

Dinner

Dinner - Entrees

Unless otherwise noted, price is per serving. Minimum 25 servings of any one item.

The following entrees come with your choice of side dishes (see page 36 and 37) plus assorted rolls and butter. Dinner is served buffet style. For plated dinners, add \$3.00 per serving plus the cost of on-site cook and service personal. Plated dinner pricing includes rinsing and storage of rented plates and tableware only.

Poultry Selections

Apricot Chicken – Chicken pieces marinated with apricots, allspice and ginger. Baked and then topped with toasted pecans	\$17.00
Apricot Glazed Duck Breast with Caramelized Apples – Tender roasted duck glistening with tangy apricot glaze and served with sweet caramelized apples.....	\$19.00
Chicken Dijon – Chicken cooked in a creamy mustard sauce and topped with seasoned breadcrumbs	\$16.00
Chicken Marsala – Sautéed chicken breasts served with a Marsala wine sauce and mushrooms.....	\$16.00
Chicken Piccata - Chicken cutlets sautéed with lemon, wine, garlic and capers	\$16.00
Orange Brandy Chicken - Glazed with orange-brandy butter sauce	\$16.00
Chicken Michelle – Stuffed with broccoli, mushrooms, & almonds with topped with Mornay sauce	\$17.00
Chicken Roberto – Sautéed chicken breasts topped with mushroom, Worcestershire, Dijon, & cream.....	\$16.00
Chicken Neapolitan – Sautéed chicken breast with garlic, white wine, tomato, & cream	\$16.00
Pecan Chicken - Chicken cutlet dredged in crushed pecans with mustard cream sauce.....	\$17.00
Chicken Duxelle – Chicken breast stuffed with shallots, mushrooms, sun dried tomato, & pesto, with Madeira wine sauce	\$17.00
Las Cruces Baked Chicken – Breaded chicken breasts stuffed with mixed cheeses, green chilies, cumin and spices and topped with breadcrumbs	\$17.00
Roasted Turkey Breast – Tender sliced roasted turkey breast served with gravy.....	\$16.00
Turkey Scaloppine with Shitake Mushrooms and Roasted Shallots – Turkey cutlets pounded thin and sautéed served with a sautéed shitake mushrooms and whole roasted shallots.....	\$16.00

Beef and Veal Selections

Prime Rib with Beef Au Jus – Medium rare prime rib served sliced with au jus and your choice of peppercorn sauce or horseradish sauce	\$21.00
Roasted Filet Mignon - Tender prime filet served sliced with au jus, peppercorn cause or horseradish sauce	\$26.00
Medallion of Beef with Two Pepper Sauce – Tender medallions of beef tenderloin sauce made with cream, black and green peppercorns and cognac	\$26.00
Veal Marsala – Veal cutlets pounded thin, sautéed and topped with a Marsala wine and mushroom sauce.....	\$21.00
Veal Picatta – Veal cutlets sautéed with lemon, wine, garlic and capers	\$21.00

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★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

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Dinner – Entrees, Continued

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Pork and Lamb Selections

Roasted Rack of Lamb with Roasted Garlic and Rosemary Pan Sauce – Medium rare rack of lamb (cut into chops, two per person), served with roasted garlic and rosemary pan sauce	\$21.00
Lamb Shish Kebab – Marinated lamb roasted on skewers.	\$19.00
Lamb Medallions with Thyme and Garlic Cream – Marinated lamb medallions served with a garlic cream sauce	\$19.00
Roast Loin of Pork with Sage and Apples – Sliced sage-rubbed roasted pork loin serve with pan sauce and caramelized apples	\$15.00
Roasted Pork Tenderloin with Leeks and Whole Grain Mustard Sauce– Succulent pork tenderloin topped with sautéed leeks and a creamy mustard sauce	\$17.00
Tuscan-Style Pork Roast – Tender braised pork stuffed with rosemary and garlic served with au jus	\$15.00
Pineapple Glazed Ham – Sliced ham glazed with brown sugar and pineapple	\$15.00

Seafood Selections

Shrimp Scampi – Shrimp cooked with butter and lemon	\$18.00
Filet of Salmon with Saffron Sauce – Poached Salmon topped with a creamy saffron sauce	Market
Pan Roasted Halibut Steak – Served with herb-citrus vinaigrette	Market
Tequila Lime Orange Roughy – Tequila-Lime marinated orange roughy served with salsa ..	\$16.00
Tilapia Italiano – Baked tilapia filets with olive oil, lemon, garlic, basil and white wine	\$16.00
Red Snapper El Cajon – Baked red snapper served with sauce made with sun-dried tomatoes, dill, olive oil and lemon	Market
Honey-Macadamia Mahi-Mahi with Pineapple Relish - Baked macadamia nut-crusted Mahi-Mahi fillets served with a spicy pineapple relish	Market








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Dinner - Side Dishes

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Choose one salad, one starch, one vegetable and one pasta side dish.

Salad Selection

-  Ambrosia Salad – *Fruit salad made with pineapple, orange segments, maraschino cherries, grapes, Maraschino cherries and coconut in a creamy, sweet dressing.*
-  Caesar Salad
-  Cucumber and Feta Salad – *Cucumber and feta cheese tossed in a Greek dressing.*
-  Greek Salad – *Romaine with feta cheese, Kalamata olives, sliced cucumber, diced tomato and Greek vinaigrette.*
-  Mixed Greens Salad with Dried Cranberries, Candied Pecans and Balsamic Vinaigrette - *One of one of our house specialties!*
-  Salad Niçoise – *Romaine, potato, green beans, tomatoes with vinaigrette on the side (No Tuna).*
-  Waldorf Salad – *Salad made with apples, celery, raisins and walnuts.*

Starch Selection

-  Almond Rice Pilaf – *Rice pilaf with toasted almonds.*
-  Baked Potatoes with Toppings (add \$1.00)
-  Bread Stuffing – *Select from Traditional, Apple and Sausage or Country-Style with Bacon and Dried Cranberries.*
-  Buttered Orzo Pasta with Peas – *Buttered rice shaped pasta with sweet peas.*
-  Garlic Mashed Potatoes
-  Mashed Potatoes
-  Mashed Potatoes and Gravy (add \$0.50)
-  Mashed Sweet Potatoes
-  Parsley Buttered Potatoes – *Boiled, unpeeled baby potatoes cooked browned in butter and finished with parsley.*
-  Pineapple Fried Rice – *Vegetable fried rice with added pineapple pieces to give it some sweetness.*
-  Potatoes Gratin Dauphinoise – *Made with sliced potatoes, cream, garlic and gruyere cheese.*
-  Rice Pilaf
-  Rosemary Roasted Potatoes – *Red potato chunks baked with olive oil and rosemary.*
-  Saffron Rice with Dried Cherries – *Rice cooked with saffron and dried cherries.*
-  Scalloped Potatoes – *Sliced potatoes in a creamy cheddar cheese sauce.*
-  Spanish Rice
-  Vegetable Fried Rice
-  Wild Rice Pilaf – *With pine-nuts and raisins.*

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Dinner - Side Dishes, Continued

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Vegetable Selection

-  Baked Beans – *Our baked beans are made with apple-smoked bacon and mandarin orange slices.*
-  Buttered Corn
-  Buttered Corn with Cilantro and Lime
-  Buttered Green Beans with Almonds
-  Buttered Peas
-  Buttered Peas and Carrots
-  Chili Lime Corn – *Buttered corn with roasted green chili, lime and cilantro.*
-  Creamed Spinach
-  French Peas – *Buttered peas with shallots and parsley.*
-  Fresh Fruit Platter – *Seasonal assorted sliced fruit.*
-  Grilled Marinated Asparagus (add \$1.00).
-  Grilled Mixed Vegetables – *Include grilled zucchini, Portobello mushrooms and red bell peppers.*
-  Mixed Stir Fry Vegetables – *Includes carrots, bok choy, water chestnuts, bamboo shoot, bell peppers and snow peas.*
-  Vegetable Medley – *Steamed mixed vegetables including broccoli, carrots and cauliflower.*

Pasta Selection

-  Buttered Spaetzle
-  Fettuccine Alfredo
-  Garlic Buttered Fettuccini Noodles
-  Penne with Maranara Sauce
-  Potato Gnocchi with Vodka Sauce
-  Ravioli with Cheese Filling (add \$1.00)
-  Spaghetti Puttanesca
-  Stuffed Spinach Manicotti (add \$1.00)
-  Tortellini with Creamy Pesto Sauce (add \$1.00)

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Dinner - Carvery Station

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Carvery station allows you to serve whole roasted meats freshly sliced. Does not include rental price of carvery station or cost for server.

Choice of two:

-  Honey Glazed Ham
-  Roasted Turkey Beast
-  Sage Rubbed Roasted Loin of Pork
-  Beef Tri-Tip
-  Prime Rib (add \$5.00)
-  Filet Mignon (add \$8.00)
-  Leg of Lamb (add \$5.00)

Choose three sauces:

Creamy Honey Dijon, Turkey Gravy, Mushrooms Gravy with Marsala, Creamy Horseradish, Mint Sauce, Cranberry-Port Relish, Peppercorn, Au Jus, Red Pepper Coulis, Mango-Papaya Chutney, Pineapple Salsa, Demi-glace Robert, Demi-glace Charcutière

Includes four selections from Dinner Side Dishes plus rolls with butter\$17.00