



Happy 50th Wedding Anniversary!

DINNER MENU

STARTERS

Italian Chopped Salad

Romaine, iceberg, arugula, shallots, cucumbers, cherry tomatoes, pickled mini peppers, and Italian vinaigrette

Smoked Gouda Dip

*Cream cheese, smoked gouda, bacon, and scallions
Served with crostini, pita chips, and naan dippers*

Garden Herb Focaccia Bread

Served with salted butter

ENTRÉES

Lasagne Bolognese

Pasta sheets layered with bolognese sauce, fresh basil, cream, ricotta, and mozzarella cheese

Filet Mignon with Shiraz Buerre Rouge

Seasoned, seared, and served with a red wine butter sauce

Black Garlic Parmesan Risotto

Shallots, mushrooms, black garlic, chardonnay, parmesan

Grilled Lemon Garlic Asparagus

Finished with lemon zest and maldon sea salt

DESSERTS

Wedding White Vanilla Cake

with vanilla buttercream

Vegan Strawberry Shortcake

with coconut cream



MENU

STARTERS

Poached Shrimp | Cocktail Sauce

Smoked Sausage Rolls | Honey Barbecue Sauce

Arugula and Brussel Sprout Salad | Grilled Peaches, Goat Cheese, Shallots, Pecans, and Orange Honey Vinaigrette

ENTRÉES

Korean BBQ Pork Loin

Lemon, Herb, and White Wine Poached Salmon

Tuscan Chicken with Tomato Spinach Cream Sauce

Garlic Buttered Red Potatoes

Buttered Corn on the Cob

Garden Vegetable Focaccia Bread

DESSERTS

Dark Chocolate Brownies

Almond PLC Sugar Cookies



Happy Birthday, Bianca!

March 16th, 2024

Starters

Cheese and Charcuterie Board

Garlic Herb Focaccia Bread

Italian Salad with Romaine, Baby Spring Greens,
Fresh Vegetables, and Lemon Herb Vinaigrette

Mini Three Cheese Pizzas

Entrees

Lasagne Bolognese with Ricotta, Provolone,
Mozzarella, and Parmesan Cheeses

Creamy Chicken Chardonnay with
Mushrooms and Carrots

Garlic Parmesan Risotto

Grilled Zucchini, Squash, and Asparagus

Desserts

Salted Caramel Twix Brownie Cake
Brownie, Ganache, Dulce de Leche Caramel, Twix

Chocolate Dipped Strawberries

Pink Candy Bar

Amari



Happy Birthday, Travis!

Dinner Menu

March 14th, 2025



Starters

Smoked Gouda Dip - Bacon, Smoked Gouda, Cream Cheese, and Scallions. Served with Naan Bread

Southwest Roasted Corn Salad - Baby Romaine, Iceberg, Tajin Roasted Corn, Salsa, Cucumber, Manchego Cheese, Poblano Ranch



Entrees

Baked Italian Sausage Rigatoni
Bourbon Glazed Bone-in Pork Chops
Sweet Potato Souffle with Pecans
Whipped Yukon Gold Potatoes



Dessert

Vanilla Bean Cheesecake
with Blackberry Sauce

Dinner Menu

February 20th, 2024

Starters

Garlic Herb Focaccia Bread

Brussel Sprout Salad with Radicchio, Fennel, Shallots, Pickled Peppers, Pecorino Romano, and Lemon Herb Vinaigrette

Sausage Stuffed Mushrooms

Entrees

Homemade Pasta with Bolognese Sauce

Wagyu NY Strip Steak

Chilean Sea Bass & Mahi Mahi with
Tomato, Olive, and Caper Relish

Black Garlic Risotto with Grilled Zucchini, Squash, Asparagus.

Desserts

Lemon Olive Oil Cake

Bananas Foster Cheesecake



Happy Birthday, Jen!

STARTERS

Caesar Salad

Romaine lettuce, shaved Parmesan cheese,
Caesar dressing, and focaccia croutons

Cheese and Charcuterie

Cranberry goat cheese, Merlot Bellavativo,
Gouda Parmesan, French Brie, Prosciutto, Salami

Smoked Gouda Dip

Smoked gouda cheese, cream cheese, herbs, spices, bacon,
and scallions, served with focaccia bread, naan, and crackers

ENTRÉES

Bourbon Glazed Salmon

Seared Faroe Island salmon with bourbon,
soy, garlic, and ginger glaze

Creamy Mushroom Thyme Chicken

Garlic thyme marinated chicken topped with
garlic mushroom cream sauce

Braised Short Ribs

Beef short ribs braised in red wine and mire poix, finished
with rosemary merlot demi glace

Whipped Yukon Potatoes

Yukon gold potatoes whipped with salted butter and cream

Creamy Boursin Polenta

Finely Ground Yellow Cornmeal cooked slowly in chicken stock,
finished with butter and Boursin cheese

Poblano Pepper Creamed Corn

Fresh corn and poblano peppers sautéed and simmered
with heavy cream, Parmesan, and Sherry vinegar

DESSERTS

Double Chocolate Layer Cake

Dark Chocolate Cake, Chocolate Buttercream,
and Chocolate Ganache

Mini Dessert Bar

Chocolate Chip Cookies, Sugar Cookies,
Andes Mint Brownies, and Vanilla Cheesecakes
topped with Fresh Berries





MENU

Fruit & Yogurt Bar

Monkey Bread

Cinnamon Rolls

Biscuits and Gravy

Chicken & Waffles

Bacon & Sausage Patties

Roasted Yukon Gold Potatoes

Garden Vegetable Frittata

Onion, Mushroom, & Swiss Quiche

Eggs a la Minute (cooked to order)

**Ask Chef Brittney to prepare*

Apple Juice & Orange Juice