

PREMIER DINNER PACKAGE

The house dinner package includes 5 hours of event space rental and 4 hours of bartending services. This package also includes serving staff, china, stemware, silverware, and house table linens. This pricing is for 50 or more guests.

*Additional tables available upon request for gifts, desserts, guest book, etc.

EVENT DATE	PRICE
FRIDAY OR SATURDAY EVENING	\$26.00 **
SUNDAY - THURSDAY EVENING	\$24.00 **

** PRICE IS FOR BUFFET DINNER. SIT DOWN SERVICE IS AVAILABLE FOR AN ADDITIONAL \$3.50 PER PERSON.

* SERVICE FEE 18% NOT INCLUDED

* SALES TAX NOT INCLUDED

THE PREMIER DINNER PACKAGE MENU OPTIONS

SALADS: (CHOICE OF ONE)

House salad

Caesar salad

Dinner rolls included

ENTREES: (CHOICE OF TWO)

Slow roasted beef in au-jus

Pasta con broccoli

Honey baked glazed ham

Chicken cordon bleu

Roasted pork loin in Dijon sauce

Mostaccioli

Chicken parmesan

Chicken Modiga

SPECIALTY ITEMS AVAILABLE FOR AN ADDITIONAL \$2.50/PERSON:

Sliced pork tenderloin with creamy dijonaise sauce

Stuffed chicken breast – Baked chicken breast stuffed with spinach, sun-dried tomatoes, goat cheese and topped with a lemon, herb butter sauce.

Shrimp linguini – linguini with shrimp, tomatoes, basil, fresh mozzarella tossed in olive oil.

Bow tie pasta with shrimp or chicken and sun-dried tomatoes in a creamy asiago cheese sauce.

Mediterranean chicken – baked chicken breast topped with tomatoes, spinach and artichoke spread, and mozzarella cheese.

SIDES: (CHOICE OF THREE)

Green beans almondine

Seasonal vegetable medley

Whole kernel buttered corn

Noodles alfredo

Potatoes au gratin

Garlic mashed potatoes

Roasted red potatoes

Additional \$0.50/person:

Fresh asparagus

Diced, roasted sweet potatoes

Sautéed zucchini and squash with garlic and parmesan