



## Special Event **Buffet Dinner Reception**

Dinners are served with Seasonal Spring Mix Salad and two dressings, Assorted Rolls, Vegetable, choice of Roasted Yukon Gold Potatoes, Potato Puree & Dessert.

## **Choose** (2) (higher priced entrée + \$5 for second entrée)

Herb Pork Tenderloin Glow Roasted Pork Tenderloin, White Wine Rosemary sauce	\$19.95
<b>Chicken Vesuvio</b> Roasted Chicken, Potato Wedges, Peas, Sautéed with Garlic, White Wine, Olive Oil	\$19.95
Lake Superior White Fish Geared White Fish, Cherry Tomato Sauce, Lemon Zest	\$21.95
Atlantic Salmon Seared Atlantic Salmon Filet, Lemon Dill Sauce	\$22.95
<b>Filet Mignon</b> Seared Beef Tenderloin, Roasted Shallots, Bordelaise Sauce	\$29.95
Beef Short Ribs Braised Boneless Beef Short Ribs, Crispy Shallots, Black Garlic Mushroom Sauce	\$24.95
<b>Orange Chicken</b> Sweet Glazed Orange Chicken, Miso Green Beans, White Rice	\$22.95
Fettuccini Bolognese Traditional Tomato Meat Sauce, Fettuccini, Parmigiano-Reggiano	\$19.95
<b>Penne Primavera</b> Penne Pasta, Grilled Vegetables, Creamy Vodka Sauce	\$18.95
Carving Station(s) – Pork Loin, Ham, Roast Beef Available as a combo with (one) selection above 550 per choice – Carving Fee	\$19.95

\$100.00 Room Rental Fee Additional Fountain sodas, Coffee, Iced Tea, and Lemonade included 7.0 % Sales Tax, 18% Service Charge Additional (Food & Beverage items)



