

Captain's Dinner

Plated or Buffet Dinner Service

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 roman 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 

\$37.99 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.