



GUEST CHOICE

DINNER PACKAGE

Three-Course Meal

Starting at \$27.95 per person

Create a customized menu for you and your guests to choose from the evening of your event

Choice of Soup or Salad

Choice of 3 to 4 Entrees

Choice of Dessert

Includes fresh bread

Coffee & Tea service, unlimited Soft Drinks, Iced Tea and Juices

SOUP AND SALAD SELECTIONS

(Choose 1 or 2)

Salads

Mixed Garden Salad

Tomatoes, cucumbers, artichoke hearts, black olives, shaved carrots and cabbage

Caesar Salad

Crisp romaine, Parmesan cheese, herbed croutons, chopped tomatoes and Portobello mushrooms **add \$1**

Caprese Salad

Sliced beefsteak tomatoes, fresh mozzarella, fresh basil, red onion, Kalamata olives and avocado **add \$3**

Mandarin Salad

Mixed greens, Mandarin oranges, halved grapes, sliced strawberries, toasted walnuts and goat cheese
Tossed with our Honey Dijon Vinaigrette **add \$2**

Spinach Salad

Fresh spinach, sliced egg, bacon and apple with our Raspberry Vinaigrette **add \$3**

Soups

Minestrone, Tomato Basil, Lentil, Chilled Gazpacho, Chicken Noodle, Split Pea, Chicken Tortilla, Corn Chowder, Cream of Chicken, Chicken and Rice, Shrimp Bisque (add \$1), Clam Chowder (add \$1)

ENTRÉE SELECTIONS

(Choose two to four items)

ENTRÉE SALADS & SANDWICHES

Please see Restaurant Dinner Menu for Selections

PRIME STEAKS AND CHOPS

Chopped Steak

*Stuffed with onions, sweet peppers, mozzarella cheese
Topped with caramelized onions and mushrooms*

Sausage and Peppers

Italian sausage sautéed with sweet peppers, onions, green peas, virgin olive oil, garlic and fresh basil

Skirt Steak

*Tenderized, marinated and grilled
Finished with white wine, garlic, olive oil, tomato, onion, cilantro and avocado add \$3*

New York Strip (14 oz.)

Hotel butter and grilled onions add \$13

Veal Chop (16 oz.)

Demi-glace sauce add \$12

Petite Filet Mignon (6 oz)

With natural au jus and sliced Portobello mushrooms add \$5

Filet Mignon (10 oz.)

Topped with grilled Portobello mushrooms add \$11

Lamb Chops (12 oz.)

Greek Style

Virgin olive oil, fresh squeezed lemon, oregano and touch of garlic add \$7

PORK & POULTRY

Barbequed Baby Back Ribs

Half Slab add \$1 / Full Slab add \$4

Pork Chop (12 oz.)

Barbequed, or topped with homemade applesauce add \$2

Grilled Half Chicken or Boneless Breast Preparations:

Seasoned – *Virgin olive oil, fresh squeezed lemon, oregano and touch of garlic*

Portofino – *Sautéed in lemon wine sauce with sun-dried tomatoes, fresh basil and toasted pine nuts*

Parmesan – *Lightly seasoned, breaded and baked with tomato sauce, fresh basil and Mozzarella cheese*

Marsala – *Sautéed in Marsala wine sauce with mushrooms*

Vesuvio – *Sautéed in garlic and olive oil sauce with green peas and Italian herbs*

Picatta – *Sautéed in lemon wine sauce with capers and chopped tomatoes*

Greek Style – *Stuffed with feta, spinach, red onion and black olives*

SEAFOOD

Lake Superior Whitefish add \$2

Grilled Atlantic Salmon add \$3

Red Snapper add \$2

Pacific Grouper add \$3

Preparation Styles:

Tomato Crust – Baked with sun-dried tomato and almond herbed crust

Vesuvio – Garlic, olive oil, white wine, green peas and Italian herbs

Greek Style - Feta, spinach, red onion and black olives

Portofino – Sautéed in lemon wine sauce with sun-dried tomatoes, fresh basil and toasted pine nuts

Seasoned – Virgin Olive oil, fresh squeezed lemon, oregano and touch of garlic

Mediterranean – Sautéed in lemon wine sauce with sun-dried tomatoes, artichokes and olives

Macadamia Nut Crust – Served with side of lemon butter sauce

Stuffed Shrimp – Fresh Shrimp stuffed with herbed crabmeat and finished with lemon butter sauce add \$2

PASTA

Pasta Choices:

Linguine, Penne, Angel Hair or Whole Wheat Linguine

Sauce Choices:

Primavera – Garlic and olive oil with sweet peppers, onion, mushrooms and Parmesan cheese

Marinara – Homemade tomato sauce

Alfredo – Creamy white sauce

Carbonara – Green peas, pancetta, sweet peppers in parmesan cream sauce

Caprese – Homemade tomato sauce with fresh basil and fresh Bufala Mozzarella

Mediterranean – Garlic and olive oil with parmesan, fresh basil, spinach, sun-dried tomato, black olives and toasted pine nuts

Add Calamari, Chicken, Italian Sausage or Shrimp to any Pasta

ACCOMPANIMENT SELECTION

(Choose one vegetable and one starch)

Vegetables

Grilled vegetables

Sautéed spinach

Steamed broccoli

Green beans

Grilled Asparagus

Broccoli, Cauliflower and Carrots

Sliced Portobello add \$1

Sautéed Mushrooms and Onions

Starch

Oven roasted red potatoes

Risotto

Twice baked potato

Baked penne pasta

Potatoes au gratin

Baked sweet potato

Baked white potato

Mashed potatoes

Macaroni and cheese

DESSERT

Bread Pudding with Caramel Pecan Sauce

Homer's Ice Creams and Sorbets (Chocolate, Vanilla, Chocolate Cappuccino Chip and Lemon Sorbet)

Tiramisu \$1

Chocolate Mousse with Raspberry Sauce \$1

Meyer Key Lime Pie \$1

Sour Cream Cheesecake \$2

Flourless Chocolate Cake \$2

Warm Apple Crisp \$2

Crème Brûlée with Fresh Strawberries \$2

We are happy to arrange any additional services needed to enhance your event.

For more information, contact us at (847) 234-9660