

Entrées

Group One—Select One

Grilled or Seared Breast of Chicken, Choice of Sauce;

Vienna, Veronique, Sweet Bourbon Glaze, Bruschetta, Stone Mill Cream Sauce, Cabernet & Wild Mushroom Demi, or Truffled Mushroom Compote

Chicken Shawarma, Chicken thighs, marinated in yogurt, and seasoned with Greek seasonings

Stuffed Portabella Mushroom, tomato bruschetta, balsamic glaze

Roasted Butternut Squash Ravioli, Seasonal vegetable, brown butter fennel sauce

Chicken Paprikash, Tender chicken thighs, marinated and seasoned with smoky paprika.

Group Two—Select One

Baked Cod, Pineapple Salsa, Provençale Compote, Lemon Buerre Blanc, or Lemon Picatta

Pork Ribeye, Stone Mill Cream Sauce, or Port Cherry Compote

Boneless Braised Beef Short Ribs, Choice of Glaze

Red Wine Demi, Bourbon Shallot Cream, or Cabernet & Wild Mushroom Demi

Chateau Bistro Steak, Bourbon Shallot Cream, Jack Daniel's Au Poivre, Cabernet & Wild Mushroom Demi, Red Wine Demi, or Truffled Mushroom Compote

Grilled Salmon—2.00 additional

Pineapple Salsa, Provençale Compote, Lemon Buerre Blanc, or Lemon Picatta

Carved Tenderloin or Sirloin—2.00 additional

Bourbon Shallot Cream, Jack Daniels Au Poivre, or Red Wine, Caramelized Onion Demi

Statler Chicken Breast—2.00 additional

Vienna, Veronique, Sweet Bourbon Glaze, Bruschetta, Stone Mill Cream Sauce, Cabernet & Wild Mushroom Demi, or Truffled Mushroom Compote

Stuffed Chicken Breast—2.00 additional

Artichoke, asiago cheese and sundried tomato with brandied basil cream

\$4.00 Charge for a 3rd entrée selection, charged to all entrees. Add \$3.00 if selecting two entrees from group two.

Vegetable

Select One

Green Beans—Select Your Style

Panache, Bruschetta Style, Rustic

Seasonal Sauté

Brandy Glazed Carrot Medallions

Seasonal Grilled Vegetables

Roasted Zucchini, Lemon Glaze

Brussels Sprouts—2.00 additional

With Bacon and Mushrooms

Starch

Select One

Petite Yukon Potatoes — Select Your Style

Sea Salt, Shallot Herb, Garlic

Garlic Herb Mashed Potatoes

Red Skin Potatoes Provençale

Pommes Royale

Smoked Gouda Orzo

Penne Pasta, Roasted Red Pepper Cream

Sweet Potato and Russet Au Gratin

Wild Rice, Orange Zest, Herbs

Basmati Citrus Rice





Salad

Select Two

Caesar Salad—Romaine, shaved parmesan, croutons, Caesar dressing

Garden Pasta— Tri-color rotini pasta with vegetables, and vinaigrette dressing

Italian Salad—Romaine, black olives, roasted red peppers, mozzarella cheese, croutons, Caesar dressing

Redmond Salad— Greens, tomato, roasted corn, blueberries, feta, balsamic vinaigrette

Fresh Seasonal Fruit—Such as watermelon, pineapple, honeydew and cantaloupe

Shaved Fennel Salad—Romaine and Arcadia greens, shaved fennel, toasted almonds, mandarin oranges, blood orange vinaigrette

Fall/Winter Salads:

Roasted Beet Salad—Candied walnuts, feta cheese, roasted beets and blood orange vinaigrette

Waldorf Panzanella Salad— Apples, blue cheese, croutons, celery, red grapes, walnuts, and apple vinaigrette



Includes

Fresh Bread Assortment, Seasonal Trio of Butters & Coffee Station

Price Per Guest

Prices Starting at —48.00

Includes Service Charge

*Prices are all inclusive of China, Flatware, Standard Square Seating Linens, Linen Napkin, Service Charge, and Labor of Staff

