

Sounds of Summer Dinner

Plated or Buffet Dinner Service

Spirit Salad Bar  

Dinner Rolls 

ENTREE SELECTIONS

Chicken Marsala 

tender thighs with a sauce of mushrooms, marsala, and cream

Chef Carved Pork Loin 

tender and juicy with a grain mustard demi-glacé

Baked Cod with Tomato Caper Beurre Blanc 

flaky and sweet, laced with a silky butter sauce

Stuffed Shells with Roasted Eggplant and Tomato 

jumbo four cheese filled shells with roasted eggplant and San Marzano tomatoes

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 

\$30.99 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.