



# 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 *ADD MEATBALLS* \$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  
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