

# DINNER PACKAGE I

(INCLUDES FRESHLY BAKED ROLLS)

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## STARTER

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SELECT ONE

### HOUSE SALAD

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic crouton, balsamic vinaigrette (V)

### CAESAR SALAD

romaine, shredded parmesan, garlic croutons

### CHEF'S SOUP OF THE DAY

minestrone -or- chicken noodle

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## ENTREES

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SELECT THREE

### DITKA'S PORK CHOP (GF)

18 oz. double cut, mashed potatoes, seasonal vegetable, cherry jus

### CHICKEN PICCATA

mashed potatoes, seasonal vegetable, lemon caper butter

### POMODORO PASTA FLORENTINE (V)

pasta, pomodoro sauce, spinach & mushrooms

### TWIN FILETS

mashed potatoes, seasonal vegetable, green peppercorn sauce

### PARMESAN CRUSTED COD

brown rice, seasonal vegetable, lemon butter

### FILET MIGNON (ADD \$10)

heavy aged center cut, mashed potatoes, seasonal vegetable

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## DESSERT

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SELECT TWO

### MANGO SORBET

### SALTED CARAMEL ICE CREAM

### VANILLA ICE CREAM

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## BEVERAGES

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freshly brewed coffee & assorted hot teas

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## ENHANCEMENTS

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**SEAFOOD TOWER** \$32 PER PERSON

**CHEESECAKE OR FLOURLESS CHOCOLATE CAKE** \$4 PER PERSON

**SIDES (SERVED FAMILY STYLE)** \$4 PER PERSON, PER SIDE

caramelized brussels sprouts, burgundy mushrooms, roasted potatoes, pasta pomodoro

\$68 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE  
(GF) Gluten Free (V) Vegetarian

# DINNER PACKAGE II

(INCLUDES FRESHLY BAKED ROLLS)

## APPETIZERS

SELECT THREE

**TOMATO  
BRUSCHETTA**  
(V)

**BBQ CHICKEN  
QUESADILLA**

**HOMEMADE  
MEATBALLS**

**COCONUT  
SHRIMP**

**ARTICHOKE  
PARMESAN**

**CROSTINI** (V)

## STARTER

SELECT ONE

**WEDGE SALAD** (GF)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

**MIKE'S SALAD**

goat cheese, dried cranberry, apple, candied pecan, balsamic vinaigrette (GF) (V)

## CHEF'S SOUP OF THE DAY

## ENTREES

SELECT THREE

**DITKA'S PORK CHOP** (GF)

18 oz. double cut, mashed potatoes,  
seasonal vegetable, cherry jus

**FILET MIGNON**

heavy aged center cut,  
mashed potatoes, seasonal vegetable

**BONELESS RIBEYE**

14 oz. cut, mashed potatoes,  
seasonal vegetable

**CHICKEN PICATTA**

mashed potatoes, seasonal vegetable,  
lemon caper butter

**PREMIUM SALMON** (GF)

simply prepared, brown rice,  
seasonal vegetable

**NEW YORK STRIP**

16 oz. center cut, mashed potatoes,  
seasonal vegetable  
(ADD \$2)

## DESSERT

SELECT TWO

**CHEESECAKE**

chef's seasonal selection

**FLOURLESS CHOCOLATE CAKE**

chocolate ganache raspberry sauce,  
whipped cream

## BEVERAGES

freshly brewed coffee & assorted hot tea

## ENHANCEMENTS

**SEAFOOD TOWER** \$32 PER PERSON

**SIDES (SERVED FAMILY STYLE)** \$4 PER PERSON, PER SIDE

caramelized brussels sprouts, burgundy mushrooms,  
roasted potatoes, pasta pomodoro

\$100 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian

# DINNER PACKAGE III

(INCLUDES FRESHLY BAKED ROLLS)

## RAW BAR STATION

**JUMBO SHRIMP COCKTAIL**  
(GF)

**FRESH SHUCKED OYSTERS**  
(GF)

## APPETIZERS

SELECT TWO

**BEEF TENDERLOIN SKEWERS**  
**ARTICHOKE PARMESAN CROSTINI** (V)

**NEW ZEALAND LAMB LOLIPOPS**  
**MINI MARYLAND STYLE CRAB CAKES**

## SOUP

SELECT ONE

**CHICKEN NOODLE** | **SHERRY CRAB BISQUE**

## SALAD

SELECT ONE

### CLASSIC CAESAR SALAD

romaine, shredded parmesan, garlic croutons

### WEDGE SALAD (GF)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

### MIKE'S SALAD (V)(GF)

goat cheese, dried cranberry, apple, candied pecan, balsamic vinaigrette

## ENTREES

SELECT THREE

### DITKA'S PORK CHOP (GF)

18 oz. double cut, mashed potatoes,  
seasonal vegetable, cherry jus

### NEW YORK STRIP

16 oz. center cut, mashed potatoes,  
seasonal vegetable

### FRESH FISH OF THE DAY

chef's seasonal selection & side

### BONE-IN RIBEYE (ADD \$8)

19 oz. cut, mashed potatoes,  
seasonal vegetable

### TWIN LOBSTER TAILS

brown rice, seasonal vegetable

### FILET MIGNON

10 oz. heavy aged center cut, mashed  
potatoes, seasonal vegetable

### COACH'S SURF & TURF

lobster tail, heavy aged center cut  
filet mignon, seasonal vegetable,  
mashed potatoes

## DESSERT

SELECT TWO

### CHEESECAKE

chef's seasonal selection

### TRIPLE LAYER CHOCOLATE CAKE

chocolate ganache, chocolate frosting,  
raspberry sauce, whipped cream

### CREME BRULEE

tahitian vanilla custard,  
caramelized sugar

## BEVERAGES

freshly brewed coffee & assorted hot tea

\$144 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian