



## *Rickenbacker Dinner Package*

Served with Fresh Rolls and butter

### *Salad*

**MIXED GREEN SALAD**

### *Entrees*

*Served with Potatoes and Chef's Vegetables*

#### **PRIME RIB AU-JUS**

10oz. USDA Prime Rib Slow Roasted to Perfection

#### **FARMHOUSE CHICKEN**

Chicken breast stuffed with cheese, spinach, ham & mushrooms, topped with Madeira sauce

#### **BAKED TILAPIA**

Topped with Roasted Red Peppers & Artichoke Hearts

### *Dessert*

**NY CHEESECAKE**

### *Beverages*

**UNLIMITED COFFEE & TEA**

*Add Soda \$2.00 per person*

**\$26.95 per person**

Prices subject to 20% Service Charge and Current Sales Tax



# *Memphis Belle Dinner Package*

*Served with Fresh Rolls & Butter*

## *Salad*

**GREEK SALAD**

## *Entrees*

**Served with Potato and Chefs Vegetable**

### **TOP SIRLOIN STEAK**

**USDA Prime Steak Charbroiled to Perfection**

### **CHICKEN MARSALA**

**Boneless breast sautéed with Marsala wine**

### **LEMON PARMESAN MAHI**

**Baked fillet topped with a light flakey lemon parmesan crust**

## *Dessert*

**NY CHEESE CAKE**

## *Beverages*

**UNLIMITED COFFEE & TEA**

*Add Soda \$2.00 per person*

**\$29.95 per person**

Prices subject to 20% Service Charge and Current Sales Tax



# *MacArthur Dinner Package*

Served with Fresh Rolls & Butter

## *Appetizer*

SHRIMP COCKTAIL

## *Salad*

CAESAR SALAD

## *Entrees*

Served with Potatoes and Chef's Vegetables  
(Select Three)

### FILET MIGNON

9oz filet topped with béarnaise sauce

### CHICKEN FLORENTINE

Stuffed with Sun dried Tomatoes, Asparagus, Sautéed Mushrooms, Spinach, Herbs and Rosemary Demi

### PAN-SEARED SALMON

Fresh salmon pan-seared with fresh herbs, served over fresh asparagus spears and topped with tomato vinaigrette

### LOBSTER RAVIOLI

With Spinach in a white wine herb and tomato sauce

## *Dessert*

NY STYLE CHEESECAKE

## *Beverages*

UNLIMITED COFFEE & TEA

Add Soda \$2.00 per person

**\$35.95 per person**

Prices subject to 20% Service Charge and Current Sales Tax



## *Flying Tigers Dinner Buffet Package*

Served with Fresh Rolls & Butter

### *Salads*

Select Two

TOSSED GARDEN SALAD ~ CAESAR SALAD ~ SEAFOOD SALAD ~  
TOMATO AND MOZZARELLA

### *Accompaniments*

Select Two

RICE PILAF ~ ROASTED RED POTATOES ~ VEGETABLE MELODY ~  
ZUCCHINI PROVENCAL

### *Entrees*

Select Three

CHICKEN MARSALA  
CHICKEN FRANCAISE  
BAKED TILAPIA

ROASTED PORKLOIN  
PENNE ALA VODKA  
SLICED STEAK W/MUSHROOMS

ADD CARVED ROAST BEEF, HAM OR TURKEY \$4.25 per person

### *Dessert*

NY STYLE CHEESECAKE OR  
CHOCOLATE MOUSSE

### *Beverages*

UNLIMITED COFFEE & TEA  
Add Soda \$2.00 per person

Minimum of 30 people

**\$26.95 per person**

Prices subject to 20% Service Charge and Current Sales Tax



## *Beverage Packages*

### **PREMIUM PACKAGE**

*Import & Domestic Beer*

*Premium Brand Liquors* Stoli, Bacardi, Jack Daniels, Bombay, Johnny Walker & 1800 Tequila,

*House Wine*

(Chardonnay, Cabernet, Merlot & Pinot Grigio)

*\$12.95 first hour - \$8.00 each additional hr*

### **WELL**

*Domestic Beer*

*Well Brand Liquors*

(Vodka, Rum, Gin, Scotch & Tequila)

*House Wine* (Chardonnay, Cabernet, Merlot)

*\$10.95 first hour - \$6.00 each additional hr*

### **CALL**

*Import & Domestic Beer*

*Call Brand Liquors* (Absolut, Bacardi, Jim Beam, Tanqueray, Dewars & Curevo)

*House Wine*

(Chardonnay, Cabernet, Merlot & Pinot Grigio)

*\$11.95 first hour - \$7.00 each additional hr*

### **BEER & WINE PACKAGE**

*Domestic & Imported Beer*

*House Wine* (Chardonnay, Cabernet, Merlot)

*\$9.95 first hour - \$5.00 each additional hr*

**House Wines: \$22.00 per bottle**

Merlot, Cabernet, Chardonnay, White Zinfandel, Pinot Grigio

**Champagne Toast**

~ \$3.00pp ~

**Champagne Punch**

~ \$4.00pp ~