

Dinner: Sit Down

Served at your table

Served with guest's choice of beverage: water, iced tea, fountain soda, coffee, or tea

All selections come with chef's choice of vegetable and rolls and butter.

Select for your group:

Starters (choose 1): House salad, Caesar salad, soup du jour, or fresh fruit cup

Sides (choose 1): Garlic mashed potatoes, red rosemary potatoes, or house rice

DSD1. Grilled Tequila Lime Chicken Grilled chicken served with a delicious tequila-lime cream sauce \$16	DSD10. Shrimp Dijon Diablo Shrimp sautéed in garlic and butter, finished with a tangy and spicy Dijon cream sauce. \$25	DSD16. New York Pepper Steak Grilled steak encrusted in peppercorns, then seared and served in a cognac cream sauce. \$24
DSD2. Seared Sesame Ahi Ahi tuna dipped in sesame seeds and seared rare. Served with a soy ginger sauce. \$23	DSD11. Fried Chicken Two to three pieces of delicious fried chicken. \$15	DSD17. Indian Point Ostrich Filet Grilled and served with rosemary reduction sauce (note: it is customary to serve ostrich very rare because it is so low in fat). \$25
DSD4. Mediterranean Salmon Grilled salmon with artichokes, sun-dried tomatoes, kalamata olives, pine nuts, oregano. \$20	DSD12. Blackened Ribeye Steak Ribeye grilled with Cajun spices \$23	DSD18. Slow-Roasted Prime Rib of Beef Roasted with Kosher salt, peppercorns, and garlic; served with au jus and creamed horseradish. \$24
DSD5. Chicken Alfredo Grilled chicken sautéed with pasta and creamy Alfredo sauce. \$16	DSD13. Pesto Pork Chop Encrusted in pesto and grilled. \$21	DSD19. Grilled Fresh Salmon Served with rosemary beurre blanc. \$21
DSD7. Thai Shrimp Pasta Shrimp and penne in a spicy Pan-Asian peanut sauce. \$21	DSD14. Almond-Crusted Chicken Chicken encrusted with almond pieces and served with honey Dijon sauce. \$19	DSD20. Grilled Filet Mignon Served with a red-wine reduction. \$27
DSD9. Coconut Shrimp Coconut-dredged shrimp served with spicy raspberry sauce. \$25	DSD15. Chicken San Antonio Grilled chicken with sun-dried tomato sauce served over angel-hair pasta. \$18	DSD22. Mixed Grill (Choose 2) Filet Mignon, salmon filet, chicken breast, BBQ ribs, pork chop, grilled shrimp skewer, or ribeye steak. \$32

Desserts, \$3 per person

Fruit pies (apple, cherry, blueberry)	Cheesecake	Brownie Bomb
Carrot cake	Chef's Berry D'Lite	Peach Cobbler

Serviceware includes white china, silverware, glassware, linen napkins, and table cloths. Wait staff and bussers will serve and maintain tables. All guest tables will be preset with china, silverware, napkins, salt and pepper, and ice water. All food and other beverages will be served to your table. Partial preset service can be arranged for sit-down dinner selections if your group is in a hurry or has a speaker during dinner which wait service might interrupt.

Sales tax (7.25%) and gratuity (17%) will be added to the above per person prices quoted. Prices quoted are for groups of 35 or more people. A \$1 surcharge per person will be added for group sizes of 25 to 35. A \$2 surcharge per person will be added for group sizes of 15 to 25. Groups of less than 15 people will be charged for 15 people. There is a set-up fee of \$200 (100+ people), \$150 (75-99 people), \$100 (50-74 people), or \$75 (fewer than 50 people) for all events. Pricing is subject to change due to fluctuation in food costs. A \$300 deposit is required to reserve our services and guarantee quoted prices and will be deducted from your final statement. Written cancellations with less than thirty days' notice (30 days prior to your scheduled event date) will forfeit entire deposit. Remainder of estimated balance is due 10 days before your event. Any remaining balance is due upon checkout. A 2.0% per month interest charge will be added to your statement if not paid within 15 days, beginning the date of your event. We require 10 days notice of the exact number of guests attending your event and your estimated final statement will reflect this figure. Major credit cards accepted.