

## Private Event Dinner Menu

**\$30 per person, plus tax, room fee and 20% gratuity**

### THIS PRICE PER PERSON INCLUDES:

- *Our House Salad*
- *Your Choice of up to 4 Entrées*
- *Table Linens & Room Set Up*
- *Personalized Menus*
- *Coffee, Tea & Fountain Drinks*

## ENTRÉE SELECTIONS

You may select any 4 of the following entrées from LAND,SEA or VEGETARIAN to appear on your personalized menus (Occasionally seasonal substitutions may be necessary.)

### LAND

12 oz Frenched Pork Chop

Sweet potato puree, brussel sprout hash

12 oz Prime New York Strip Steak

Garlic mashed potato, seasonal vegetable, whipped demi butter

Chicken Parmesan

Penne, house made marinara, garlic, shallot, fresh grated

Parmesan cheese

### SEA

Shrimp and Grits

Creamy grits, peppers, bacon, tomato, lemon, butter

Bourbon Cider Glazed Salmon

Apple bacon risotto, roasted sweet potato, candied pecans, cider glaze

### VEGETARIAN

Pasta Alfredo

Penne, parmesan cheese, broccoli, roasted tomato, grilled ciabatta bread

Cauliflower "Steak"

Potato chip crust, vegan gravy, chickpeas, spinach, house pickles, hot sauce

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### DESSERT

For the cost of \$5 Per Person

Each guest may select either

Crème Brule —

or

Chocolate Torte