

# 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*

## DINNER DUOS

*\*Choose any two Entrées and Sauces from the selection below. Once selected your sales person will provide a customized price\**

### Entrées

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

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

Sliced Pork Tenderloin  
Sautéed Flounder  
Beef Tenderloin Medallions

### Sauces

Black Bean Corn Salsa  
Dijonnaise  
Shiitake Mushroom Demi Glace  
Cabernet Reduction

Marsala  
Picatta  
Béchamel

Provencal  
Brandied Peppercorn  
Fresh Fruit Salsa

## STARCH CHOICE

Rice Pilaf  
Angel Hair Pasta

Roasted Yukon Gold Potato  
Yukon Gold Whipped Potato

Wild Rice  
Creamy Risotto

## VEGETABLE CHOICE

Seasonal Vegetables  
Garlic Broccolini

Roasted Baby Carrots  
Roasted Root Vegetables

Buttered French Cut Beans

## DESSERT CHOICE

Snickers Pie  
Carrot Cake

Turtle Cheesecake  
Ultimate Chocolate Cake

Caramel Apple Granny Pie  
Crème Brulee Cheesecake

*Prices are subject to 21% Service Charge and Applicable Sales Tax.  
Prices effective as of 6/20/2018 and are subject to change.*

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**CHICKEN MARSALA** **30.95**  
Sautéed Breast of Chicken on a bed of Roasted Red Pepper-Romano Risotto with Wild Mushroom Marsala Sauce.

**CHICKEN CORDON BLEU** **30.95**  
Tender Breast of Chicken Stuffed with Lightly Smoked Ham & Swiss Cheese served with a Light Cream Sauce.

**CHICKEN DIJONNAISE** **30.95**  
Sautéed Chicken Breast Topped with a House Made Creamy Dijon Sauce.

**BALSAMIC FIG CHICKEN** **30.95**  
Roasted Airline Chicken Breast Finished with a Balsamic Fig Drizzle Served with Wild Mushroom Risotto.

**LEMON CAPER CHICKEN BREAST** **30.95**  
Sautéed Chicken Breast with Lemon Caper Sauce Served over Angel Hair Pasta.

**CHICKEN PASTA POMADORA** **30.95**  
Penne Pasta Tossed with fresh Vegetables, Spinach, Kalamata Olives, Fresh Basil, Garlic & Olive Oil & Topped with Sliced Grilled Chicken Breast.

**EGGPLANT MANICOTTI** **25.95**  
Sliced Eggplant Stuffed with Ricotta Cheese & Herbs Topped with a Zesty Marinara Sauce.

**GRILLED PORTABELLA MUSHROOM VEGETABLE STACK**  
**24.95**  
Grilled Portabella Mushroom with Grilled Vegetable Tower.

**VEGETABLE STIR FRY OVER STICKY RICE** **25.95**  
Fresh Stir-Fry Wok Vegetables with Szechuan Sauce over Sticky Grains.  
\*Add 6oz. Salmon for \$7 per person \* Add Tofu or Sliced Chicken for \$4 per person\*

**BLACK PEPPER RAVIOLI** **24.95**  
Black Pepper Ravioli Stuffed with Cremini Mushrooms & Fontina Cheese with Spinach, Tomatoes, Garlic, Olive Oil & Basil.

**GRILLED PORK TENDERLOIN** **32.95**  
Seasoned & Grilled Pork Tenderloin Sliced & finished with a Jalapeno Blackberry Port Reduction.

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<b>FILET MIGNON</b>	<b>46.95</b>
Choice Filet Mignon with Beau's Award Winning Seasonings topped with Sautéed Brandied Shiitake Mushroom Demi-Glace - Our Chef's Specialty!	
<b>GRILLED TOP SIRLOIN</b>	<b>32.95</b>
Seasoned & Grilled Angus Top Sirloin with Peppercorn Demi.	
<b>NEW YORK STRIP STEAK</b>	<b>41.95</b>
The Heart of the New York Strip, Broiled to Perfection.	
<b>ROASTD PRIME RIB OF BEEF (Minimum of 12 orders)</b>	<b>37.95</b>
The finest aged Prime Rib of Beef Roasted to a Flavorful Perfection served with Au Jus & Horseradish Sauce.	
<b>GRILLED BEEF TENDERLOIN</b>	<b>41.95</b>
Seasoned, Grilled & Sliced Tenderloin of Beef finished with our Brandied Peppercorn Sauce.	
<b>GRILLED SALMON FILET</b>	<b>32.95</b>
A Lightly Seasoned & Grilled to Perfection Salmon Fillet, Drizzled with Beurre Blanc Sauce.	
<b>SALMON WITH MACADAMIA NUT CRUST</b>	<b>33.95</b>
Oven Roasted Macadamia Nut Encrusted Fillet, Finished with a Creamy Beurre Blanc Sauce.	
<b>NEW ENGLAND OVEN RAOSTED COD</b>	<b>32.95</b>
New England Potato Crusted Filet Golden Roasted & Served with a Traditional Veloute Sauce.	

**STARCH  
CHOICE**

Rice Pilaf  
Roasted Yukon Gold Potato  
Wild Rice  
Angel Hair Pasta  
Yukon Gold Whipped Potato  
Creamy Risotto

**VEGETABLE  
CHOICE**

Seasonal Vegetables  
Garlic Broccolini  
Roasted Root Vegetables  
Roasted Baby Carrots  
Buttered French Cut Beans

**DESSERT  
CHOICE**

Snickers Pie  
Turtle Cheesecake  
Caramel Apple Granny Pie  
Carrot Cake  
Crème Brulee Cheesecake  
Ultimate Chocolate Cake

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