



# STATIONED DINNER MENU

**52 PER PERSON**

**ACCOMPANIED BY ROASTED SEASONAL VEGETABLES, FOCACCIA BREAD AND WHIPPED BUTTER**

## **SALADS**

**CHOICE OF TWO..**

### **CLASSIC CAESAR**

Romaine, parmesan, house-made croutons, creamy caesar

### **ARUGULA AND GRAPEFRUIT (VG, GF)**

Tomato, radicchio, English cucumbers, lemon vinaigrette

### **GARDEN FIELD GREEN (VG, GF)**

Mixed field greens, tomato, English cucumber, balsamic vinaigrette

### **TOASTED FARRO (VG)**

Farro, romaine, grapes, balsamic onion, cherry tomatoes, citrus dijon vinaigrette

### **WALDORF (VG, GF)**

Mixed greens, diced local apples, toasted walnuts, dried cranberries, blue cheese, balsamic-honey vinaigrette

## **ENTREES**

**CHOICE OF TWO..**

### **ROASTED SALMON (GF)**

Wild Caught, vegetable fried rice, miso glaze

### **BRAISED SHORT RIB (GF)**

Creamy polenta, red wine demi-glace

### **HERB ROASTED CHICKEN (GF)**

Rainbow carrots, butter whipped potatoes

### **TRUFFLE MAC N' CHEESE (V)**

House-made pasta, exotic mushrooms, truffle oil

### **FRIED TOFU (VG, GF)**

Coconut quinoa, Hawaiian BBQ glaze

### **RIGATONI ALLA VODKA (V)**

House-made pasta, vodka sauce, garlic, parmesan

### **ROASTED SIRLOIN (GF)**

Roasted Brussels sprouts, caramelized onion, fingerling potatoes

### **SEAFOOD RISOTTO (GF)**

Arborio rice, bay scallops, shrimp, sautéed calamari



# 'OLD SCHOOL' ITALIAN DINNER MENU

**44 PER PERSON**  
ACCOMPANIED BY FRESH FOCACCIA AND SPICED OLIVE OIL

## SALADS

CHOICE OF ONE..

### CLASSIC CAESAR

Romaine, parmesan, house-made croutons, creamy caesar

### ARUGULA AND GRAPEFRUIT (VG, GF)

Tomato, radicchio, English cucumbers, lemon vinaigrette

### GARDEN FIELD GREEN (VG, GF)

Mixed field greens, cherry tomatoes, English cucumbers, balsamic vinaigrette

## PASTAS

CHOICE OF TWO..

### RIGATONI BOLOGNESE

Parmesan, braised pork, Pomodoro sauce

### RIGATONI ALLA VODKA (V)

Garlic, parmesan, fresh herbs

### CASARECCE PRIMAVERA (V)

Seasonal vegetables (Available as VG)

### CHICKEN PARMESAN

Breaded chicken, mozzarella, parmesan, linguine, Pomodoro sauce

### SPAGHETTI AND MEATBALLS

Beef-veal-pork meatballs, Pomodoro sauce, parmesan

## SIDES

CHOICE OF ONE..

### CREAMY POLENTA (V)

Parmesan, sea salt

### CRISPY BROCCOLINI (GF, V)

Marinated peppers, parmesan

### ROASTED CAULIFLOWER (V)

Charred scallion gremolata, breadcrumbs, parmesan



## CARVING BOARD MENU

### CARVING CHEF ATTENDED

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#### ROASTED PORK LOIN | 22 PP

Bourbon apples, roasted garlic jus, brioche rolls

#### ROASTED SIRLOIN | 29 PP

Sea salt and cracked pepper, demi-glace, garlic bread

#### HOUSE BRINED TURKEY BREAST | 20 PP

Basil pesto, pickled tomatoes, sourdough

#### WHISKEY-HONEY GLAZED HAM | 20 PP

Dijon mustard, honey butter, fresh biscuits

#### ROASTED SALMON | 27 PP

Dill yogurt, old fashioned dinner rolls

#### PRIME RIB | 39 PP

A jus, horseradish cream, old fashioned dinner rolls