

**TROPICAL FRESH FRUIT DISPLAY [VG / GF]**

A colorful display of assorted seasonal fresh fruit

**VEGETABLE CRUDITE DISPLAY [V / GF]**

Fresh cut garden vegetables arranged around Chef's signature dip

**IMPORTED & DOMESTIC CHEESE DISPLAY [V]**

A variety of imported and domestic cheeses with assorted crackers

**ENTREES - select (2)****TOP SIRLOIN ROAST BEEF [GF]**

Slow roasted and hand carved served with port au jus and horseradish cream

**CHICKEN MARSALA**

Sauteed chicken breast smothered in a mushroom marsala wine sauce

**CLASSIC BEEF LASAGNA**

Hardy lasagna with lean ground beef, five cheeses and Italian sauce

**SEAFOOD ALFREDO**

Fettuccine pasta tossed with shrimp, scallops and crabmeat in a delicious creamy classic alfredo sauce

**SIDES - select (2)**

Green beans almondine [V / GF]

Rice pilaf [GF]

Home-style mashed potatoes [V / GF]

Cheddar mashed potatoes [V / GF]

Steamed seasonal vegetables [V / GF]

White basmati rice [V / GF]

**SALAD - select (1)**

**served with freshly baked breads and rolls and butter**

**FRESH GARDEN SALAD [VG / GF]**

Fresh garden mix tossed with cucumbers, grape tomatoes, and peppers served with a selection of two dressings

**CLASSIC CAESAR SALAD [V]**

Crispy romaine hearts tossed with our caesar dressing, grated parmesan cheese and topped with herb croutons

**FETTUCCINE A LA VODKA [V]**

Fettuccine pasta tossed with baby spinach in a pink vodka sauce

**GRILLED PACIFIC SALMON FILLET [GF]**

Grilled salmon topped with a BBQ glaze

**SUPREME TROPICAL GRILLED CHICKEN [GF]**

Grilled chicken breast topped with toasted coconut and served with a tangy cilantro mango/papaya salsa

**MUSTARD CRUSTED MAHI MAHI [GF]**

Pan seared filet with fresh herbs and stone mustard rub in a lemon buerre-blanc sauce

**DESSERT**

Our Chef's assortment of gourmet cakes and pies