



CAPTAIN'S DINNER


Plated or Buffet Dinner Service

APPETIZERS


Grand Salad Bar  


Dinner Rolls 


ENTREE SELECTIONS

Chef Carved Prime Rib 
served with au jus or horseradish cream sauce

Porcini Chicken 
roasted thighs with porcini and crimini mushrooms



Ginger and Citrus Glazed Salmon 
made with fresh ginger, lemon, and orange

Three Cheese Manicotti 
ricotta, parmesan, and romano filled pasta with homemade vegetable ragout

Quinoa and Ancient Grain Salad 
with seasonal vegetables, pumpkin seeds, cranberries and a balsamic vinaigrette

ACCOMPANIMENTS

Seasonal Vegetables  

Oven Roasted Potatoes  

DESSERT

Chocolate Mousse Cake 

\$38.99 PER PERSON

Make your event even more exciting: Ask us about adding a DJ, Trio, Band, Magician, casino night, or a visit from Champ the Lake Monster!

 Vegetarian  Gluten Free  Vegan

20% service charge will be added to your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

(802) 862-8300
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