

Dinner Menu

All Plated Dinners are served with your choice of one Plated Salad Selection, Chef's choice of Seasonal Vegetable, and Freshly Brewed Coffees, Teas, and Ice Water.

Plated Salads

Garden Salad

*Fresh Garden Greens chopped and served with Vegetable Garnish
Served with your choice of one Dressing:
Ranch, Italian, Honey-Mustard or Raspberry Vinaigrette*

Mixed Greens Salad

*Garden-fresh Greens and Fresh Vegetable Garnish
Served with your choice of one Dressing:
Ranch, Italian, Honey-Mustard or Raspberry Vinaigrette*

For an additional \$1.00 per person

Classic Caesar Salad

*Crisp Romaine accented with Riddichio
Served with Garlic Croutons and Shaved Parmesan
topped with Creamy Caesar Dressing*

Plated Entrées

Herb Marinated 8 oz Tenderloin Filet of Beef
Cabernet Veal Demi Glace with Dauphinoise Potato
\$43.95

Sweet Cilantro Chili Rubbed 14 oz NY Strip Steak
Caramelized Pearl Onion Veal Glace
with Roasted Garlic and Chive Mashed Potatoes
\$50.95

Breast of Chicken Stuffed with Roasted Garlic, Chive, and Chardonnay Butter
Roasted Red Bell Pepper Cream Sauce
With Wild Mushroom Potato Souffle
\$21.95

Lime Sesame Roasted Chicken Breast
Soy-Chili-Garlic Glaze
Ginger-Wild Rice Pilaf Blend
\$22.95

Fine Herb Marinated 8 oz Pork Tenderloin
Pan-seared and Served Sliced with
Venison Maple Demi with a Bacon Beurre Blanc
Blue Cheese-Dijon Mashed Yukon Potato
\$24.95

Seared Mahi Filet wrapped with Pancetta
Lime Fruit Salsa
Slow-roasted Tomato-Parmesan Risotto Cake
\$25.95

Duet Entrées

Herb and Garlic Marinated Petite Filet of Beef

Served with a Provolone Cheese Sauce

Sautéed Breast of Chicken

Finished with Sweet Tomato Chutney

Served with Twice Baked Yukon Gold Potato

\$29.95

Herb and Garlic Marinated Petite Filet of Beef

Finished with Cabernet Forest Mushroom Butter

Garden Vegetable Chicken Roulade

*Stuffed with Port Salute Cheese, Assorted Vegetables, Spinach Cream Cheese
and Rosemary in an Oregano-Turmeric Cream Sauce*

Served with Fennel Seed Mashed Potatoes

\$31.95

Herb and Garlic Marinated Petite Filet of Beef

*Finished with Sun-dried Tomato, Caramelized Shallot
and Blue Cheese Compound Butter*

Crab and Chive Crusted Monkfish

Served with a Lemon Butter Cream

Served with Roasted Shallot and Mashed Yukon Potatoes

\$36.95

Dinner Buffets

All Dinner Buffets are served with Freshly Brewed Coffees, Teas, and Ice Water.

Trevi Buffet.....\$20.95

- **Garden Salad with Fresh Vegetable Garnish**
Served with your choice of Dressing
- **Dinner Rolls and Butter**
- **Meat Lasagna** with Mozzarella Cheese
- **Grilled Breast of Chicken** served with a Triple Blanched Garlic Cream
- **Chef's Choice of Vegetable**
- **Chef's Roasted Potato**

Versailles Buffet.....\$23.95

- **Choice of one Salad: Fresh Mixed Greens Salad** with Vegetable Garnish or
Garden Salad with Vegetable Garnish
Served with your choice of Dressing
- **Assorted Dinner Rolls and Flavored Butter**
- **Venetian Pasta Salad:** Tossed with Fresh Vegetables and Black Olives
Finished with a La Flora Italian Vinagrette
- **Hunter's-style Braised Beef Tenderloin Tips Bourguignonne**
Served with a Burgundy Blistered Pearl Onion-Wild Forest Mushroom Demi Glace
- **Herb-marinated, Pan-seared Breast of Chicken** served with a Bourbon-Mint Cream Sauce
- **Choice of one Vegetable:** California Blend Vegetable or Seasoned Green Beans
- **Choice of one Starch:** Fine Herb Mashed Yukon Potatoes or Butter Parsley Potatoes

Bellagio Buffet.....\$27.95

- **Farmers' Market Salad:** Fresh Greens tossed with Julienne Carrots, Radish Shavings and Dried Fruits served with your choice of Dressing
- **Assorted Dinner Rolls and Butter**
- **Italian Salad:** Refreshing Blend of Roma Tomato, Cucumber and Red Onion marinated in a Basil Italian Vinaigrette
- **Grilled Breast of Chicken** finished with a Lemon-Black Olive Cream Sauce with Fine Herbs
- **Carved Inside Round of Beef au jus** served with Horseradish Sour Cream
- **Gruyere Roasted Yukon Gold and Red Potato Medley** with Fine Herbs and Freshly Chopped Garlic
- **Vegetable Medley** of Broccoli Spears, Baby Corn, Roasted Red Bell Peppers, Pearl Onions, Fresh Mushrooms and Parisian Carrots
- **Chef's Choice of Seasonal Vegetable**