

TUSCAN CHICKEN

Buffet or Plated

SALAD

CEASAR SALAD

Crisp Romaine with Parmesan Cheese, Garlic Crouton, and a Creamy Caesar Dressing

ENTREE

TUSCAN CHICKEN

Pan Seared Chicken Breast in a Homemade Parmesan Cream Sauce served with Roasted Red Potatoes, Herbed Zucchini Squash, and Crispy Garlic Bread

DESSERT

LEMON CAKE

\$16 PP++

FILET MIGNON

Buffet or Plated

SALAD

CEASAR SALAD

Crisp Romaine with Parmesan Cheese, Garlic Crouton, and a Creamy Caesar Dressing

ENTREE

TUSCAN CHICKEN

Pan Seared Chicken Breast in a Homemade Parmesan Cream Sauce served with Roasted Red Potatoes, Herbed Zucchini Squash, and Crispy Garlic Bread

DESSERT

LEMON CAKE

\$29 PP++

PAN SEARED SALMON

Buffet or Plated

SALAD

SPINACH SALAD

Spinach complemented by Fresh Strawberries, Feta Cheese, and Pecans

ENTREE

PAN SEARED SALMON

Atlantic Salmon pan seared with Cajon Seasoning and a Lemon Butter Cream Sauce served with Potatoes Dauphinoise, Roasted Garlic Asparagus, and a Dinner Roll

DESSERT

RED VELVET CAKE

\$18 PP++

BEEF OR CHICKEN FAJITAS

Buffet or Plated

SALAD

CHOPPED SOUTHWESTERN SALAD

Iceberg Lettuce with Black Olives, Crispy Tortilla Strips, and Mexican Cheeses

ENTREE

BEEF AND CHICKEN FAJITAS

Marinated and Grilled Beef or Chicken with Grilled Veggies, Charro Beans, Cilantro Lime Rice, and Warm Flour Tortillas

DESSERT

CARROT CAKE

\$18 PP++