



Plated Meals

Lighter Selections

Corner Deli **\$15.00**
Pan bread selection, sliced deli ham, roast beef, mesquite turkey, butter lettuce, tomato, swiss cheese, Wisconsin cheddar, pasta salad and dill pickle

Hawaiian Chicken Salad **\$15.00**
Chicken, pineapple, red grapes and walnut salad on a flaky croissant with tomato and butter lettuce served with sliced fresh fruit and vegetable snackers

Chipotle-Turkey Wrap **\$15.00**
Mesquite turkey, chipotle-ranch mayo, tomato and lettuce rolled in a spinach tortilla served with pasta salad and vegetable snackers

All selections below are served with freshly baked breads and butter; soup of the moment or choice of salad selection; chef's selection of starch or vegetable if not indicated; dessert selection and freshly brewed coffee and iced tea

Salad Selections

Mixed Green Salad
Mixed greens and English cucumber robe, plum tomato and spun carrots

Caesar Salad
Romaine lettuce, toasted croutons, plum tomato, shredded parmesan cheese and house Caesar dressing

Iceberg Wedge Salad
Crisp iceberg lettuce, diced English cucumbers, diced tomatoes and spun carrots

Entrée Selections

Penne Riggitate **\$19.00**
Seasonal vegetables, roasted garlic alfredo and basil

Oven Roasted Chicken Breast **\$22.00**
5 oz breast of chicken, baby spinach, roasted red pepper pure

Rosemary Grilled Pork Tenderloin **\$27.00**
8 oz local farmed pork with garlic smashed cauliflower mashed potatoes with rosemary jus

Roasted Breast of Chicken **\$27.00**
8 oz breast of chicken, wild mushrooms, Yukon mashed with truffle cream sauce

Spinach Stuffed Chicken **\$28.00**
Stuffed chicken breast with spinach, asiago cheese with red pepper coulis penne

Almond Crusted Halibut **\$28.00**
Yukon mashed, apricot glaze and bing cherry wild rice

Seared Chilean Salmon **\$29.00**
Roasted vegetables and roasted garlic cream sauce

NY Strip Loin **\$39.00**
Crimini mushrooms and au jus with Cadillac baked potato

Filet Mignon **\$43.00**
Grilled baby portabella mushroom caps, roasted shallots and cabernet demi glaze

Combination Entrées

Pepper Crusted Filet and Roasted Shrimp
Cabernet demi glaze and lemon-butter sauce
\$42.00

Horseradish Crusted Filet and Oven Roasted Chicken
Wild mushroom demi glaze and roasted tomatoes
42.00

Dessert Selections

Lemon Spoon Cake
Vanilla cake, light lemon mousse served with raspberry sauce

American Beauty Chocolate Cake
Served with sugar candy and seasonal fresh berries

Peanut Butter Cream Pie
Cookie crust, peanut butter cream filling, whipped cream, caramel sauce, chocolate sauce and reeses pieces

Strawberry Pound Cake Martini
Cubed pound cake and macerated strawberries with light whipped cream served in a martini glass

New York Cheesecake
Served with fresh berries and sugar candy

If no dessert is required, deduct \$2.00 per person from the entrée selection pricing.



Prices listed above are per person and do not include tax (currently 7%) or service fee (currently 18%). Menu pricing is subject to change and will be confirmed 90 days prior to your function. All catering provided by Star Events Catering.