

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