

Rehearsal Dinner

Fiesta \$30

Tortilla Chip & Salsa Chili Con Queso Chicken & Sirloin Strip Sautéed Onions & Peppers Fire Roasted Black Beans & Corn Salad Refried Beans & Spanish Rice Served with Guacamole, Sour Cream, Pico De Gallo, Shredded Cheddar Cheese, Hard Shell & Soft Shell Tortillas

Italian \$30

Caesar Salad with Fresh Mozzarella & Tomato Parmesan Herb Chicken, Italian Rope Sausage with Sweet Pepper and Onions Jumbo Alfredo Cheese Ravioli Fusilli, Pesto & Butternut Squash Roasted Seasonal Vegetables served with Garlic Bread

American BBQ \$38

Smoked Brisket, Bone in Grilled Chicken, Coleslaw, Potato Salad, Cowboy Baked Beans, Fried Potatoes, Corn on the Cob, Fresh Fruit served with Corn Bread **Chef Attended Carving Station**

Hardy \$36

Dinner Rolls & Butter, Assorted Cheese and Crackers, Garden Salad with Homemade Ranch Dressing, Fresh Vegetable Tray with Homemade Onion Dip Chicken Cutlet Capers & Herb Butter Sauce, Roasted Sirloin with a Brandy Sauce, Creamy Yukon Gold Potatoes & Seasoned Vegetables **Chef attended Carving Station**

Midwest \$48

Dinner Rolls & Butter, Assorted Cheese & Crackers, Fresh Vegetables Display with Homemade Onion Dip Pear & Walnut Salad Salad Chicken Chardonnay with a Chive & Bacon Cream Sauce Prime Rib with Horseradish & Aus Jus, Pecan Crusted Walleye with Tartar Sauce, Seasonal Vegetables, and Au Gratin Potatoes **Chef Attended Carving Station**

Atlantic \$50

Dinner Rolls & Butter, Assorted Cheese & Crackers, Fresh Vegetables Display with a Homemade Onion Dip Pear & Walnut Salad Broiled Atlantic Salmon with Honey Lemon Butter Glaze Champagne Chicken with Prosciutto, Artichokes, Spinach & a Champagne Cream Sauce Bearnaise Tenderloin with Wild Mushroom Sauce, Seasonal Vegetables, Creamy Boursin Mashed Potatoes **Chef Attended Carving Station**