

WINTER MENU

MID-NOVEMBER THROUGH DECEMBER 31

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 salt and pepper

DESSERT

Pecan Pie ~ Marbled Chocolate Mousse Cake

Cherry 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.)