



Package 1

FIRST COURSE *SELECT ONE*

CHEF'S SOUP OF THE DAY

ROTATION OF OUR SEASONAL SOUPS

HOUSE SALAD

ROMAINE, ICEBERG, CARROT, TOMATO, ONION, CUCUMBER, CORNBREAD CROUTONS VG

SELECT ONE DRESSING : RANCH, GREEN GODDESS OR CITRUS VINAIGRETTE

SECOND COURSE *INCLUDES*

CHICKEN PICCATA

MASHED POTATOES, SEASONAL VEGETABLE, LEMON CAPER BUTTER

RIGATONI & VODKA SAUCE

MASCARPONE, GRATED PARMIGIANO-REGGIANO VG

ADD CHICKEN \$4.00 *ADD SHRIMP* \$4.00

PARMESAN CRUSTED COD

ORGANIC RICE, SEASONAL VEGETABLE, TROPICAL FRUIT RELISH, MANGO LEMON BUTTER

DESSERT *SELECT ONE*

VANILLA ICE CREAM

FRESH BAKED COOKIES

INCLUDES FRESHLY BREWED COFFEE & ASSORTED HOT TEAS

ENHANCEMENTS

OVEN BREAD \$2.00 PER PERSON

SOUTHERN CORNBREAD MUFFINS \$2.00 PER PERSON

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4.00 PER PERSON, PER SIDE

MAC N CHEESE

JALAPENO SLAW

FRESH ASPARAGUS

FRIES

\$30.00 PER PERSON
PLUS APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE
GF = GLUTEN FREE VG = VEGETARIAN



Package 2

FIRST COURSE *SELECT ONE*

CHEF'S SOUP OF THE DAY

89 CAESAR SALAD

ROMAINE, PARMIGIANO REGGIANO, CORNBREAD CROUTONS

WEDGE SALAD

BABY ICEBERG, DANISH BLUE CHEESE, BACON, ONION, TOMATO, CUCUMBER, BLUE CHEESE DRESSING

HARVEST SALAD

ORGANIC KALE, ROMAINE, BUTTERNUT SQUASH, CRANBERRY, QUINOA, ALMOND, GRANNY SMITH APPLE, GOAT CHEESE, CITRUS VINAIGRETTE

SONOMA SALAD

MIXED GREENS, AVOCADO, CORN, ALMOND, DATE, BACON, TOMATO, BLUE CHEESE, CORNBREAD CROUTON, GREEN GODDESS DRESSING **ADD \$3.00 PER PERSON**

SECOND COURSE *SELECT THREE*

CHICKEN PARMESAN

MOZZARELLA, PARMIGIANO-REGGIANO, TOMATO BASIL SAUCE, SEASONAL VEGETABLE, MASHED POTATOES

PARMESAN CRUSTED COD

ORGANIC RICE, SEASONAL VEGETABLE, TROPICAL FRUIT RELISH, MANGO LEMON BUTTER

FAROE ISLAND SALMON

DILL BEURRE BLANC, ROASTED TOMATO, ORGANIC RICE, ASPARAGUS

BBQ BABY BACK RIBS

HALF RACK, ASPARAGUS, COLESLAW

TWIN 4 oz. FILET MIGNON

GREEN PEPPERCORN & CABERNET SAUCE, SEASONAL VEGETABLE, MASHED POTATOES *GF*

DITKA'S FILET MIGNON

8 OZ. CENTER-CUT, SEASONAL VEGETABLE, MASHED POTATOES *GF* **ADD \$28.00**

DESSERT *SELECT ONE*

COCONUT CREAM PIE

TRADITIONAL TIRAMISU

INCLUDES FRESHLY BREWED COFFEE & ASSORTED HOT TEAS

ENHANCEMENTS

SOUTHERN CORNBREAD MUFFINS \$2.00 PER PERSON

ASSORTED MINIATURE DESSERTS \$6.00 PER PERSON

CRÈME BRULEE, CHOCOLATE DIPPED STRAWBERRIES, FRESH BERRIES & CREAM, CHOCOLATE BROWNIES

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4.00 PER PERSON, PER SIDE

MAC N CHEESE

FRESH ASPARAGUS

FRIES

JALAPENO SLAW

\$45.00 PER PERSON
PLUS APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE
GF = GLUTEN FREE VG = VEGETARIAN