

POULTRY ENTREES

All Entrées are Served With Seasonal Vegetables, Rolls, Your Choice of Salad & Dessert

Oven Roasted Chicken Breast \$15.45 Buffet \$16.95 Served
Basil Pesto Orzo Pasta & Shaved Parmigiano Reggiano

Pecan Crusted Chicken \$17.45 Buffet \$18.95 Served
Brandy Cream Sauce & Roasted Red Potatoes

Rosemary & Goat Cheese Stuffed Chicken Breast \$17.45 Buffet \$18.95 Served
Champignon Sauce & Roasted Garlic Whipped Potatoes

Grilled Chicken Breast \$15.45 Buffet \$16.95 Served
Herbed Couscous & Lemon Buerre Blanc

Southwestern Citrus Chicken \$16.95 Buffet \$18.95 Served
Chicken Breast Marinated in a Spicy Citrus Sauce
Green Chile Bread Pudding

Pacific Rim Chicken \$15.45 Buffet \$16.95 Served
Sweet Chili Glaze
Fried Rice & Asian Inspired Vegetables

BEEF, PORK, & LAMB ENTREES

All Entrées are Served with
Seasonal Vegetables, Rolls, Your Choice of Salad & Dessert

Prime Rib of Beef \$19.95 Buffet \$21.95 Served
Roasted Garlic Whipped Potato & Creamy Horseradish

Grilled New York Strip Loin \$25.95 Buffet \$27.95 Served
Smoked Gouda Potato Gratin & Tomato 'Chutney'

5-Spice Flank Steak \$17.95 Buffet \$19.95 Served
5-Spice Marinade; Wasabi Mashed Potatoes

Braised Beef Short Ribs \$23.95 Buffet \$25.95 Served
Braising Jus; Three Cheese Smashed Potato

Grilled Pork Loin \$18.95 Buffet \$20.95 Served
Apple Onion Bread Stuffing, Blueberry Gastrique

Roasted Leg of Lamb \$26.95 Buffet \$28.95 Served
Roasted Potato Ragout, Sun Dried Tomato

FISH, SEAFOOD, & VEGETARIAN DINNERS All Entrées

Are Served With Seasonal Vegetables, Rolls, Your Choice of Salad & Dessert

Searched Alaskan King Salmon \$24.95 Buffet \$26.95 Served
Tomato Fennel 'Ceviche' Salad, Lemon Vinaigrette & Moroccan Couscous

Grilled Idaho Trout \$19.95 Buffet \$21.95 Served
Almonds & Lemon Butter; Red Potatoes

Pan Fried Tilapia \$17.95 Buffet \$19.95 Served
Citrus Salsa, Rice Pilaf

Seafood Risotto \$25.95 Served Only
Scallops, Shrimp & Mussels

Sesame Crusted Ahi Tuna \$26.95 Buffet \$28.95 Served
Wasabi Whipped Potatoes; Sautéed Baby Bok Choy

Grilled Portabella Mushroom \$17.95 Buffet \$19.95 Served
Moroccan Couscous; Ratatouille

Vegetarian Tomato Tarts \$19.95 Buffet \$21.95 Served
Baked Tomato, Caramelized Onion & Goat Cheese Tarts

ENTRÉE SIDE SALADS *Please Select One Salad to Accompany Your Dinner*

Organic Spring Mix Salad

Balsamic Vinaigrette, Grape Tomatoes, & Shaved Parmesan Cheese

Classic Caesar Salad

Caesar Dressing, Chopped Romaine, Grape Tomatoes, Parmesan Cheese, Roasted Garlic Crostini

Spinach Salad

Bacon Vinaigrette, Crumbled Bleu Cheese, Shaved Onions, Mushrooms

Chophouse Salad

Iceberg Wedge Lettuce, Bleu Cheese, Bacon, Carrots, Hard Boiled Eggs

Mediterranean Pasta Salad

Penne Pasta, Red Wine Vinaigrette, Olives, Feta Cheese, Bell Peppers, Carrots

Red Potato Salad

Whole Grain Mustard Dressing, Red Onions, Hard Boiled Eggs, Herbs, Pickles

Fruit Salad

Seasonal Fruits & Berries with Fresh Mint

DESSERT SELECTIONS

Included In the Entrée Price of All Dinners Are the Following Desserts

Cheesecake with Berry Coulis
Carrot Cake with Cream Cheese Icing
Double Fudge Cake
Apple Tarte Tatin
Crème Brulee (100 Person Maximum)
Strawberry Shortcake (Seasonal)

For An Additional \$1.25 per Person You Can Choose From the Following Desserts

Lemon Tart
Chocolate Decadence Cake
Pistachio Pound Cake
White Chocolate Cheesecake
Caramel Pecan Torte
Baked Apple with Rum Raisin Compote

