



**PREMIUM DINNER
\$38 PER PERSON**

AN ADDITIONAL \$5 PER PERSON FOR PLATED SERVICE

**CHOICE OF ONE PLATED SALAD OR TWO SALADS IN A
BUFFET**

- ARUGULA, RADICCHIO, BELGIAN ENDIVE, AND SHAVED PARMESAN CHEESE WITH ROASTED GARLIC WHITE BALSAMIC VINAIGRETTE
- SPINACH, FIGS, CARAMELIZED WALNUTS, AND GOAT CHEESE WITH CITRUS VINAIGRETTE
- MIXED GREENS, ROASTED VEGETABLES, AND FETA CHEESE WITH LEMON VINAIGRETTE
- ROMAINE LETTUCE, GRAPE TOMATOES, GORGONZOLA CHEESE, BACON, AND SCALLIONS WITH BUTTERMILK AND PARMESAN CHEESE DRESSING
 - KALE, KALAMATA OLIVES, CAPERS, AND SHAVED RED ONION WITH BALSAMIC VINAIGRETTE
 - CAESAR SALAD
- MIXED GREENS WITH BUTTERMILK AND PARMESAN CHEESE DRESSING

**CHOICE OF TWO PROTEINS—ONE BEEF AND ONE OTHER
MEAT (SERVED WITH CHOICE OF TWO STARCHES AND
TWO VEGETABLES)**

- CARVED PRIME RIB ROAST: *BEEF DEMI-GLACÉ INFUSED WITH FRESH HERBS, CREAMY HORSERADISH, OR PURE HORSERADISH*
- CARVED KC STRIP LOIN: *GORGONZOLA CHEESE SAUCE, HOUSE BBQ SAUCE, OR BERNAISE SAUCE*
 - CARVED BONLESS TURKEY BREAST: *GIBLETS GRAVY OR CRANBERRY CHUTNEY*
 - CARVED PORK LOIN: *PAN GRAVY INFUSED WITH ROASTED GARLIC AND ROSEMARY OR GOLDEN RAISINS AND BALSAMIC REDUCTION*
 - BAKED SALMON: *CREAMY PESTO SAUCE OR FRESH TOMATO AND BASIL BRUSCHETTA*

STARCHES

- RUSTIC MASHED POTATOES
- ROASTED POTATOES AND ONIONS
 - POTATOES GRATIN
- PAN ROASTED POTATOES WITH RED PEPPER AND ONIONS
 - RICE PILAF
- BAKED ZITI WITH TOMATO AND BASIL SAUCE
 - PENNE ALLA PRIMAVERA
 - RIGATONI ALLA ALFREDO

VEGETABLES

- ROASTED VEGETABLE MEDLEY
 - GRILLED VEGETABLES
- GREEN PEAS WITH PROSCIUTTO
- ROASTED HARICOT VERTS WITH CRIMINI MUSHROOMS AND GORGONZOLA CHEESE SAUCE
 - STEAMED ASPARAGUS WITH HOLLANDAISE SAUCE
- ROASTED BRUSSEL SPROUTS WITH PANCETTA AND BALSAMIC REDUCTION

THREE CHEF'S CHOICE APPETIZERS SERVED BUTLER-STYLE INCLUDED WITH EACH PACKAGE