

# Banquet Menu

Choice of two entrees, one pasta, one potato, vegetable

## ENTREES

Herb butter crumb chicken  
Italian sausage with roasted peppers + onions  
Slow roasted Angus sirloin  
Chicken Piccata  
Chicken Parmesan  
Homemade meatballs with gravy/marinara/BBQ  
Oven-roasted turkey breast/\$1  
Lemon encrusted cod/\$2  
Flambe of beef/\$3  
Beef tenderloin/\$10

## POTATO

Garlic parsley redskin  
Au gratin  
Garlic mashed with gravy  
Redskin mashed  
Oven-roasted redskin

## PASTA

Penne Rigate with meat sauce or marinara  
Alfredo  
Pasta primavera  
Rigatoni with palomino sauce  
Bowtie pesto alfredo  
Baked Lasagna: vegetarian or meat/\$5  
Tortellini: meat sauce, marinara, or  
pesto/\$4

## VEGETABLE

Green bean almandine  
California blend  
Golden buttered corn  
Glazed baby carrots  
French marinated green beans with  
toasted almonds  
Fresh asparagus in a light butter sauce/\$2

Also Includes: 4 Hour room rental, Choice of black or white linens  
A fresh garden salad with dressing, Warm rolls and Butter, Assorted  
Soda, Coffee, and Hot tea

**\$28.95 PER PERSON**

All prices subject to an 20% service fee and a 6% sales tax