## The Champions Dinner 6:30 - 8:00 pm

Artisan Ciabatta buns with butter.

Organic Greens shaved root vegetables, selection of dressings

Build your own Caesar Salad house made dressing, Grana Padano cheese, crouton crumble

Penne Pasta Salad vegetable julienne, pesto vinaigrette

Mugget Potatoe Salad lemon, fresh herbs, yogurt, bacon, bread crumbs

Raw Vegetable Platter Green Goddess dip

Garlic and Herb Roasted Potatoes scallions, sour cream

Citrus Steamed Rice

Penne Sasiccia Pasta wild Mushrooms, roasted Tomato, chili oil, Olives

Cali Cut My Steak cooked to order from the BBQ, horseradisk, BBQ sauce, HP sauce



Honey Glazed Rosemary

Chicken Breast



## Desserts

Seasonal Fruit Platter caramel-yogurt dip

Assorted Cakes, Pies and Trifle

Profiteroles whipped cream, chocolate sauce



