

PACKAGE ONE



FIRST COURSE *select one*

SOUP OF THE DAY

rotation of our seasonal soups

HOUSE SALAD

romaine, iceberg, cheddar, carrot, tomato, onion, cucumber, cornbread croutons **VG**

Select One Dressing CITRUS VINAIGRETTE • GREEN GODDESS • RANCH

SECOND COURSE *includes*

CHICKEN PICCATA

whipped potatoes, seasonal vegetable, lemon caper butter

RIGATONI VODKA

mascarpone, parmigiano-reggiano **VG**

ADD CHICKEN \$5⁰⁰ • ADD SHRIMP \$8⁰⁰ • ADD ITALIAN SAUSAGE \$4⁰⁰

FRESH SEASONAL CATCH

roasted corn salsa, lemon butter, organic rice, seasonal vegetable **GF**

DESSERT *select one*

HOUSE MADE VANILLA ICE CREAM

FRESH BAKED COOKIES

Includes Fresh Brewed Coffee & Assorted Hot Teas

ENHANCEMENTS

OVEN BREAD **VG** \$2⁰⁰ PER PERSON

SOUTHERN CORNBREAD MUFFINS

baked fresh in house, jalapeno, sweet corn, whipped butter **VG** \$2⁰⁰ PER PERSON

ADDITIONAL SIDES

served family style : \$4⁰⁰ PER PERSON

MAC N'CHEESE

FRESH ASPARAGUS

JALAPENO SLAW

FRIES

\$30⁰⁰ PER PERSON

PLUS APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE

GF = GLUTEN FRIENDLY VG = VEGETARIAN

PACKAGE TWO



FIRST COURSE *select one*

SOUP OF THE DAY

rotation of our seasonal soups

89 CAESAR SALAD

romaine, parmigiano-reggiano, cornbread croutons

WEDGE SALAD

baby iceberg, blue cheese crumbles, bacon, onion, tomato, cucumber, blue cheese dressing **VG**

HARVEST SALAD

organic kale, romaine, butternut squash, dried cranberry, quinoa, almond, granny smith apple, goat cheese crumbles, citrus vinaigrette **GF VG**

SONOMA SALAD

mixed greens, romaine, avocado, corn, almond, date, bacon, tomato, blue cheese crumbles, cornbread croutons, green goddess dressing
ADD \$3⁰⁰ PER PERSON

SECOND COURSE *select three*

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, tomato basil sauce, seasonal vegetable, whipped potatoes

BBQ BABY BACK RIBS

half rack, seasonal vegetable, slaw

TWIN 4 oz. FILET MIGNON

green peppercorn & cabernet sauce, seasonal vegetable, whipped potatoes **GF**

FRESH SEASONAL CATCH

roasted corn salsa, lemon butter, organic rice, seasonal vegetable **GF**

FAROE ISLAND SALMON

dill beurre blanc, roasted tomato, organic rice, seasonal vegetable **GF**

DITKA'S FILET MIGNON

8 oz. center-cut, seasonal vegetable, whipped potatoes **GF ADD \$28⁰⁰ PER PERSON**

DESSERT *select one*

COCONUT CREAM PIE

caramel sauce, raspberry sauce, whipped cream

SEASONAL CHEESECAKE

chef's rotating selection

Includes Fresh Brewed Coffee & Assorted Hot Teas

ENHANCEMENTS

SOUTHERN CORNBREAD MUFFINS

baked fresh in house, jalapeno, sweet corn, whipped butter **VG**
\$2⁰⁰ PER PERSON

ASSORTED MINIATURE DESSERTS

creme brulee, fresh berries & cream, chocolate dipped strawberries, chocolate brownies
\$6⁰⁰ PER PERSON

ADDITIONAL SIDES *served family style* : **\$4⁰⁰ PER PERSON, PER SIDE**

MAC N CHEESE • FRESH ASPARAGUS • FRIES • JALAPENO SLAW

\$45⁰⁰ PER PERSON

PLUS APPLICABLE FEES & TAXES

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