

DINNER BANQUET MENUS

Cost per person includes soda, iced tea, coffee and bread service. Does not include tax or 20% gratuity.

Alcoholic beverages billed separately. Customized menus graciously prepared upon request.

Minimum 1 week advance notice required.

FLATSTONE **\$45.50 per Person**

Classic Caesar

Hearts of romaine tossed with Parmesan and croutons

Choice of:

Flat Iron

Dijon, thyme and cracked pepper marinated steak, grilled

Rosemary Chicken

Marinated and grilled skewers of chicken with yellow squash, cherry tomatoes and artichoke hearts

Salmon

Fresh Atlantic, grilled, topped with chef's butter

Served with:

Yukon Gold and Roasted Onion Mashers

Chef's Selection of Daily Vegetables

Dessert - Crème Brulee

Our vanilla bean egg custard topped with caramelized sugar crust

GREYSTONE

\$59.50 per Person

Greystone Salad

Crisp greens, candied cashews and crumbled Maytag bleu cheese tossed with raspberry vinaigrette

Choice of:

16 oz. New York Strip

Chicken and Crab

Ahi Tuna

Lightly seasoned and grilled

Served with:

Roasted Sweet Potatoes with Apples and Raisins

Chef's Selection of Daily Vegetables

Dessert - Crème Brulee

Our vanilla bean egg custard topped with caramelized sugar crust

LIMESTONE

\$74.50 per Person

Wedge

Iceberg lettuce with blue cheese dressing, peppered bacon and chopped tomatoes finished with crumbled Maytag bleu cheese

Choice of:

20 oz. Cowboy Ribeye

Bay Crab Cakes

Pecan Crusted Tilapia

Served with:

Baked Idaho Potato

Sautéed Spinach with Garlic and Olive Oil

Dessert - Crème Brulee Cheesecake

Rich perfection of vanilla bean flecked creme brulee layered and mingled with the lightest of cheesecakes served with fresh berries