
2009 CLASSIC DINNER MENU

SALADS

Salad Station Assorted Greens, Olives, Tomatoes, Cucumbers, Shredded Carrots, Croutons with Choice of Balsamic Vinaigrette and Ranch Dressings

Chef's Selection of Salads
Prepared fresh daily

CARVING STATION

Roasted Prime Rib of Beef Slow Roasted Beef hand-carved to order and served with a rich Demi-Glace and chilled Horseradish Cream

Old Smokehouse Carved Ham Lean Ham slow-cured for a distinctively rich, smoky flavor and served with a tangy Honey-Mustard Sauce

ENTRÉES

Wild Alaskan Salmon Fresh Salmon drizzled with a Lemon-Herb Butter Sauce

**Alaskan Salmon is eco-friendly and sustainable.*

Roasted Herb Chicken The most flavorful cuts of Chicken tossed with a Buttery Blend of Seasonings and baked to perfection

Asian Beef Stir-Fry Strips of tender Beef with a mix of Fresh Vegetables sautéed in a Savory Sauce

Three-Cheese Pasta Bake Imported Pasta with a creamy blend of Mild & Sharp Cheeses topped with flavorful Bread Crumbs and baked to perfection

COMPLEMENTS

Garlic Mashed Potatoes

Fresh Local Harvest Seasonal Vegetables

Green Bean Almandine

DESSERTS

Sweet Dessert Duo:

Traditional New York-style Cheesecake
Sweet Chocolate Mousse Truffle

