

# DINNER

#### **BEEF: COUNTRY FRIED STEAK**

- ♦ Topped with home-style gravy
- ♦ Cheddar Mashed Potatoes
- Tender Green Beans tossed in a rich, melted butter, seasoned with a touch of salt and pepper

## SEAFOOD: GRILLED SRIMP

- Eight Garlic Butter Grilled Jumbo Shrimp
- ♦ Long Grain Wild Rice
- ◆ Tender Green Beans tossed in a rich, melted butter, seasoned with a touch of salt and pepper

#### CHICKEN WITH BASIL PESTO SAUCE \*

- Grilled Chicken Breast lightly marinated in Italian dressing, topped with a creamy basil pesto sauce, and garnished with asparagus.
- ♦ Cheddar Mashed Potatoes
- Tender Green Beans tossed in a rich, melted butter, seasoned with a touch of salt and pepper

## EGGPLANT PARMESAN (Vegetarian)

- Eggplant Parmesan topped with marinara sauce, mozzarella, and parmesan. Drizzled with a balsamic glaze.
- ♦ Marinara Penne Pasta
- Tender Green Beans tossed in a rich, melted butter, seasoned with a touch of salt and pepper

# DESSERT

Apple Pie ~ Marbled Chocolate Mousse Cake

Strawberry Cheesecake ~ Fresh Seasonal Fruit Cup

**A Note on Drinks**; Coffee , Tea, and Water are included in your meal. Sodas and other beverages (including alcohol) are **NOT Included** 

Gratuity is not included with purchase. Please take care of your waitstaff!

\*Gluten Sensitive

Please indicate any allergens or requests. Vegan option is available upon request. (As we are a catered event, we cannot guarantee a lack of cross-contamination.)