

Social & Corporate Menu

Entrees

Smokey Mushroom Chicken \$17

Marinated, roasted chicken breast topped with sauteed mushrooms, smoked provolone cheese, and applewood-smoked bacon crumble, served with your choice of 2 sides, and dinner rolls

Herb-Crusted Pork Loin \$15

Coated with a blend of savory herbs and fresh garlic, draped with a pan jus, served with your choice of 2 sides, and dinner rolls

Raspberry Chipotle-Glazed Pork Loin \$15

Crusted with a blend of herbs and garlic, brushed with a sweet and savory glaze, served with your choice of 2 sides, and dinner rolls

Seared Mahi Mahi with Zesty Basil Butter \$23

Lightly seasoned mahi mahi draped with a sauce made with butter, lemon juice, and fresh basil, served with your choice of 2 sides, and a dinner roll

Panko Parmesan Crusted Chicken \$17

Crusted in a delicious blend of panko bread crumbs and shredded Parmesan cheese, draped with a beurre blanc sauce, served with your choice of 2 sides, and dinner rolls

Pale Ale Braised Brisket \$27

Fork-tender slices of beef brisket seasoned with Creole seasoning and slowly braised in a delicious sauce made with light ale, tomatoes, onions and fresh garlic, draped with the sauce reduction, served with your choice of 2 sides, and dinner rolls



Herb-Crusted Pork Loin



Pasta Alfredo (with added grilled chicken)



Pan-Seared Salmon

Baked Ziti \$15

Marinara sauce made with ground beef, Italian sausage, tomatoes, and herbs layered with ziti pasta and a blend of four cheeses, served with your choice of 1 side, and garlic bread

Cajun Chicken Alfredo \$16

Cajun blackened chicken with penne pasta tossed in a rich cream sauce made with a touch of Cajun spice, served with your choice of 1 side, and garlic bread

Pasta Alfredo \$16

Parmesan cream sauce tossed with penne pasta, served with your choice of 1 side, and garlic bread

Add Grilled Chicken: \$3.50

Pan-Seared Wild Salmon with Cilantro Lime

Butter \$23

Wild-caught salmon, served with your choice of 2 sides, and dinner rolls

Bacon-Wrapped Pork Loin \$16

Wrapped in applewood-smoked bacon, draped with a white wine reduction, served with your choice of 2 sides, and dinner rolls

Add a garden salad to any meal for \$1.75 per guest.

Sides

Garlicky Green Beans Fresh green beans seasoned with butter and fresh garlic

Wild Rice Pilaf A wild rice blend seasoned with fresh sauteed mushrooms, celery, and fresh parsley

Tri-Color Roasted Potatoes A combination of Yukon Gold potatoes, sweet potatoes, and baby red potatoes drizzled with extra-virgin olive oil, lightly seasoned, and roasted

Mashed Yukon Gold Whipped with butter and cream

Twice Baked Potato Casserole Buttery Yukon Gold potatoes whipped with cream and butter and blended with sharp cheddar cheese, topped with green onions and crispy applewood-smoked bacon crumble

Mac & Cheese A homestyle favorite made with a rich, creamy cheese sauce

Steamed Broccoli Fresh With a touch of melted butter

Spring Vegetable Mix Fresh broccoli florets, yellow carrots, green beans, zucchini, yellow squash, and red bell peppers make this a feast for the eyes as well as the mouth



Wild Rice Pilaf



Mac & Cheese



Grilled Vegetables

Baked Potato Served with butter and sour cream

Rosemary Roasted New Potatoes Seasoned with aromatic rosemary and olive oil and roasted to a light, golden brown

Cheesy Scalloped Potatoes Thinly sliced potatoes cooked in a creamy sauce and topped with melted sharp cheddar cheese

Grilled Vegetables A colorful array of garden fresh vegetables, including zucchini, yellow squash, red and green bell peppers, button mushrooms, and red onions, lightly grilled with our house-made grill seasoning

Beverages

All meals served with
sweetened and unsweetened iced tea

Lemonade \$10.50/gallon

Bottled Water \$1.50/bottle

Entrees can be split for an additional \$1 per
guest