

BRONZE PACKAGE

Appetizers

SOUP OF THE DAY

Freshly made soup served with dinner roll

BACON & CHEESE RICE BALLS

Panko crusted risotto rice balls stuffed with smoked bacon, green onion, and mix cheese, fried to golden brown. Served over creamy marinara sauce

GREEK SALAD

Crisp romaine lettuce topped with tomato, cucumber, sweet bell peppers, red onion, kalamata olives and feta cheese. Served with homemade Greek dressing

Entrees

STEAK & FRITES

Grilled 10oz strip-loin steak topped with mushroom demi-glaze, served with fries and market vegetables

CRUSTED SALMON

Roasted garlic crusted fresh salmon topped with creamy Creole sauce, served with vegetable pilaf rice and steamed vegetables

CHICKEN ROSE PASTA

Penne with julienne chicken, cremini mushroom, sun-dried tomato and baby spinach in a rose sauce



Desserts

The Cheesecake Factory BAKERY

BANANAS FOSTER CHEESECAKE

A creamy banana cheesecake swirled with ribbons of caramel on a crunchy cookie crumb. Topped with white chocolate mousse and swirled with caramel

DECADENT BROWNIE

Delicious chocolate decadent brownie topped with chocolate ganache and drizzled with handmade caramel

\$40

SILVER PACKAGE

Appetizers

SOUP OF THE DAY

Freshly made soup served with dinner roll

MEXICAN BEEF TRIANGLES

Flour tortilla triangles filled with Mexican spiced ground beef, mixed cheese and black beans. Served with Cajun aioli

GRILLED VEGETABLE SALAD

California mix greens topped with grilled eggplant, zucchini, bell peppers and goat cheese drizzled with balsamic reduction



Entrees

CREAMY MUSHROOM TENDERLOIN

Grilled tenderloin with creamy duxelles of mushroom, served with garlic mashed potato and grilled asparagus

STUFFED TILAPIA

Baked tilapia stuffed with spinach, red onion and goat cheese topped with tomato bianco sauce. Served with fresh dill rice and market vegetables

BLACKENED CHICKEN & SHRIMP

Blackened chicken and shrimp with tropical pineapple salsa verde, served with Jambalaya rice

CREOLE SEAFOOD LINGUINE

Linguine with tiger shrimp, scallop, calamari and fresh cilantro in a creamy Creole sauce

Desserts



BANANAS FOSTER CHEESECAKE

A creamy banana cheesecake swirled with ribbons of caramel on a crunchy cookie crumb. Topped with white chocolate mousse and swirled with caramel.

OREO COOKIES & CREAM CHEESECAKE



OREO cookies baked in our creamy cheesecake, layered with OREO cookie mousse. Finished with a drizzle of chocolate ganache and milk chocolate rosettes

\$45

GOLD PACKAGE

Appetizers

SOUP OF THE DAY

Freshly made soup served with dinner roll

LASAGNA FRITTI

Breaded and deep-fried lasagna served over creamy marinara sauce

CAPRESE SALAD

Juicy tomato, fresh mozzarella, red onion and fresh basil drizzled with balsamic reduction

Desserts



WHITE CHOCOLATE

RASPBERRY CHEESECAKE

Creamy cheesecake swirled with imported seedless raspberry and pieces of white chocolate baked on a chocolate crumb. Finished with whipped cream and white chocolate shavings

FUDGE CAKE

Moist fudge cake with rich chocolate fudge icing, and chocolate crunch on the sides



Entrees

SIGNATURE PRIME RIB DINNER

Slowly oven roasted prime rib slice to your perfection with hot au jus, horseradish, market vegetables and mashed potato

STUFFED ATLANTIC SALMON

Baked stuffed salmon with baby spinach, goat cheese and red onion, topped with lemon dill butter cream sauce, served with vegetable pilaf rice and steamed vegetables

CHICKEN ASIAGO

Chicken breast stuffed with wild mushroom and asiago cheese topped with creamy honey Dijon. Served with market vegetables and sweet fries

LOBSTER LINGUINE

Linguine with 4oz lobster tail, bacon, diced tomato and fresh parsley in a chardonnay rose sauce

\$50