



Featured Duet Entree Plated

All plated dinner menus include starch, vegetable, salad, bread item, fresh brewed regular and decaffeinated coffee or iced tea.

NY Strip Steak ^{GF}

Char-grilled 8oz, bistro cut, New York Strip Steak

served with a compound butter and Au Poivre sauce \$35.95 Per Person

Choose One Entree Pairing

Marry Me Chicken ^{GF}

Pan seared Chicken Breast in a rich Sundried Tomato Pancetta Cream Sauce.

Chicken Saltimbocca

Parmesan and Herb Bread Crumb crusted Chicken Breast topped with Prosciutto, Fresh Mozzarella and a light White Wine Cream Sauce.

Greek Chicken ^{GF}

Grilled Chicken Breast topped with Feta, Tomato and Arugula with a Lemon Wine Sauce.

Ranch Chicken

Ranch seasoned Panko Bread Crumbs, pan fried with a Bechemel Sauce.

Pork Mignon ^{GF}

Grilled Pork Filet wrapped with Bacon and topped with a Caramelized Red Onion Cream Sauce.

Salmon Beurre Blanc

Pan Seared Salmon topped with Shrimp and Dill Beurre Blanc Sauce.

ENHANCEMENTS

- Sautéed Button Mushrooms: ^{GF}..... \$2.00 Per Person
- Grilled Portabella Mushrooms: ^{GF} .. \$3.00 Per Person
- Oscar Topping with Crab, Asparagus, Hollandaise Sauce: \$5.75 Per Person
- Scallop Skewer: \$8.75 Per Person
- Bleu Cheese Sauce: \$3.00 Per Person
- Chimichurri Rub - Parsley, Garlic and Olive Oil Pesto: ^{GF}..... \$1.75 Per Person
- Hotel Compound Butter: ^{GF}..... \$1.75 Per Person

-Prices are subject to a 20% administrative Fee and Applicable Taxes.

-Prices are subject to change and are not guaranteed until 14 days prior to your event date.

-Please ask your event specialist on how to lock in your price upon booking your event.