



IN-HOUSE DINNER CATERING

If something your craving isn't listed, let us assist in customizing your event.
Prices and availability subject to change based on seasonal availability.
We pride ourselves on accommodating any special dietary restrictions.

All entrees include sour dough rolls, house salad (Choices: blue cheese, ranch, spicy peanut, cherry vinaigrette), seasonal vegetable(s), a starch (potato or organic brown rice) and a dessert (Choices: key lime pie, dark chocolate brownie or derby pie). Totals are not including Tax (7.75%) and a minimum of 20% gratuity is appreciated & encouraged for our exceptional service.

Select THREE of the Following Entrees:

\$27 per person

Vegetarian Pasta - Cavatappi Pasta with Seasonal Vegetables
Vegetarian Feast - Grilled Seasonal Vegetables with Quinoa
Shrimp Fettuccine- Gulf Shrimp Sautéed in Olive Oil and Served Over Pasta with Sun-Dried Tomatoes
Sautéed Fish of the Day with Lemon Caper Sauce
Grilled Chicken Breast with Marsala Wine and Mushroom Sauce
Sliced Chicken Cutlet with Mushroom Risotto
Veal and Mushroom Meatloaf with Red Wine Sauce
Grilled Filet Tip Kabob with Red Wine Sauce
Grilled Jamaican Jerk Pork Tenderloin with Port Wine Sauce

\$29 per person

Maryland Crab Cakes with Remoulade Sauce
Planked Atlantic Salmon with Mushroom Risotto or Croquettes
Beer Battered Shrimp with Red Bell Pepper Coulis
Seafood Lasagna with Shrimp, Scallops, Fish and Swiss Cheese
Bacon Wrapped Shrimp with a Lime Butter Sauce
Hazelnut or Chia Seed Encrusted Sea Scallops with White Wine Sauce
Amish Indiana Chicken stuffed with Goat Cheese and Pistachio Served with a Basil Cream
Seared Center Cut Iowa Pork Chop with Caramelized Onions and Mustard Sauce
Grilled Certified Angus Butt Steak with Red Wine Sauce
Jambalaya - Shrimp, Chicken and Andouille Sausage Simmered in a Cajun Spiced Tomato Sauce, Served Over Organic Brown Rice

UPGRADES: Call for Price - (Seasonal/As Available)

Hazelnut Crusted Lamb Chops with Mustard Sauce
Roasted Veal Chop with Port Wine Reduction
Grilled Angus Strip Steak with Red Wine Sauce
King Crab Legs with Drawn Butter
Porterhouse Steak with Morel Mushrooms
Filet Mignon with Red Wine Sauce
Roasted Prime Rib (26 oz.) with Horseradish Cream
Grilled Wild Game with Blueberry Barbeque Sauce (Choice: Venison, Ostrich, Elk, Bison, Caribou)

Children's Meals (Choices: Mac & cheese, Homemade Pizzas, Chicken Fingers, Burgers) \$8 per child (12 and Under)

* Add a soup course for additional \$6 per person

* Specialty Desserts: Crème Brule, Tiramisu, Bittersweet Chocolate Terrine, Fresh Fruit Tart, Bread Pudding and Assorted Cheesecakes for additional \$3 per person