

# Dinner Entrees

50 PERSON MINIMUM

## **LEMON CHICKEN\***

Grilled Chicken Breast  
Marinated in Lemon, Fresh  
Herbs and Garlic

## **PARMESAN CRUSTED CHICKEN\***

Grilled Chicken Breast  
coated with Italian  
Seasoning and topped with  
Marinara Sauce and  
Mozzarella Cheese.

## **SUMMER CHICKEN\***

Grilled Chicken Breast  
smothered in Fresh  
Vegetables and topped with  
Mozzarella Cheese

## **ROASTED PORK TENDERLOIN\***

Almond and Herb-cruste  
d with a Dijon Mustard Sauce

## **SEARED WALLEYE**

Served with Root Vegetable  
Hash, Clam Sauce and  
Asparagus

## **PRIME RIB\***

10-ounce, Oven-roasted  
with Au Jus.

## **BAKED COD\***

Baked with Herbs and  
Lemon Butter

## **GARLIC PENNE PASTA**

Penne Pasta with a Roasted  
Garlic Cream Sauce.

## **PENNE PASTA WITH MEATBALLS**

Tossed with your Choice of  
Sauce (Spicy Red,  
House-made Marinara,  
Roasted Garlic Cream or  
Alfredo) and topped with  
Parmesan Cheese

## **TORTELLINI PRIMAVERA**

Four Cheese Tortellini with  
Seasonal Vegetables tossed in  
your Choice of House-made  
Marinara or Alfredo Sauce

## **CAPRESE CHICKEN**

Grilled Chicken Breast on a  
bed of Fettuccini tossed in  
Extra Virgin Olive Oil and  
topped with Fresh  
Mozzarella and Tomato Salad.

## **STRIP STEAK\***

10-ounce, New York Strip

## **FILET MIGNON\***

8-ounce Filet with Veal  
Demi Glaze

## **BRAISED SHORT RIB\***

8-ounce Stout-braised Short  
Rib with Natural Reduction

\*Accompanied with your  
choice of Vegetable and  
Potato

*All meals served on china with choice of standard black or white  
linen tablecloths and napkin*

The following catering fees will be applied if guest  
count falls below the 25 person minimum

Under 25 people: \$165

26-49 people: \$110

Applicable Vacancy fee will also be applied

Note: Applicable taxes will be added to above pricing