

Plated Dinner Selections

Place cards are required when two entrées are selected and the highest priced entrée will be charged for both selections.

Dinner Accompaniments

All Dinner Entrées are served with our Pre-Dressed Hilton Field Greens Salad, Basket of Fresh Baked Rolls & Butter, Starch and Fresh Seasonal Vegetable, Dessert Selection and Beverage.

...Inquire about our Premium Selections or Additional Courses

Dessert Selections

Snickers Pie
Godiva Chocolate Cheesecake
Lemon Drop Cheesecake

Turtle Cheesecake
Ultimate Chocolate Cake
Tuxedo Mousse Cake

Caramel Apple Granny Pie
Vanilla Cheesecake
Carrot Cake

Dinner Duos

Choose any two Entrées and Sauces from the selection below

Entrées

Choice Filet Mignon
Fresh Fish Du Jour
Mahi Mahi
Jumbo Shrimp Scampi

Fresh Grilled Sea Scallops
Potato Encrusted Cod
Sautéed or Grilled Fresh Chicken
Seasoned Grilled Salmon

Sliced Pork Tenderloin
Flounder
Beef Tenderloin Medallions

Sauces

Black Bean Corn Salsa
Cream Sherry Ginger
Shiitake Mushroom Demi Glace
Cabernet Reduction
Brandied Peppercorn
Dijonnaise

Marsala
Picatta
Béchamel
Brandied Shallot
Fresh Fruit Salsa
Provencal

Jalapeno Blackberry Port
Rootbeer BBQ
Mango Salsa
Lemon Butter
Monterey

Price Based On Your Entrée Combinations

Prices are subject to 20% Service Charge and Applicable Sales Tax.
Prices effective 5/1/2016 and are subject to change Revised May 1, 2016

Plated Dinner Selections

Chicken Marsala

\$29.95

Sautéed Breast of Chicken on a bed of Roasted Red Pepper-Romano Polenta with Wild Mushroom Marsala Sauce and Basil Cream Drizzle, Served with Seasonal Vegetables.

Chicken Cordon Bleu

\$29.95

Hand Breaded Tender Breast of Chicken Stuffed with Lightly Smoked Ham & Imported Swiss Cheese Drizzled with a Light Cream Sauce Served with Rice Pilaf and Seasonal Vegetables

Chicken Dijonnaise

\$28.95

Lightly Breaded then Sautéed Chicken Breast Topped with a Tangy House Made Creamy Dijon Sauce, Served with Rice Pilaf and Seasonal Vegetables.

Balsamic Fig Chicken

\$28.95

Roasted Airline Chicken Breast Finished with a Rich Fig Balsamic Reduction Drizzle Served Atop Exotic Grains and Seasonal Vegetables.

Lemon Butter Chicken Breast

\$28.95

Sautéed Chicken Breast with Zesty Lemon Butter Sauce, Served over Angel Hair Pasta and Seasonal Vegetables.

Chicken Pasta Pomadora

\$28.95

Penne Pasta Tossed with Seasonal Vegetables, Fresh Basil, Garlic and Olive Oil and Topped with Sliced Grilled Chicken Breast.

Cavatappi Pasta

\$24.95

Cavatappi Pasta Tossed with Fresh Vegetables, Spinach, Kalamata Olives, Olive Oil, Garlic, Basil and Feta Cheese- Add Sliced Grilled Chicken Breast for \$4 additional

Eggplant Manicotti

\$24.95

Sliced Eggplant Stuffed with Ricotta Cheese and Herbs Topped with a Zesty Marinara Sauce Accompanied with Seasonal Vegetables.

Grilled Portabella Mushroom Vegetable Stack

\$24.95

Grilled Portabella Mushroom with Roasted Yukon Gold Potatoes and Grilled Vegetable Tower

Vegetable Stir Fry over Sticky Grains

\$24.95

Fresh Stir-Fry Wok Vegetables with Szechuan Sauce over Sticky Grains

*Add 6oz. Salmon for \$6.00 person

\$30.95

Black Pepper Ravioli

\$24.95

Black Pepper Ravioli Stuffed with Cremini Mushrooms and Fontina Cheese with Spinach, Tomatoes, Garlic, Olive Oil and Basil

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Grilled Pork Tenderloin

\$30.95

Seasoned and Grilled Tenderloin of Pork is Sliced and finished with a Jalapeno Blackberry Port Reduction accompanied by Roasted Yukon Gold Potato and Seasonal Vegetables.

Filet Mignon

\$45.95

Choice Filet Mignon with Beau's Award Winning Seasonings topped with Sautéed Brandied Shiitake Mushroom Demi Glace accompanied by Roasted Yukon Gold Potatoes and Seasonal Vegetables. Our Chef's Specialty!

Grilled Top Sirloin

\$31.95

Seasoned and Grilled Angus Top Sirloin with Peppercorn Demi Served with Roasted Yukon Gold Potatoes and Seasonal Vegetables.

New York Strip Steak

\$40.95

The Heart of the New York Strip, Broiled to Perfection Accompanied by Roasted Yukon Gold Potatoes and Vegetable Garnish.

Roasted Prime Rib of Beef (Minimum of 12 orders)

\$36.95

The finest aged Prime Rib of Beef Roasted to a Flavorful Perfection served with Au Jus and Horseradish Sauce. The Dish is Completed with our Roasted Yukon Gold Potato and Grilled Asparagus.

Grilled Beef Tenderloin

\$37.95

Seasoned, Grilled and Sliced Tenderloin of Beef finished with our Brandied Peppercorn Sauce, Roasted Yukon Gold Potato and Seasonal Vegetables.

Grilled Salmon Fillet

\$30.95

A Lightly Seasoned and Grilled to Perfection Lemon Butter Salmon Fillet served with Rice Pilaf and Drizzled with Dill Beurre Fondue Topped with Grilled Asparagus.

Salmon with Macadamia Nut Crust

\$32.95

Oven Roasted Macadamia Nut Encrusted Fillet, Finished with a Creamy Beurre Blanc Sauce Accompanied by Rice Pilaf and Seasonal Vegetables.

New England Oven Roasted Cod

\$32.95

New England Potato Crusted Filet Golden Roasted and Served with a Traditional Veloute Sauce Accompanied by Roasted Yukon Gold Potatoes and Seasonal Vegetables.