

AWARDS DINNER MENU



HORS D'OUVERS

- CHILLED JUMBO GULF SHRIMP WITH COCKTAIL SAUCE AND CREOLE REMOULADE
- DIJON ALMOND CHICKEN TENDERS WITH HONEY MUSTARD
- VEGETABLE SPRING ROLL WITH SWEET CHILE LEMON GRASS SAUCE
- CAPRESE SKEWER WITH TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC DRIZZLE

PLATED DINNER

- HARVEST SALAD MIXED GREENS, CRANBERRIES, WHITE CHEDDAR, PECANS, RED WINE VINAIGRETTE
- FRESH ROLLS AND BUTTER

CHOICE OF ENTREE:

- FILET AND SALMON DUET SEARED PETITE FILET OF BEEF WITH PORT DEMI PAIRED WITH SEARED SALMON TOPPED WITH LEMON TARRAGON BEURRE BLANC, OR
- QUINOA VEGETABLE CAKE WITH TOMATO CHICKPEA RELISH TOPPED WITH GOAT CHEESE AND BALSAMIC GLAZE
- CHEF'S CHOICE OF VEGETABLE AND POTATO

DESSERT

- CARAMEL APPLE TART
- FRESHLY BREWED COFFEE AND SPECIALTY TEAS