



DEITY  
EVENTS

DINNER



SALADS

Citrus Champagne Salad with Shaved Fennel  
Roasted Beets, Walnuts, Goat Cheese, Red Onions, Mesclun Greens, White Balsamic  
Vine Ripe Tomato, Buffalo Mozzarella, Wild Arugula, Basil, Balsamic  
Classic Caesar, Parmesan Croutons

ENTREES

POULTRY

.....  
Chicken Madeira with Sauted Grapes  
  
Chicken Mole Poblano, Cotilla Cheese,  
Tomatillo Salsa  
  
Kansas City Style BBQ Smoked Chicken Thighs  
  
Lemongrass Chicken, Basil, Ginger, Water  
Chestnuts

FISH

.....  
The "Everything" Crusted Yellowfin Tuna, Scallion  
Vinaigrette  
  
Baked Talapia with Capers, Tomatoes, White  
Wine Sauce  
  
Poached Atlantic Salmon with Lemon

RED MEAT

.....  
Braised Beef Shortribs, Red Wine Veal  
Demi Glace  
  
Sliced N.Y. Strip, Horseradish Cream, Au Jus,  
Port Wine Onions  
  
Medallions of Filet Mignon, Wild  
Mushroom Truffle Gravy  
  
Boneless Leg of Lamb with Crisped Herbs

VEGETARIAN

.....  
Spiral Vegetable Tart

SIDE DISHES

VEGETABLE

.....  
Quinoa Salad with Roasted  
Butternut Squash & Hazelnuts  
  
Asparagus Almondine  
  
Green Beans Sauteed with Garlic & Shallots  
  
Crispy Sauteed Brussel Sprouts

POTATO/PASTA

.....  
Fingerling Potatoes with Truffled  
Crema Fraiche  
  
Bacon & Cheddar Mashed Yukon Potatoes  
  
Roasted Garlic Mashed Yukon Potatoes  
  
5 Cheese Macaroni, Parmesan, Cheddar,  
Smoked Gouda, Colby Jack, White American