

Dinner Entrees

All dinner entrees include choice of soup or salad, starch, vegetable and dessert.

Vegan Portobello Stacks **\$24.00 per person**
Marinated and grilled vegetables stacked on a Portobello Mushroom

Chicken Tuscany **\$ 27.00 per person**
Chicken Breast Stuffed with Feta, Spinach, Sun-Dried Tomatoes and a Lemon Oregano sauce.

Chicken Marsala **\$ 27.00 per person**
Tender Chicken Breast lightly seasoned and topped with a Rich Marsala Wine Sauce with Mushrooms.

Chicken Piccata **\$ 27.00 per person**
Tender Chicken Breast topped with a Light Sauce of Capers, Pimento, Lemon and White Wine.

Vegetarian Wellington **\$ 27.00 per person**
Sautéed Vegetables, Fresh Feta Cheese, and Herb Cream, wrapped in Puff Pastry and Baked.

Lasagna **\$ 27.00 per person**
Layers of Pasta, Marinara Sauce, Beef and Cheese baked to perfection and served with Garlic Toast.
(Creamy Vegetarian Lasagna \$24.00 per person)

Cranberry Almond Chicken **\$28.00 per person**
Cranberry and almond encrusted chicken breast with an orange glaze.

Grilled Teriyaki Chicken **\$ 28.00 per person**
Marinated and Grilled Chicken Breast glazed with Teriyaki Sauce, garnished with a Grilled Ring of Pineapple, includes choice of soup or salad, starch, vegetable and dessert.

Chicken Stuffed with Fruit **\$28.00 per person**
Boneless chicken breast filled with apples and cherries, topped with a creamy almond sauce.

Mustard Encrusted Pork Loin **\$ 34.00 per person**
Mustard Encrusted Slow Roasted Pork Loin, sliced and fanned, topped with a Maple Pecan Sauce, includes choice of soup or salad, starch, vegetable and dessert.

Marinated Steak Kabobs **\$ 35.00 per person**
Marinated Tender Tips skewered with Peppers, Onions and Button Mushrooms, includes choice of soup or salad, starch, vegetable and dessert.

Atlantic Salmon **\$ 35.00 per person**
Choice of chargrilled or oven poached with cucumber dill sauce or citrus butter, includes choice of soup or salad, starch, vegetable and dessert.

Hashbrown Walleye **\$36.00 per person**
Hashbrown crusted Walleye fillet with Tarragon Crème Sauce

London Broil **\$ 37.00 per person**
Sliced Flank Steak Strips topped with a Mushroom Bordelaise, includes choice of soup or salad, starch, vegetable and dessert.

New York Strip Steak **\$ 40.00 per person**
Certified Angus Beef grilled to perfection topped with casino butter, includes choice of soup or salad, starch, vegetable and dessert

Roasted Prime Rib **\$ 40.00 per person**
Certified Angus Beef encrusted with Herbs and Garlic, slow roasted and served with Horseradish Sauce, includes choice of soup or salad, starch, vegetable and dessert.

Dual Entrée Choices

8 oz. New York Strip topped with either Gorgonzola Cheese or Sauteed Mushrooms includes choice of soup or salad, starch, vegetable and dessert and your choice of:

Grilled Citrus Chicken \$ 39.00 per person
4 Butterflied Casino Shrimp \$ 40.00 per person
Caribbean Salmon \$ 41.00 per person

6 oz. Citrus Marinated Grilled Chicken Breast includes choice of soup or salad, starch, vegetable and dessert and your choice of:

4 Butterflied Casino Shrimp \$ 39.00 per person
Caribbean Salmon \$ 38.00 per person

All meeting room, food and beverage, and related services are subject to applicable taxes (currently 6%) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, a service charge of 13% will be charged on all food & beverage sales. The service charge will be distributed in its entirety directly to eligible food & beverage staff as a tip or gratuity for their services. In addition, an administrative fee of 8% will be charged on all meeting room fees and related services, costs and/or expenses other than employee wages. The administrative fee is not a tip, gratuity or service charge and will be retained by the hotel. Please note that the administrative fee is subject to all applicable taxes.