



PLATINUM MENU

TABLE SERVICE

MAIN COURSE OPTIONS:

HOMESTYLE BAKED CHICKEN
CHARGRILLED CHICKEN- SEASONAL
CHICKEN MARSALA
CHICKEN PICATTA
ROSEMARY PAN CHICKEN WITH DEMI GLAZE
FRIED CHICKEN ASSORTMENT
ITALIAN SAUSAGE WITH PEPPERS
THREE MEAT LASAGNA
WHITE CREAM DELUXE LASAGNA
RIGATONI AND MEATBALLS
GRILLED SKEWERS
BAKED TILAPIA IN LEMON SAUCE
SEARED SALMON WITH CHAMPAGNE DILL SAUCE

CARVED HERB CRUSTED PRIME BEEF
CARVED HONEY GLAZED TURKEY
CARVED ORANGE SPICE BAKED HAM
HOMESTYLE MEATBALLS
SIGNATURE PULLED PORK OR BEEF
PRIME RIB WITH AU JUS
CHEESE TORTELLINI ALFREDO
MUSHROOM RISOTTO
WHITE CHEDDAR TRUFFLE MAC
LOBSTER RAVIOLI WITH BUTTER SAUCE
6OZ STEAK WITH SAUCE (UPGRADE AVAILABLE)
TERIYAKI-GLAZED PORK TENDERLOIN
RISOTTO STUFFED CAPS

STARCH OPTIONS:

AU GRATIN POTATOES
RICE PILAF
CRANBERRY STUFFING
RED PARSLEY POTATOES
WHIPPED POTATO
HOMESTYLE MASH POTATO
SPANISH RICE
CANDIED SWEET POTATO
SCALLOPED POTATOES
BUTTERED NOODLES
POTATO SALAD
MACARONI SALAD
BAKED MAC AND CHEESE
MAC AND CHEESE BAR (+\$2PP)
BAKED POTATO
BAKED POTATO BAR (+\$2PP)

VEGETABLE OPTIONS:

BUTTERED CORN
HOMESTYLE GREEN BEANS WITH BACON
BROCCOLI FLORETS
NORMANDY BLEND
BAKED BEANS
SWEET PEAS AND ONIONS
SQUASH BLEND - SEASONAL
GLAZED CARROTS
CORN ON THE COB-SEASONAL(+1PP)
SOUTHERN STYLE GREENS
ROASTED MAPLE BRUSSEL SPROUTS
SNAP GREEN BEANS WITH LEMON