

Combo Plated Meal

Price available upon request; range between
\$26 to \$32 per person

Kansas sales tax and a 20% service charge are not included in the price.

Four chef's choice appetizers served butler style are included with each dinner package.

Choice of One Plated Salad

- Spinach Salad: spinach, figs, caramelized walnuts, and goat cheese with citrus vinaigrette
- Roasted Vegetable Salad: mixed greens, cold roasted vegetables, and feta cheese with lemon vinaigrette
- BLT Salad: romaine lettuce, grape tomatoes, gorgonzola cheese, bacon, and scallions with house ranch dressing
- House Caesar Salad: romaine lettuce, parmesan cheese, and garlic-parmesan croutons with house caesar dressing
- Spring Mix Salad: spring mix, grape tomatoes, shredded carrots, and diced scallions with house ranch dressing

Choice of One Combo Plated Entree (served with artisan bread rolls and butter)

- Grilled 4 oz beef filet with porcini mushroom sauce and roasted 4 oz salmon filet with creamy pesto sauce, served with rustic mashed potatoes and roasted vegetable medley
- Grilled 4 oz beef filet with gorgonzola cheese sauce and pan-seared 4 oz chicken breast with sauteed baby kale, served with pan roasted potatoes and onions and sauteed tri-color bell peppers
- Grilled 10 oz New York steak with caramelized onion and red wine sauce and pan-seared 4 oz chicken breast with marsala wine sauce, served with rice pilaf and grilled asparagus
- Pan-seared 4 oz chicken breast with roasted garlic, rosemary, and lemon sauce and roasted 4 oz salmon filet with tarragon and Dijon mustard sauce, served with cheese tortellini in four-cheese sauce and roasted zucchini and yellow squash
- Grilled 4oz chicken breast with fresh tomato-basil bruschetta and grilled 6 oz Mahi-Mahi with pineapple salsa, served with potato gnocchi in alfredo sauce and blanched broccoli florets