

Event: Awards Banquet
Location: Red Lion Ballroom
DATE: Saturday, May 25
Time: 5:00 PM – Cocktails, 6:00 PM Dinner,
Presentation of Awards to follow
FEE: See menus and pricing below:

Beef - \$45.00

Prime Rib Roast:

Rosemary & cracked pepper seasoned prime rib, served with au jus and creamed horseradish, inside out mashed potatoes.

Chicken - \$36.00

Bourbon Pecan Chicken:

Grilled chicken breast with a bourbon pecan sauce. Served with garlic whipped potatoes.

Fish: \$39.00

Char-grilled Salmon Filet:

Char-grilled salmon filet with cucumber dill relish, lightly seasoned with Old Bay and fresh black pepper. Served with wild rice quinoa blend.

Vegetarian - \$32.00

Ravioli Florentine:

Tender pasta shells filled with a three cheese blend on a bed of wilted spinach with a mushroom and garlic cream sauce.

Each Entrée includes House Salad mixed greens tossed with bleu cheese vinaigrette, sliced apples, pecans, carrots and wrapped in a cucumber ribbon. Chef's Choice Fresh Seasonal Vegetable Rolls & Butter Chef's Choice Dessert.

