

DAILY GRILL®

Daily Dinner Buffet

For groups 35 or more

Salads

Please select One

Mixed Field Greens

Choice of Creamy Italian, Vinaigrette and Creamy Bleu Cheese Dressing

Caesar Salad

Hearts of Romaine, Garlic Croutons, Tossed in our Caesar Dressing

Entrée Selections:

Please select Three

Moroccan Chicken

Grilled Chicken Skewer, Seasoned with Turmeric, Paprika, Garlic and Cumin
Served with Grilled Vegetables, Herb Brown Rice, Arugula and Tzatziki Sauce

Daily Grill Meatloaf

Homemade, Mixed with Wild Mushrooms, Topped with a Tomato Glaze
Served with Bordelaise Sauce

Penne Pasta Primavera

Zucchini, Red Bell Peppers, Mushrooms,
Fennel, Broccoli, Carrots, Kalamata Olives, Garlic, and Basil
Tossed in a Spicy Pomodoro Sauce

Blackened Tilapia

Topped with Red Bell Pepper Coulee Sauce

All accompanied by Red Skin Mashed and Grilled Vegetables

Dessert

Assorted Cookies and Brownies

*Includes Choice of: House Brewed Ice Tea, Regular/ Decaf Coffee, or Soft Beverage

35.00 per Guest

Plus 18% service fee, 2% admin fee and local sales tax

DAILY GRILL®

Chef's Daily Buffet

For groups 35 or more

Salads

Wedge Salad

Iceberg Topped with Bleu Cheese Dressing, Tomatoes,
Chopped Bacon, and Crumbled Bleu Cheese

Caesar Salad

Hearts of Romaine, Crispy Croutons
Tossed in our Caesar Dressing

Entrée Selections:

Please select Three

Chicken Piccata

Tender Chicken Breast Medallions, Topped with Lemon Butter Caper Sauce

Charbroiled Skirt Steak

A House Specialty, Marinated in Citrus Juices, Soy Sauce and Special Seasonings

Grilled Shrimp Pomodoro

Grilled Shrimp, Tossed with Angel Hair Pasta,
Chopped Fresh Tomatoes, Garlic, Basil, and Olive Oil

Grilled Salmon

Topped with Fresh Salsa Fresca

All accompanied by Red Skin Mashed and Grilled Vegetables

Desserts

Fresh Baked Fruit Cobbler

Key Lime Pie

40.00 per Guest

Plus 18% service fee, 2% admin fee and local sales tax

DAILY GRILL®

Deluxe Daily Buffet

For groups 35 or more

First Course

Wedge Salad

Iceberg Topped with Bleu Cheese Dressing, Tomatoes,
Chopped Bacon, and Crumbled Bleu Cheese

Spicy Pecan, Gorgonzola and Endive Salad

Tossed in Walnut Oil Vinaigrette

Entrée Selections:

Mignon Medallions

Tender Medallions Served with Mushrooms and Bordelaise Sauce

Cedar Plank Salmon

Baked with Our Citrus BBQ Glaze

Herb Chicken Caprese

Grilled Herb Chicken Breasts, Served with Fresh Mozzarella,
Vine Ripened Tomatoes, Arugula and a Balsamic Glaze

All accompanied by Red Skin Mashed and Grilled Vegetables

Desserts

Fresh Baked Fruit Cobbler

Key Lime Pie

50.00 per Guest

Plus 18% service fee, 2% admin fee and local sales tax