

FAMILY STYLE MENU

Includes a seasonal green salad served family style with house made vinaigrette and ranch dressing, artisan bread basket with infused dipping oil, pre-set water with a self-serve beverage station including regular and decaffeinated coffee, iced or hot tea, linens, napkins, china, flatware and full service staff

COCKTAIL HOUR APPETIZERS

Choice of Two, one of which can be passed or served tableside for no additional charge

ENTREES

Choice of Two

PINEAPPLE GLAZED SMOKED HAM 
Thick sliced ham with pineapple glaze

BLACKENED CHICKEN
Blackened chicken with smoky tasso cream sauce flavored with cured ham

ASIAGO CHICKEN
Lightly breaded and topped with sweet creamy asiago cheese sauce

CHICKEN MARSALA
Traditional Marsala wine mushroom sauce

SLOW ROASTED ROSEMARY CHICKEN  WITH NO JUS
Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

CARIBBEAN JERK CHICKEN 
Grilled marinated chicken breast covered with a blend of sweet pineapple mango salsa

ITALIAN STUFFED CHICKEN
Chicken breast stuffed with our house blend of seasonings and topped with red sauce and Italian cheese medley

CHILI LIME CHICKEN
Grilled marinated chicken with lime, cilantro, garlic, and honey

FOUR CHEESE STUFFED SHELLS
Jumbo shells filled with a blend of Italian cheeses and topped with a red sauce

PORK SCALLOPINI
Roasted pork in a heavy cream sage sauce

ASIAN FLANK STEAK 
Tender, juicy biased cut steak served in a sweet teriyaki glaze

BEEF TIPS
Braised beef tenderloin tips slow cooked in rich burgandy mushroom gravy

BRAISED BEEF SHORT RIBS
Slow cooked until tender in rich demi au jus







PENNE PASTA  WITH NO CHICKEN
Pesto sauce made with basil and pine nuts, grilled chicken and chef's roasted seasonal vegetables topped with romano cheese

PASTA WITH MEATBALLS
Pasta with marinara sauce and house-made beef and pork blend baked meatballs

SIDES

Choice of Two

Wild Rice Pilaf
Penne Pasta with Marinara  , Alfredo  or Pesto  
Chef's Roasted Seasonal Vegetables   
Roasted Garlic Mashed Potatoes  
Smashed Red Skin Potatoes 
Vegetable Orzo Pasta Salad 
Honey Glazed Carrots  
Gourmet Macaroni & Cheese 
Roasted Root Vegetables   

Parsley New Potatoes  
Cilantro Lime Rice   
Fresh Green Beans with Bacon 
Oven Roasted Brussel Sprouts   
Au Gratin Potatoes 
Quinoa   
Southern Style Corn  
Sautéed Summer Squash   

Third entrée available additional 5 pp

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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