

DINNER MENU

Pinnacle Buffet

Choice of two entrees, one potato, one vegetable, garden salad,
rolls with butter, 100% Colombian coffee

Chef's Buffet

Choice of two entrees, one carved meat (Roasted Turkey, Glazed Ham,
Pork Loin, Sirloin Broil, Prime Rib** or Tenderloin**), one potato, one vegetable,
garden salad, rolls with butter, 100% Colombian coffee

Entree Selections

Country Sirloin*
Beef Bordelaise
Bourbon Chicken
Island Chicken
Chicken Marengo
Chicken Alfredo
Chicken Allouette
Chicken Divan
Honey Glazed Ham
Sliced Pork Loin
Oven Roasted Salmon
Turkey Portabello
Turkey Carbonara
Meat Lasagna

Starch Selections

Roasted Redskins
Potatoes Romanoff
Cheesy Potatoes
Garlic Mashed Russet Potatoes
Duchess Potatoes
Oven Browned Russets
Rice Pilaf
Southwestern Beans and Rice
Buttered Linguine
Fettuccine Alfredo

Vegetables

Fresh Green Beans Almondine
Fresh Green Beans/Baby Carrots/Super-Sweet Corn Medley
Broccoli with Cheese Sauce
Broccoli/Cauliflower/Carrots Medley
Asparagus (seasonal)
Italian Zucchini & Summer Squash
Glazed Carrots
Honey Walnut-Glazed Acorn Squash (seasonal)

**See pricing guide for additional charge

***Caesar salad available for an additional charge

*Can be cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PLATED DINNER MENU

*All plated dinners include a garden salad, home-baked rolls with fresh creamery butter and your choice of vegetable and potato***

Honey Glazed Ham

Sliced ham served with a pineapple honey sauce

Bourbon Chicken (also available in combination plate)

Boneless, skinless chicken breast, char-grilled and topped with a sweet, tangy bourbon glaze served with smashed garlic potatoes

Grilled Chicken Alfredo**

Boneless, skinless chicken breast, char-grilled, served over linguini with parmesan cream sauce

Herb Crusted Turkey (also available in combination plate)

Fresh herb encrusted breast of turkey fillets, oven-roasted and medallion sliced topped with jus lie

Island Chicken**

Boneless, skinless chicken breast grilled and served with confetti rice topped with sweet island glaze and pineapple ring

Bruschetta Chicken (also available in combination plate)

Boneless, skinless chicken breast, char-grilled and topped with a mixture of roma tomatoes, basil, garlic, balsamic vinegar and feather shredded parmesan cheese

Chicken Divan

Boneless, skinless chicken breast seasoned and oven roasted topped with a mushroom cream sauce, steamed broccoli florets, Danish cream havarti cheese and served with piped mashed russet potatoes

Chicken Marengo

Boneless, skinless chicken breast dusted with seasoned bread crumbs, baked & topped with a roasted tomato, garlic, scallion and herb sauce accompanied by a bed of balsamic orzo pasta

Chicken Chardonnay

Boneless breast of chicken dusted with seasoned flour, pan-fried, finished with white wine, lime juice, mushrooms and fresh basil

Turkey Carbonara**

Turkey breast medallions oven roasted and topped with a mushroom cream sauce, green peas, diced bacon and served over buttered linguine

Roasted Pork Loin (also available in combination plate)

Herb crusted pork loin with a creamy peppercorn sauce

Chicken Cordon Bleu

Boneless breast of chicken wrapped around Swiss cheese and smoked ham, oven-roasted, served with paprika cream sauce

Chicken en Croute (also available in combination plate)

Boneless, herb-stuffed breast of chicken wrapped with puff pastry and baked, served with sauce supreme

Parmesan Crusted Pork Loin

Pan fried & roasted boneless loin chop coated with parmesan reggiano, egg and Italian bread crumb topped with vegetable jus lie

Smothered Chicken

Oven roasted breast of chicken topped with Marinara sauce; sauteed onions, peppers and mushrooms and topped with Italian cheeses

Oven Roasted Salmon (also available in combination plate)

Oven-roasted Alaskan salmon filet drizzled with a shallot peppercorn vinaigrette, teriyaki or lemon pepper finish

Beef Bordelaise (also available in combination plate)

Slow roasted chuck roast with a classic brown sauce

Chicken Allouette (also available in combination plate)

Boneless, skinless chicken breast stuffed with spinach wrapped allouette cheese and sun-dried tomatoes, finished with allouette cream sauce and served with linguini

Country Sirloin* (also available in combination plate)

Marinated, grilled sirloin broil served around a classic celery and herb stuffing with sauce bordelaise

Bourbon Sirloin Steak* (also available in combination plate)

Charbroiled seasoned sirloin served over smashed garlic potatoes; finished with a bourbon sauce and served with your choice of vegetable

Prime Rib (10oz Petite Cut or 14oz Pinnacle Cut)

Slow roasted, melt in your mouth Prime Rib served with au jus

Filet Mignon* (also available in combination plate)

The most tender cut of beef, char-broiled and served with sautéed mushrooms

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***Vegetable and Potato Selections are listed on the Dinner Buffet Menu; Entrees listed with a designated potato, pasta or rice come with your choice of vegetable*

COMBINATION PLATED DINNER MENU

All plated dinners include a garden salad, home-baked rolls with fresh creamery butter and your choice of vegetable and potato

Turkey Medallion/Beef Bordelaise

Fresh herb encrusted breast of turkey filets, oven-roasted and medallion sliced, served with slow roasted chuck roast

Pork Loin/Beef Bordelaise

Herb crusted pork loin served with slow roasted chuck roast

Chicken en Croute/Beef Bordelaise

Boneless, herb-stuffed breast of chicken wrapped with puff pastry and baked, served with slow roasted chuck roast

Bruschetta Chicken/Beef Bordelaise

Boneless, skinless, bruschetta topped chicken breast, served with slow roasted chuck roast

Chicken Allouette/Sirloin Broil*

*Boneless, skinless chicken breast stuffed with spinach wrapped allouette cheese and sundried tomatoes,
served with marinated, grilled sirloin broil*

Chicken en Croute/Sirloin Broil*

Boneless, herb-stuffed breast of chicken wrapped with puff pastry and baked, served with marinated, grilled sirloin broil

Bourbon Chicken/Bourbon Sirloin*

*Boneless, skinless chicken breast char-grilled paired with marinated, grilled sirloin broil both finished with a tangy bourbon sauce
served with garlic smashed potatoes*

Chicken Allouette/Bourbon Sirloin*

*Boneless, skinless chicken breast stuffed with spinach wrapped allouette cheese and sundried tomatoes,
served with marinated, grilled sirloin broil*

Chicken Allouette/Filet*

*Boneless, skinless chicken breast stuffed with spinach wrapped allouette cheese and sundried tomatoes,
served with a center cut petite filet*

Chicken En Croute/Filet*

Boneless, herb-stuffed breast of chicken wrapped with puff pastry and baked, served with center-cut petite filet

Salmon/Filet*

Oven roasted Alaskan salmon filet, served with a center cut petite filet

Custom Combinations available upon request - please inquire

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