## Salads

(Please select your three favorites)
Greek Salad with Feta Cheese, Cucumbers, Red Onions, Kalamata Olives and Marinated Tomatoes Wine Country Salad with Baby Greens, Smoked Apples, Apricots, Cranberries and Bleu Cheese Spinach Salad with Berries, Almonds, Feta Cheese and Raspberry Vinaigrette

Caprese Salad with Tomatoes, Fresh Mozzarella Cheese and Artichokes
Couscous Salad with Sun Dried Tomatoes, Kale, Feta Cheese and Parsley Pasta and Shrimp Salad with Pesto Vinaigrette
Baby Bleu with Iceberg Lettuce, Tomatoes, Candied Walnuts, Bleu Cheese Crumbles and Bleu Cheese Dressing
Lone Tree Caesar Salad with Marinated Tomatoes, Croutons and Shaved Parmesan

## Entrées

(Please select your two favorites)
Chicken Piccata or Marsala
Mushroom Chicken with Creamy Mushroom Sauce
Chicken Parmesan with Roasted Tomato Sauce
Chicken Cordon Bleu in a Creamy Dijon Sauce
Pork Milano with Mushrooms and Artichokes
Butternut Squash Ravioli with Brown Butter Sauce and Fried Sage
Tortellini with Garlic Prawns, Scampi Style
Pan-Seared Tilapia Bruschetta with Tomato Bruschetta Salsa
Grilled Mahi-Mahi with Pineapple Salsa and Macadamia Nuts
Pan Seared Atlantic Salmon with Dijon Mustard Sauce
Bistro Filet with Truffle Demi-Glace Mushroom Sauce
Beef Burgundy with Pearl Onions and Mushrooms
Beef Stroganoff in a Sour Cream Sauce
Carving Station
Add $\$ 7.95$ per person
(Please select your favorite)
Roast Prime Rib with Creamed Horseradish Sauce
Roast New York Strip Loin with Creamed Horseradish
Leg of Lamb with Mint Jelly
Roast Pork Loin with Apricot Chutney
Roast Breast of Turkey with Thai Plum Sauce
Served with Iced Tea, Coffee, Chef's Choice Starch and Vegetables, Fresh Baked Garlic-Herb Rolls \& Butter

## Dessert Station

Assortment of Cakes, Mousses, Crème Brûlée, Cookies, Lemon Bars and Chocolate Dipped Strawberries (in season)
\$24.95 per person ~ Add a third Entrée ~ \$26.95 per person
Event must end at or before 4:0opm

