Premium dinner packages will be served for a maximum of 90 minutes to ensure quality, safety, and presentation. Service is provided buffet style and includes china and water carafes on tables. A minimum guest count of 20 people is required for all food and beverage service.

PREMIUM DINNER MENU

THE SINGLE

18.00 / person

Selection of one entrée, one accompaniment and one salad. Served with dinner rolls.

THE DOUBLE

23.00 / person

Selection of two entrées, two accompaniments and one salad. Served with dinner rolls.

THE TRIPLE

29.00 / person

Selection of three entrées, three accompaniments and one salad. Served with dinner rolls.

ENTRÉES

- Penne Chicken Alfredo
- Lemon Herb Chicken 💿 📴
- Pork Tenderloin with Hard Cider Jus
- Carved Beef (add 3.00)
 GP
 OF
- Honey Glazed Ham GP 00
- Grilled Portabello w/ White Bean Ragu

ACCOMPANIMENTS

- Garlic Mashed Potatoes
- Herb Roasted Baby Potatoes
- Green Beans Amandine
 V GF
- Honey Glazed Baby Carrots
- Roasted Root Vegetables
- Garlic Broccolini V GF

SALAD

- House Salad
- · Caesar Salad
- Kale Salad V G O K
- Mediterranean Sala (V) GF







