



### **First Course**

Spinach Salad with Cucumber, Red Onion, Cherry Tomatoes, and a White Balsamic Vinaigrette

### **Second Course**

Chef's Vegetarian Soup du Jour

*\*May contain cream and butter*

### **Third Course Buffet**

USDA Prime Rib with Chimichurry Sauce

Chicken Scallopini with a Wild Mushroom and Caper Cream Sauce

Vegan Pasta Primavera with Seasonal Vegetables (By Request)

All Entrée Items Include Baby Red Whipped Potatoes, House Made Macaroni and Cheese, Sauteed Seasonal Vegetables, and Baked Dinner Rolls

### **Dessert**

Warm Double Chocolate Brownie with Vanilla Bean Ice Cream

### **Children's Menu**

Chicken Finger Breasts, Crudity with Ranch Dressing, and Buffet Items

*Executive Chef Rodrigo Gastelum*