



*Plated meals include a salad course of your choosing, an assortment of hot rolls with honey butter, freshly brewed coffee, iced tea and water service*

*Plated Dinners are priced based on choice of entrée. Multiple entrée selections will add \$3 per person per extra entrée. **Place cards must be supplied by group to identify entrée selections.***

## Salad Selections

### Classic Caesar Salad

*Crisp Hearts of Romaine, Sun-Dried Tomatoes, Seasoned Croutons, Parmesan Cheese and Creamy Caesar Dressing*

### Farmers Market Salad

*Fresh Artisan Salad Greens, Tomatoes, Sliced Cucumbers, and Julienne Carrots Topped with Ranch Dressing or Italian Vinaigrette*

### Spring Street Spinach Salad

*Fresh Baby Spinach, Seasonal Berries, Crumbled Feta Cheese Topped with Champagne Vinaigrette*

## Entrée Selections

### Chicken Boursin

\$31 PP

*Breaded Chicken Breast stuffed with rich and creamy French Boursin Cheese garnished with a Red Pepper Coulis Sauce and Asparagus Risotto. This has been a Historic Hotels of America Signature Entrée for 15 years*

### Chicken Eureka

\$30 PP

*Sautéed Breast of Chicken with Wild Mushroom Chardonnay Sauce—Served with Almond Cranberry Rice Pilaf, Roasted Basil Grape Tomatoes*

### Wild Mushroom Stuffed Ravioli

\$27 PP

*This Pasta is served al Fresco, tossed in Olive Oil, Diced Tomatoes, Black Olives and topped with Parmesan Cheese*

### Wild Caught Grilled Scottish Salmon

\$33 PP

*Grilled 7 oz Filet with Herb Butter—Served with Garlic Mashed Potatoes and Steamed Asparagus*

### Boneless Pork Chop

### PP

*Eight Ounce Boneless Pork Chop with Apple Cider Demi and Caramelized Onions—Served with Yukon Gold Potatoes and Vegetable Medley*

### Oven Roasted Beef Tenderloin

\$48 PP

*Eight (8) Ounce Filets of Beef Tenderloin, Slow Roasted & Finished with Chive Garlic Compound Butter*



## *Entrée Selections..... Continued*

### **Grilled Flat Iron Steak**

*Grilled 7 oz. Flat Iron Steak with Wild Mushroom Demi—Served with Roasted Potatoes and Fresh Broccoli*

\$40 pp

### **Mediterranean Atlantic Salmon**

*Sautéed 6 oz Fillet of Salmon Topped with Artichokes and Mushroom Tomato Provencal on Vegetable Risotto*

\$30 pp

### **Pot Roast**

*Fork tender, melt on your palate Beef, simmered in a rich Demi-glaze, Served with Smoked Gouda Mashed Potatoes, and Green Bean Medley*

\$31 pp

### **Prime Rib**

*Ten (10) ounce cut, roasted in specially selected blend of herbs and spices, Served with Horseradish Mashed Potatoes, Steamed Asparagus*

\$42 pp

### **Herb Baked half Chicken**

*Oven roasted with our house blend of savory herbs and spices, Served with Wild Rice and Green Bean Medley*

\$30 pp

### **Spinach & Onion Quinoa Stuffed Acorn Squash**

*Served with Wild Rice and Green Bean Medley. Vegan and Gluten free option.*

\$30 pp