

In-House Banquets and Catering from the

The following dinner menu choices are available only for banquet rooms with a minimum of 20 guests or more. All meals include complimentary bread and hummus. **Inclusive menus available in-house only.** Not available on certain holidays and U of M graduation dates. Cannot be combined with other promotions or coupons.

All Inclusive

Minimum 20 guests + \$25.00 per person
Price includes entrée, choice of soup or salad, and drink (soda, tea, coffee); gratuity and tax extra.

Soup or Salad

Back to the Garden Salad Romaine lettuce, tomatoes, English cucumbers, sliced green onions and crisp house baked croutons with Balsamic Vinaigrette.

Soup of the Day

Entrees

Salmon Provencal* Salmon fillet, grilled and placed on top of a sauce of ripe diced tomatoes, garlic, green onions, Italian parsley, extra virgin olive oil, and white wine. Served with berry bean pilaf and seasonal vegetables.

Bistro Sirloin Steak* Grilled to order served with fresh whipped creamy mashed potatoes, fresh vegetables, onion crisps, and topped with a mushroom demi-glace.

Shrimp and Scallops Portofino
Angel hair pasta tossed with jumbo shrimp, scallops, wild mushrooms, green onions, fresh minced garlic, diced garden tomatoes, sweet basil, white wine, demi-glace, and fresh cream.

Chicken San Francisco An original recipe developed in the 1970's by Chef Prokos. Breast of Chicken poached in white wine and lemon juice, with shallots, artichokes, mushrooms, cream, and a touch of sour cream. Served with confetti rice pilaf and seasonal vegetables.

Butternut Ravioli Jumbo ravioli filled with butternut squash, ricotta cheese, and herbs. Tossed with roasted garlic, leeks, onions, shallots, sweet basil, fresh tarragon and cream. Garnished with pecans.

Minimum 20 guests + \$30.00 per person
Price includes entrée, choice of soup or salad, dessert, and drink (soda, tea, coffee); gratuity and tax extra.

Soup or Salad

Back to the Garden Salad Romaine lettuce, tomatoes, English cucumbers, sliced green onions and crisp house baked croutons with Balsamic Vinaigrette.

Soup of the Day

Entrees

Chicken & Shrimp Jambalaya An original Acadian dish. A seasoned combination of chicken, shrimp, smoked andouille sausage, tomatoes, onions, peppers, celery, herbs, confetti rice pilaf, and spices. Gluten free.

Rosemary Chicken Marinated in shallots, garlic, citrus juice, olive oil, and fresh herbs. Grilled perfectly, served with fresh whipped creamy mashed potatoes and fresh vegetables.

New York Strip Steak* Black Angus New York Strip Steak, cooked to order, served traditionally with herb butter and a mushroom cap. Served with fresh whipped creamy mashed potatoes and seasonal vegetables.

Bistro Style Tilapia Fillet with Shrimp Lightly crusted with panko bread crumbs, Parmigiano-Reggiano cheese, and fresh herbs. Pan seared with gulf shrimp, finished with white wine, lemon, capers, spinach, and artichoke hearts. Served with angel hair pasta.

Butternut Ravioli Jumbo ravioli filled with butternut squash, ricotta cheese, and herbs. Tossed with roasted garlic, leeks, onions, shallots, sweet basil, fresh tarragon and cream. Garnished with pecans.

Desserts

Key Lime Pie
Tuxedo Mousse Cake
Bread Pudding

dinner

* Served raw, under cooked, or can be cooked to order. Please note that consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.