

proof of the pudding

DINNER ENTRÉES

TURBINADO BACON CRUSTED FILET

Grilled Beef Tenderloin Crusted with Sugared Bacon and Bourbon
Demi Served with Pan Roasted Potatoes 41.95 per person

PAN SMOKED APRICOT ANCHO CHICKEN

Free Range Chicken Breast Pan Smoked with Apricot Ancho
Barbeque Glaze and Saffron Rice 29.95 per person

BRAISED BEEF SHORT RIBS

Slow-Cooked Ribs in a Braised Burgundy Sauce, Garlic Mashed
Yukon Gold Potatoes and Root Vegetables 37.95 per person

BLUE CHEESE-CRUSTED BEEF TENDERLOIN

With Truffled Mashed Potatoes and a Port Demi-Glace 36.95 per person

PAN-SEARED RED SNAPPER

With Mediterranean Couscous with Olive Tapenade 36.95 per person

SESAME SEARED ATLANTIC SALMON

Black and White Sesame Seed Seared Atlantic Salmon,
Wasabi Soy, Black Udon Noodles 35.95 per person

CHICKEN BREAST PROSCIUTTO

Chicken Breast topped with thin sliced Prosciutto, Herb Angel Hair Pasta,
Fresh Mozzarella Cheese with Roasted Red Pepper Coulis 31.95 per person

ROSEMARY BALSAMIC GLAZED CHICKEN

Roasted Chicken Breast with Rosemary Balsamic Marinade served
with Mediterranean Mashed Potatoes 29.95 per person

MOJO CHICKEN

Seasoned Chicken Breast with Red Beans and Rice 29.95 per person

CHICKEN SALTIMBOCCO

Sautéed Chicken Breast, Prosciutto, Fresh Sage, Potato Gnocchi,
Pesto Zucchini, Artichokes 29.95 per person

All entrées served with Choice of Salad, Chef's Choice of Seasonal Farm-to-Plate Vegetables, Rolls with Butter, Choice of Dessert, Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

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DINNER SALADS

INCLUDED

GWINNETT SALAD

Mesclun Mix with Curly Cucumber, Shredded Cabbage, Vine Ripe Red & Yellow Tomatoes and Curly Carrots, Candied Walnuts and Goat Cheese Crumbles

CLASSIC CAESAR SALAD

Traditional Chopped Romaine Lettuce, Shredded Parmesan Cheese and Herb Croutons

UPGRADES

STEAKHOUSE ICEBERG WEDGE

Baby Iceberg Cup Filled with Chopped Applewood Bacon, Diced Vine Ripe Tomatoes and Bleu Cheese Crumbles 2.00 per person

GREEK SALAD

Romaine, Cucumbers, Tomatoes, Onions, Feta Cheese, Kalamata Olives, Pepperoncini and Fresh Oregano 2.00 per person

SEASONAL FRUIT & BERRY SALAD

Artesian Lettuce Mix with Strawberries and Mandarin Oranges, Garnished with Feta Cheese 2.00 per person

PEAR SALAD

Sliced Grilled Pears, Gorgonzola Cheese and Walnuts Resting on a Bed of Mixed Lettuce 2.00 per person

ASIAN SALAD

Mixed Field Greens, Julienne of Carrots, Radish, Scallions, Tofu, Mandarin Orange Segments and Fried Asian Noodles 2.00 per person

CHOICE OF DRESSING (2)

Balsamic Vinaigrette, Vidalia Onion Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Caesar, Ginger Sesame, or Bleu Cheese

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DESSERTS

INCLUDED

NEW YORK STYLE CHEESECAKE

with Fresh Berry Garnish

BROWNIE BOTTOM BOURBON PECAN PIE

LEMON CHIFFON MOUSSE

SOUR CREAM POUND CAKE

With Fresh Berry Compote

UPGRADES

Add 2.00 per person

PECAN TURTLE CHEESECAKE

ULTIMATE CHOCOLATE CAKE

SEASONAL BERRY OR FRUIT TART

RED VELVET CHEESECAKE

We can customize desserts to fit your theme on request.