



Revised 01/2017

Dinner

Entrées

Choose 1 entrée and you can add a second entrée for 6.00 more.

Signature Prime Rib

Slow-roasted to perfection,
complimented
with our creamy Horseradish

Beef Medallions

Finished with Wild Mushroom Ragout

Marinated Tri Tip

Served with rich demi glaze

London Broil

Drizzled with a rich demi glaze

Beef Tenderloin

Carved beef tenderloin, rubbed with
chopped fresh thyme, rosemary, parsley
and chopped garlic, serve with
horseradish.

Tuscan Stuffed Chicken

Stuffed with roasted red peppers and
basil finished with Red Pepper sauce

Chicken Cordon Bleu

Hand-rolled with Swiss cheese and
ham and finished with
mustard cream sauce

Chardonnay Chicken Breast

Chicken Breast drizzled with
creamy chardonnay sauce

Oven Roasted Pork Loin

Served with an apple & berry chutney

Herb Crusted Roasted Turkey breast

Tender turkey breast oven roasted served with
cranberry chutney

Chicken Parmigiana

Tender chicken breast coated in our house panko
cooked to a golden brown and topped with
mozzarella cheese and red sauce

Baked Salmon

Seasonal fruit salsa, & lemon caper butter

Baked Alaskan cod

Seasoned baked cod served
with lemon caper butter

Chicken Roulade

Chicken stuffed with spinach, wild mushroom
rolled and baked, topped with a house made
creamy goat cheese sauce

Lasagna Roll Ups

Rolled with roasted asparagus, roasted red peppers,
fresh mozzarella and basil leaves, served with fresh
tomato coulis
great vegetarian option

* Prices are per person

*Add tax & operations charge to ALL food &
beverage totals

**Delivery fees & minimums may apply.

*Vegetarian, Vegan & Gluten free option's available

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Accompaniments

Roasted Red Potatoes
Roasted Garlic Mashed Potatoes
Fingerling Potatoes
Rosemary Yukon Potatoes
Wild rice pilaf
Scalloped Potatoes
Oven Roasted Baby White Potatoes
Roasted Vegetable Risotto
Pasta with white sauce

Vegetable

Roasted root vegetables
Green Beans Sautéed w/bacon & Onions
Seasonal Vegetables

Salads and such

Seasonal Fresh Fruit Tray
Fresh Vegetable tray
Bacon Broccoli Salad
Signature Cole Slaw
Quinoa Power salad
Bow Tie Pesto Salad
Caesar Salad
Greek Pasta Salad
Seasonal Green Salad
Vegetable Pasta Salad
Seasonal Spinach Salad



Buffet:

**Entrée(s) + 2 Accompaniments +
1 Vegetable + 2 from the garden**

Plated Served

**Entrée + 1 Accompaniment +
1 Vegetable + 1 from the garden**

All dinners come with:

Rolls and butter
Fresh brewed Tully's coffee
China Service

The details

Buffet Style

For a buffet style dinners, all entrées come with (2) accompaniments, (1) Vegetable, and (2) From the Garden items. The buffet includes all china and silverware. The buffet will come fully decorated and set up with all appropriate utensils. All we ask from you is to have tables available for us to set up.

"Plated Served" Style

For "plated served" dinners. Things run a little different than buffet style. All entrée come with (1) accompaniment, (1) Vegetable, and (1) "Salads and such". The dinner will come complete with a full set-up in the table. This comes with china plates, proper eating utensils, glassware, and folded napkin. All we ask from you is to have tables available for your guests and also tables available for our kitchen staff to set up the food prep areas.

*Tables are available for rent

* Prices are per person

*Add tax & operations charge to ALL food & beverage totals.

**Delivery fees & minimums may apply.

*Vegetarian, Vegan & Gluten free option's available

We add a 19% operations charge to each catering bill. While no portion of this operations charge is paid directly to the staff serving our catered guests, it allows us to pay better wages to our employees including, for example, those who served your guests and those who prepared the food for your event.