Haddock*

### Vegetarian Entrees:

- *Brussels & Sweet Potato Medley w/ Maple Tahini*
- *Gnocchi, Carmelized Onion & Mushroom w/ Our Homemade Alfredo*
- *Swiss Chard & Ricotta Stuffed Shells w/ Our Homemade Butternut Cream Sauce*

### Side Dishes:

- *Mashed Potato or Garlic & Herb Fingerling Potatoes*
- *Lemon Pesto Asparagus*
- *Rice Pilaf*
- *Parmesan Crusted Green Beans*
- *Garlicky Broccoli*
- *Macaroni and Cheese*

### Salads:

- *Caesar Salad*
- *Tossed Salad w/ Choice of two Dressings*
- *Sweet Beet Salad or Strawberry Fields Salad*

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## EARLY BIRD BBQ PACKAGE

PULLED PORK & BBQ CHICKEN  
PAIRED WITH YOUR CHOICE OF SIDES

PICK 3 SIDES FOR \$36 PER PERSON

PICK 4 SIDES FOR \$40 PER PERSON

PICK 5 SIDES FOR \$44 PER PERSON

## CHOICE OF SIDES:

APPLE, CABBAGE AND RAINBOW CARROT SLAW

4-CHEESE MAC AND CHEESE

GARLIC AND HERB MASHED POTATOES W/ GRAVY

SWEET POTATO WEDGES

BACON AND MAPLE BAKED BEANS

TRI COLOR PASTA SALAD

BACON AND BALSAMIC GLAZE BRUSSEL SPROUTS

CORN ON THE COB

TOSSED SALAD W/ TWO DRESSINGS

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## PASTA FOR A PARTY PACKAGE

MIX AND MATCH TWO PASTA ENTREES  
ONE CHOICE OF VEGETABLE SIDE  
PAIRED WITH GARLIC BREAD & SALAD

\$35 PER PERSON

### CHOICE OF ENTREES:

HERB BUTTER MACARONI AND CHEESE  
TRADITIONAL SPAGHETTI AND MEATBALLS  
ROASTED RED PEPPER CHICKEN ALFREDO  
FOUR CHEESE STUFFED SHELLS  
CLASSIC MEAT LASAGNA

### CHOICE OF VEGETABLE SIDES:

LEMON GARLIC BROCCOLI  
(W/PECORINO AND CHILI FLAKES)  
ITALIAN STYLE GREEN BEANS  
BALSAMIC GLAZED ASPARAGUS

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## UPSCALE BURGER BAR PACKAGE

BURGERS COOKED TO ORDER

CHOOSE FROM A VARIETY OF TOPPINGS  
AND FLAVOR PAIRINGS

\$30 PER PERSON

### BURGER OPTIONS:

#### HAWAIIAN BURGER:

SWEET HAWAIIAN PRETZEL BUNS, GRILLED  
PINEAPPLE SLICES, AVOCADO, BACON, JALAPENO,  
SWEET & SPICY AIOLI

#### BRIE/BLUE CHEESE BURGER :

BRIOCHE BUN, BRIE AND BLUE CHEESE, BACON,  
CARMELIZED ONIONS, GRILLED APPLE SLICES,  
GARLIC & HERB AIOLI

#### COWBOY BURGER:

BRIOCHE BUN, HOMEMADE FRIED PEPPER STRIPS,  
HOMEMADE BBQ SAUCE, BACON, CARMELIZED  
ONIONS, PEPPER JACK CHEESE

#### GOURMET BURGER:

ARTISAN BUN, BALSAMIC AND FIG JAM, ARUGULA,  
PROSCIUTTO, GOAT CHEESE, CARMELIZED ONION  
AIOLI

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## PRIME RIB DINNER PACKAGE

PRIME RIB COOKED TO YOUR PREFERENCE  
CARVED RIGHT IN FRONT OF YOU & YOUR GUESTS  
PAIRED WITH SIDES INSPIRED BY FAMILY RECIPES

\$60 PER PERSON

### INCLUDES THE FOLLOWING SIDES:

GARLIC MASHED POTATOES, RICE PILAF,  
ROASTED ASPARAGUS, STUFFED JUMBO SHRIMP  
AND STUFFED MUSHROOMS, ROLLS, FRESH  
FRUIT SALAD, AND A CHEF'S SALAD PAIRED  
WITH TWO HOMEMADE DRESSINGS

SERVED WITH AU JU DIP

### DESSERT

UNCLE ALAN'S CHEESE CAKE

*Basque Style Cheesecake Spiked with Baileys and Chocolate*

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## TACO BAR DINNER PACKAGE

BEEF, CHICKEN AND BEAN TACOS  
WITH A VARIETY OF SIDES  
ALLOWING YOU TO BUILD YOUR OWN CREATION

BASE PRICE: \$30 PER PERSON

## INCLUDES THE FOLLOWING:

SHREDDED CHICKEN, GROUND BEEF, SPANISH RICE  
AND YOUR CHOICE OF BLACK BEANS OR PINTO BEANS

CORN & FLOUR TORTILLAS, HOUSE MADE CHIPS, FRESH  
SALSA ROJO, HOUSE MADE QUESO, HOUSE MADE  
GUACAMOLE, SHREDDED LETTUCE, SHREDDED CHEESE,  
DICED ONION, DICED TOMATOES, SOUR CREAM

## ADDITIONS:

SALSA VERDE +\$2      COTIJA CHEESE +\$3  
REFRIED BEANS +\$5      GRILLED PEPPERS +\$2

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## VEGAN COMFORT FOOD PACKAGE

DELICIOUS CLASSICS TURN VEGAN  
THREE COURSES OF GUILT FREE DINING  
INFLUENCED BY SOUTHERN STYLE CUISINE

\$55 PER PERSON

### FIRST COURSE:

HOT NASHVILLE STYLE CAULIFLOWER BITES  
*Served with a Vegan Buttermilk Ranch*

### SECOND COURSE:

KING OYSTER MUSHROOM BBQ RIBS  
SWEET POTATO MAC AND CHEESE  
SAUTEED MUSTARD/COLLARD GREENS  
HONEY GLAZED CORN BREAD  
CHIPOTLE LIME CORN ON THE COB

### THIRD COURSE:

VEGAN SOUTHERN STYLE BANANA PUDDING