



Dinner Menu

The below includes choice of entrée, choice of starch and two vegetables. Fresh baked rolls, bread and iced tea are included; add second entrée for \$2.50 per person.

Entrées

Dijon Chicken with Melted Cheddar Jack — Grilled breast of chicken smothered in our signature honey-Dijon mustard sauce, sautéed mushrooms & cheddar-jack cheese \$14.95

Huli Huli Chicken — a succulent Hawaiian ginger chicken, served grilled pineapple chutney \$14.95

Bourbon Street Chicken — Moist grilled chicken in a New Orleans, inspired Asian, style sauce made with fresh ginger \$14.50

Chicken Parmesan — Baked chicken breast smothered with marinara & topped with mozzarella cheese \$14.95

Chicken Coursant — tender chicken breast with bacon, spinach, and tomatoes in a light cream sauce \$14.95

Caribbean Chicken — “For a little spice in our lives” — tangy, sweet, and fruity from the sunny islands \$14.75

Chicken Florentine — Tender chicken breast, grilled, then simmered in a cheesy sauce with spinach \$14.95

Parmesan Crusted Chicken
\$14.75

Chicken Provencal — Juicy chicken breast smothered in fresh spices, spinach, and tomatoes \$14.95

Chicken Tikka Masala — tender chunks of chicken in an Indian spiced sauce \$14.75

Chicken Chasseur — chicken breasts in a rich mushroom and tomato wine sauce \$14.75

Beef Burgundy — Choice beef, mushrooms, and onions simmered in a rich wine sauce \$15.95

Sirloin Diana in a decadent mushroom and leek sauce \$16.75

Sirloin Tips Bordelaise — Succulent beef in a classic Bordeaux and mushroom sauce \$16.75

Pulled Pork — Juicy pork shoulder, slow-roasted for your enjoyment \$12.50

Stuffed Pork Loin — Savory pork stuffed with our classic dressing \$14.95

Roast Asian Pork with — Tender roast pork with a rich pomegranate Hoisin glaze \$14.50

Salmon with Dill Glaze — Broiled salmon topped with a light dill glaze \$15.75

Chili Lime Shrimp Linguini — Bright and zesty with a hint of warmth \$14.95

Shrimp and Thai Basil Pasta — Plump sautéed shrimp in a Thai basil sauce over vermicelli \$14.95

Carving Stations also available

Vegetarian Options:

Grilled Vegetable Rotini or Pumpkin Ravioli \$14.50

Mediterranean Vegetable Pie — Vegetables layered with cheese between a golden, flaky pastry crust \$14.50

Curried Chickpeas with Leeks and Snap Peas — Exotic taste sensation, served with basmati rice and mango chutney \$14.95

Vegetables

Haricot Verts – Fresh French Styled
Green Beans
Fresh Medley of Vegetables
Asparagus (Market Price)
Sweetened Carrots
Green Beans Amandine
Roasted Vegetables
Squash Casserole – add \$1
Moravian Green Beans & Shoepeg Corn
Garden Salad with Dressings
Spring Mix Salad with Dressings
Caesar Salad with Dressing

Starch

Twice-Baked Potato
Rosemary New Potatoes
Roasted Sweet Potatoes
Fettuccini Alfredo – add \$1
Three Cheese Baked Mac ‘n’ Cheese – add \$1
Basmati, Jasmine or Wild Rice
Rice Pilaf or Rice Pilau
Creamy “Real” Mashed Potatoes
Roasted Garlic Mashed Potatoes

Mashed potato bars, pasta bars and mac ‘n’ cheese stations also available.