

# Plated Dinner Selections

## Dinner Accompaniments

All Diner Entrees are served with our Pre-Dressed Hilton Field Greens Salad, Basket of Fresh Baked Rolls & Butter, Dessert Selection and Beverage.

*\*\*Inquire about our Premium Selections or Additional Courses*

## Dessert Selections

Italian Almond Torte	Pecan Cheesecake	Caramel Apple Granny Pie
Carrot Cake	Peanut Butter Pie	Apple Bavarian Cheesecake
Chocolate Truffle Cake	Tuxedo Mousse Cake	

Seasonal Fresh Fruit Compote with Sorbet- Market Price

*...Ask about our Feature Dessert of the Month*

## Dinner Duos

*Chose any Two Entrées and Sauces from the selection below*

### Entrees

Choice Filet Mignon	Beef Tenderloin Medallions
Seasoned Grilled Salmon	Sliced Pork Tenderloin
Fresh Grilled Sea Scallops	Sautéed Fresh Chicken Breast
Jumbo Shrimp Scampi	Fresh Fish Du Jour

### Sauces

Black Bean Corn Salsa	Marsala
Cream Sherry Ginger	Picatta
Shiitake Mushroom Demi Glace	Bechemel
Cabernet Reduction	Brandied Shallot
Brandied Peppercorn	Fresh Fruit Salsa
Lemon Butter	Mango Salsa
Port Wine Cherry Reduction	Rootbeer BBQ

*Entrées accompanied by our Chef's Select Potato and Fresh Seasonal Vegetables.*

**Price Based On Your Entrée Combinations**

## Dinner Selections

**Chicken Marsala** **\$28.95**

Sautéed Breast of Chicken on a bed of Roasted Red Pepper-Romano Polenta with Wild Mushroom Marsala Sauce and Basil Cream Drizzle served with Seasonal Vegetables.

**Chicken Saltimbocca** **\$28.95**

Lightly Breaded Chicken Breast Stuffed with Prosciutto, Mozzarella and Sage with a Vodka Cream Drizzle served with Risotto Cake and Seasonal Vegetables. A Chicken Classic!

**Cranberry Pecan Chicken** **\$27.95**

Baked Airline Chicken Breast stuffed with a Sweet Cranberry Pecan Breading finished with Poulet Sauce served with Wild Rice and Seasonal Vegetables.

**Balsamic Fig Chicken** **\$27.95**

Roasted Airline Chicken Breast finished with a rich Fig Balsamic Reduction Drizzle served atop Exotic Grains and Seasonal Vegetables.

**Lemon Butter Chicken Breast** **\$27.95**

Sautéed Chicken Breast with Zesty Lemon Butter Sauce served over Angel Hair Pasta and Seasonal Vegetables.

**Chicken Pasta Pomadora** **\$27.95**

Penne Pasta Tossed with Seasonal Vegetables and Fresh Basil Tossed in Garlic and Olive Oil and topped with Sliced Grilled Chicken Breast.

**Tri-Colored Tortellini** **\$23.95**

Cheese filled Tortellini in a Roasted Garlic Asiago Cream Sauce served with Grilled Asparagus. (For an additional charge Add a Fresh Grilled Chicken Breast or Grilled Salmon Filet)

**Eggplant Manicotti** **\$22.95**

Sliced Eggplant stuffed with Ricotta Cheese and Herbs topped with a Zesty Marinara Sauce accompanied with Seasonal Vegetables.

**Grilled Portabella Mushroom Vegetable Stack** **\$23.95**

Grilled Portabella Mushroom with Roasted Potatoes and Grilled Vegetable Tower.



**Grilled Pork Tenderloin** **\$29.95**

Seasoned and Grilled Tenderloin of Pork is Sliced and finished with a Port Wine Cherry Demi Glace or Orange Rosemary Glaze accompanied by Chef's Select Potato and Seasonal Vegetables.

**Filet Mignon** **\$44.95**

Choice Filet Mignon with Beau's Award Winning Seasonings topped with Sautéed Brandied Shiitake Mushroom Demi Glace accompanied by Roasted Potatoes and Seasonal Vegetables. Our Chef's Specialty!

**Peppered Tenderloin Tips** **\$28.95**

Char Grilled Beef Tenderloin Tips Tossed with Grilled Onions, Mushrooms and Peppers served over Steamed Rice Pilaf.

**New York Strip Steak** **\$39.95**

The heart of the New York Strip Broiled to Perfection accompanied by Roasted Potatoes and Vegetable Garnish.

**Roasted Prime Rib of Beef (Minimum of 12 orders)** **\$35.95**

The finest aged Prime Rib of Beef Roasted to a Flavorful Perfection served with au Jus and Horseradish Sauce. The dish is completed with our Chef's Select Potato and Grilled Asparagus.

**Grilled Beef Tenderloin** **\$36.95**

Seasoned, Grilled and Sliced Tenderloin of Beef finished with our Brandied Peppercorn Sauce, Chef's Select Potato and Seasonal Vegetables.

**Grilled Salmon Filet** **\$29.95**

A Lightly Seasoned and Grilled to Perfection Salmon Filet topped with Southwest Mango Salsa accompanied by Roasted Potatoes and Seasonal Vegetables.

**Salmon with Macadamia Nut Crust** **\$29.95**

Oven Roasted Macadamia Nut Encrusted Filet finished with a Creamy Beurre Blanc Sauce accompanied by Rice Pilaf and Seasonal Vegetables.

**New England Oven Roasted Scrod** **\$31.95**

New England Crusted Filet Golden Roasted and served with a Traditional Veloute Sauce accompanied by Chef's Select Potatoes and Seasonal Vegetables.



\*\*Placecards are required when two entrée selections are selected and the highest priced entrée will be charged for both selections.

\*\*Prices are subject to 20% Service Charge and Applicable Sales Tax.

\*\*Prices subject to change.

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