

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

Nugget 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

Pasta (choose one)

- Penne Sasiccia wild mushrooms, roasted tomato, chili oil, olives

- Cavatappi smoked cheddar cream, rosemary crumble, gratin (v)



Entrees (choose one)

BBQ Option

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

Honey Glazed Rosemary Chicken Breast

or Carved Option

Slow Cooked AAA Beef Striploin au jus, horesradish, Dijon mustard

Steelhead Salmon grainy mustard, chardonnay cream, baby dill

Beverages

Freshly brewed Coffee

Assorted Teas

One Included Free Beverage

*(standard brands: liquor, wine and
domestic beer)*



Desserts

Seasonal Fruit Platter caramel-yogurt dip

Assorted Cakes, Pies and Trifle

Profiteroles whipped cream, chocolate sauce

