



2024 TIGERS AWARD BANQUET DINNER MENU

SEATED PLATE MENU (Cocktail Hour: 5:30pm - Dinner 6:30)

Herb Roasted Chicken

Bone-in breast of chicken with freshly chopped herbs & creamy sauce. Served with Chef's choice starch & market vegetables.

Oven Roasted Tri-Tip

Tender tri-tip topped with veal demi-glace sauce. Served with Chef's choice starch & market vegetables.

Quinoa Stuffed Bell Pepper

Roasted garlic quinoa mixed with seasonal vegetables inside a grilled bell pepper, topped with marina sauce.

** All dinners include a starter salad, dessert, rolls with butter and coffee. **
