

dinner

Includes:

COFFEE

TEA

SOFT DRINKS

Buffet \$30

FRUIT & CHEESE PLATTER

assorted seasonal fresh fruit & cheese selection

CALAMARI

lightly breaded. cocktail. tartar sauce

CHILLED JUMBO PRAWNS

traditional. cocktail sauce

BACON WRAPPED DATES

gorgonzola, arugula, jalapeño. balsamic glaze

BABY BACK RIBS

pecan smoked & grilled. topped with BBQ sauce. creamy slaw. french fries

BASIC GREENS

spring mix. candied walnuts. cranberries. apple. crumbled feta cheese. poppy seed vinaigrette

MAC & CHEESE

homemade. sharp cheddar

*tax & gratuity
not included*



Plated \$35

choice of 3 items:

AHI SALAD

mixed greens, cabbage, crispy noodles, sunflower sprouts thai peanut dressing

GNOCCHI PICATTA

artichoke hearts, capers, garlic, lemon in a white wine butter sauce

BRANDY PEPPERCORN RIBEYE

12oz. choice marbled ribeye. brandy peppercorn sauce. charbroiled to order

CHICKEN CASTROVILLE

mary's free range chicken breast. garlic. olive oil. butter sauce. artichoke hearts. spinach. capers. olives. balsamic glaze. yukon smashed potatoes

BONE IN PORK CHOP

10oz. cut. madeira & sun dried tomato demi glace. sauteed spinach. yukon smashed potatoes

HORSERADISH SALMON

baked filet. seared spinach. forbidden rice. horseradish aioli

PRAWNS & SAUSAGE FETTUCCINE

sautéed prawns. chicken apple sausage. caramelized onions. sundried tomato. maplewood bacon. chipotle cream sauce. shaved parmesan