



Discounted Military Sample Menu Specials
(Available Sunday-Friday only, Saturday – Additional fee for Saturday)

Served Dinner Options

Menu I

Traditional Garden Salad w/Assorted Dressings

(Select 1)

Baked Chicken Marsala

(Sautéed w/Mushrooms & Marsala Wine)
or

Pan Seared Chicken Piccata

(Topped with Lemon Caper Sauce)

Served with:

Rice Pilaf

Green Beans with Shallot Butter

Baskets of Warm Yeast Rolls & Butter

Menu II

Traditional Garden Salad w/Assorted Dressings

(Select 1)

Herb Encrusted Top Sirloin of Beef

w/Hunter Sauce

or

House Cured Beef Brisket

w/Savory Gravy

Served with:

Herb Roasted Potatoes

Vegetable Medley w/Butter Sauce

Baskets of Warm Yeast Rolls & Butter

Buffet Dinner Options

All American Buffet

Traditional Garden Salad

(Served with Choice of Dressing)

Slow Roasted Beef with Cabernet Demi-Glace

Pan Seared Chicken Piccata

Ziti Pasta Primavera

Garlic Herb Mashed Potatoes

Green Beans with Shallot Butter

Chef's Signature Yeast Dinner Rolls

Taste of the Orient Buffet

Chef's Lo Mein Salad

Chicken Teriyaki w/Pineapple Accents

Tempura Fish w/Garlic Ginger Sauce

Steamed White Rice

Stir Fry Vegetables with Bamboo Shoots

Pandesal Rolls

Southern Hospitality Buffet

Traditional Garden Salad

(Served with Choice of Dressing)

Potato Salad

Fried or Baked Boneless Breast of Chicken

Fried Fish w/ Cocktail and Tartar Sauce

Roasted Herb Potatoes

Country Green Beans

Cornbread with Honey Butter

Mediterranean Buffet

Traditional Garden Salad

(Served with Choice of Dressing)

Stuffed Baked Fish Florentine

Mediterranean Chicken

(Boneless Breast w/White Wine, Fresh

Tomatoes, Olives, Onions & Herbs)

Rice Pilaf

Green Beans with Shallot Butter

Garlic Knots

Hors d'Oeuvre Reception

Chef's Famous Pistachio Encrusted Pimento Cream Cheese Ball with Assorted Crackers,
Cocktail Hickory BBQ Meatballs, Skewers of Chicken Satay, Bruschetta with Herb Crostini, Crisp
Vegetable Tray with Spicy Dip and Virginia Ham on Hawaiian Slider Rolls w/condiments