

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 glaze . sauteed
spinach . yukon smashed potatoes*

HORSERADISH SALMON

*baked filet . seared spinach .
forbidden rice . horseradish aioli*

PRAWNS & SAUSAGE FETTUCINE

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