The Lighthouse Plated or Buffet Dinner Service

Mixed Green Salad @ @

a variety of lettuces with tomatoes, cucumbers, julienne red onions and house vinaigrette

Dinner Rolls #

warm from the oven and brushed with herbed garlic butter

ENTREES

Chef Carved Prime Rib @

carved at your request served au jus or with horseradish cream

Herb Roasted Chicken @

tender chicken with wild mushrooms and fresh herbs

Quinoa & Ancient Grain Salad V @

with seasonal vegetables, pumpkin seeds, dried cranberries, and balsamic vinaigrette

SIDES

Roasted Brussel Sprouts 🔊 🕼

Potatoes Au Gratin 🔊 🕮

DESSERT

Chocolate Mousse Cake A

decadent and luxurious topped with freshly whipped cream and seasonal berries

coffee and tea available on request with dessert

\$31.99 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

GF Gluten Free

V Vegan

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.