



G L O R I O U S E V E N T S

Seated Dinner

(Choice of Single Entrée or Duo Entrée)

Salad Choices

Romaine Salad

Grilled Granny Smith Apples, Candied Pecans
Dried Cranberries and Roaring 40's Blue Cheese
With Champagne Vinaigrette

Melange of Butter Lettuces

Served with Orchard Ripened Peach Salsa, Candied Pecans
And Crumbled Georgia Chevre
Balsamic Vinaigrette

Arugula & Field Greens with Kiwi and Strawberries

Raspberry Vinaigrette

Caesar Salad

With Sourdough Croutons and Shaved Parmesan

Mixed Greens

With Tomato and Cucumber
Lemon Thyme Vinaigrette

Seasonal Fruit

Chef's choice of seasonal fruits and berries
With Amaretto Cream Dressing



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Entrée Choices

Grilled Flank Steak with Mushroom Glaze

Parmesan & Garlic Whipped Potatoes
Roasted Carrots, Squash and Zucchini

Almond Crusted Bone In Chicken Breast

Oven Roasted Potatoes with Red and Green Peppers
Sautéed Green Beans

Jamaican Curry Chicken with Lemongrass and Coconut Milk

Cayenne Maple Yucca & Sweet Potato
Sautéed Vegetables

Sliced Roasted Pork Tenderloin with Peach Chutney

Fingerling Potatoes
Garlicky Sautéed Arugula

Grilled Tenderloin of Beef with Wild Mushroom Sauce

Twice Baked Potatoes
Steamed Asparagus with Lemon Veloute

Pecan Crusted Flounder with Roasted Shallot Butter

Fennel and Leek Mashed Potatoes
Baby Carrots with Honey

Dinner Rolls and Rosettes of Butter

****For duo entrée select one starch and one vegetable**