



basic dinner \$28.00 pp

**starters**

**she crab bisque**

**PC caesar salad** romaine lettuce, honey dill caesar dressing, smoked gouda

**entrées (select three)**

**roasted chicken breast** marsala essence

**bbq glazed pork tenderloin** bbq madeira

**sautéed salmon filet** herb beurre blanc

**7oz beef tenderloin** au poivre sauce (\$6 supplemental)

**starch (select one)**

roasted garlic mashed potatoes

basil risotto

smoked gouda soft grits

**includes choice of : soda, ice tea or coffee**



dinner option "A" \$31.00 pp

**starters**

**fried green tomatoes** warm brie, candied pecans, bacon balsamic emulsion

**she crab bisque**

**tossed field greens** sherry vinaigrette, cucumbers, tomatoes, homemade croutons

**PC caesar salad** romaine lettuce, honey dill caesar dressing, smoked gouda

**entrée**

**roasted chicken** bacon pimento mac and cheese

**bbq glazed pork tenderloin** sweet potato mash, green apple salad

**potato & horseradish salmon** sautéed spinach, herb beurre blanc

**duck confit pasta** parpadelle, peas, mushrooms, roasted garlic madeira cream

**grilled filet mignon** roasted garlic mashed , au poivre or blue cheese sauce (\$ 7 supplemental)

**includes choice of : soda, ice tea or coffee**



**dinner option "b" \$39.00 pp**

**shared starter**

**fried green tomatoes** warm brie, candied pecans, bacon balsamic emulsion

**spinach and artichoke dip** crispy pita bread

**second course**

**she crab bisque**

**tossed field greens** sherry vinaigrette, cucumbers, tomatoes, homemade croutons

**PC caesar salad** romaine lettuce, honey dill caesar dressing, smoked gouda

**entrée**

**roasted chicken** bacon pimento mac and cheese

**bbq glazed pork tenderloin** sweet potato mash, green apple salad

**potato & horseradish salmon** sautéed spinach, herb beurre blanc

**grilled filet mignon** roasted garlic mashed , au poivre or blue cheese sauce

**includes choice of : soda, ice tea or coffee**

**beverage options**

(based on 2 hours of service and all guest over 21 that are attending event)

**house package**

canyon road chardonnay, cabernet sauvignon, white zinfandel

miller lite, sam adams, sweet water 420

\$16 per guest

**premium package**

william hill cabernet and chardonnay

la grand pinot noir, sean minor sauvignon blanc

white zinfandel

assorted premium craft beers

\$19 per guest

**Sparkling toast**

\$2 supplemental to package

Or

\$3 per guest a la carte

**Traditional bottle selections and wine by the glass  
available a la carte**