



# Dinner Menu

## PASTA

Cavatelli \$3

CHOICE OF: ROASTED GARLIC RED SAUCE OR  
PEPPADAW CHEDDAR PINK SAUCE (+\$1)

Corkscrews & Cheese \$4

FOUR CHEESES & PARMESAN TOASTED BREAD CRUMBS

STUFFED MASCARPONE SHELLS \$6

BLEND OF CHEESES, FRESH HERBS AND TOPPED WITH  
ROASTED GARLIC RED SAUCE

Rigatoni & Meatballs \$5.50

ROASTED GARLIC RED SAUCE & MOZZARELLA CHEESE

SHRIMP AND SPINACH RIGATONI \$6.50

SHRIMP SCAMPI IN ALFREDO CREAM SAUCE

## PORK

Perfette's Sweet & Mild Italian Sausage, Peppers & Onions \$5

SLICED ROASTED TENDER PORK TENDERLOIN \$6  
CRANBERRY JALAPENO SAUCE

BBQ BABY BACK RIBS \$8

AWARD WINNING. TENDER IN A SMOKY & SLIGHTLY SWEET BBQ

## CHICKEN

WE PROUDLY SERVE ALL ORGANIC NATURAL SINCE DAY 1 CHICKEN

HERB CRUSTED LEMON BUTTER \$5

BAKED HERB CRUSTED BREAST IN A LIGHT LEMON SAUCE  
(RECOMMENDED OVER ANGEL HAIR PASTA)

ASIAN GLAZED CHICKEN THIGHS \$5

MARINATED, STICKY SWEET AND TANGY SAUCE  
(RECOMMENDED OVER RICE)

CHICKEN FRANCAISE \$6

EGG DIPPED, LIGHTLY SAUTEED BREAST IN A WHITE WINE & LEMON  
SAUCE

STUFFED THIGHS \$6

STUFFED WITH CORNBREAD STUFFING & DRIZZLED WITH LEMON SHERRY  
CREAM SAUCE

PARMESAN CRUSTED \$6

GRILLED AND TOASTED WITH PARMESAN CHEESE, SUN DRIED TOMATOES,  
& GARLIC BREAD CRUMBS

MARSALA \$7

PAN FRIED BREAST WITH WILD MUSHROOMS, RED PEPPERS, SUN DRIED  
TOMATOES & MARSALA CREAM SAUCE

## BEEF

TENDER BRAISED BONELESS SHORT RIBS \$9

REDUCED TOMATO & CHIANTI SAUCE

TENDERLOIN TIPS IN BORDELAISE \$10

ONION AND GARLIC MARINATED & SIMMERED IN A RED WINE REDUCED  
DEMI GLAZE WITH CARAMELIZED MUSHROOMS AND ONIONS

TENDER GRILLED FLANK STEAK \$9

WILD MUSHROOM CREAM SAUCE OR FRESH CHIMICHURRI

SLICED ROASTED STRIP LOIN \$15

HERB CRUSTED, SERVED WITH AU JUS AND CREAMY HORSE RADISH

## FISH

CAST IRON BAKED COD \$6.50

SEARED THEN BAKED WITH FRESH HERBS, CHERRY TOMATOES,  
& LEMON BUTTER SAUCE

BEER BATTERED FRESH COD \$6.50

SERVED WITH HOUSE PINK TARTAR SAUCE

BOURBON GLAZED SALMON \$7

GARLIC, BROWN SUGAR, & KENTUCKY BOURBON MARINATED SOCKEYE

MISO GLAZED SALMON \$7

CITRUS MARINATED & CARAMELIZED MISO GLAZED SOCKEYE

SUBSTITUTE STEELHEAD TROUT (+2)



# Dinner Menu

## ACCOMPANIMENTS

- ARROZ Y GANDULES \$2
- SPRING MIX SALAD & SWEET ROLLS \$2
- ROASTED YUKON POTATOES \$2
- GRILLED GREEN BEANS \$2.50
- MARINATED SUN DRIED TOMATO OR SOUTHERN STYLE
- ITALIAN GREENS & BEANS \$2.50
- ESCAROLE AND ENDIVE
- SOUTHERN STYLE GREENS \$3.00
- MUSTARD, TURNIP, AND COLLARD
- ROASTED SEASONAL VEGETABLE \$2.50
- STEAMED BROCCOLI \$2.00
- GARLIC SMASHED POTATOES \$3
- YUKON GOLDS MASHED WITH BUTTER, SOUR CREAM & GARLIC
- BACON AND LEEK SCALLOPED POTATOES \$4
- ROASTED BALSAMIC BRUSSELS SPROUTS \$4

## entrees served over

- ANGEL HAIR OR LINGUINE PASTA \$1
- JASMINE RICE \$1

## carving stations

- BRUNCH HAM \$10
- ROASTED TURKEY BREAST \$12
- SAGE TURKEY GRAVY
- (AVAILABLE AS BUFFET ITEM \$7)
- ROASTED STRIP LOIN \$15
- AU JUS & CREAMY HORSE RADISH
- ROASTED PRIME RIB \$16
- AU JUS AND CREAMY HORSE RADISH
- ROASTED BEEF TENDERLOIN \$18
- GORGONZOLA CREAM, BLACK CHERRY REDUCTION, OR
- MUSHROOM BORDELAISE



PRICES & ITEMS MAY CHANGE UPON AVAILABILITY IN FLUCTUATING MARKETS

*SUBJECT TO a 20% SERVICE CHARGE AND 7.5% STATE SALES TAX*

HAVE SOMETHING ELSE IN MIND?  
WE HAVE UNLIMITED POSSIBILITIES.  
ADDITIONAL PRICING UPON REQUEST.

Linen service available for an additional fee  
IVORY OR BLACK FLOOR LENGTH, CHOICE OF COLOR NAPKIN



BUFFETS INCLUDE:

- PLATE WARE, SILVERWARE, GLASS WATER GOBLET,
- BUFFET SET/UP & TEAR DOWN
- CATERING STAFF TO CLEAR TABLES AND REFRESH WATER
- COFFEE