



## **COACH – GROUP DINNERS**

Choose two entrees to be served:

### **Garden Salad**

*Diner Garden Salad served with a choice of two dressings on each table.*

### **Beef Tips**

*Served nestled in a bed of rice and topped with mushrooms*

### **Bistro Medallions**

*Tender sliced medallions of beef topped with port wine and wild mushroom demi glaze.*

### **Baked Haddock**

*Fresh Haddock with lightly seasoned breadcrumbs and baked with white wine and butter.*

### **Grilled Pork Loin**

*Grilled boneless pork loin topped with pork gravy.*

### **Chicken Parmesan**

*Boneless breast of chicken baked with marinara sauce. Served on a bed of pasta.*

### **Hot Seasonal Vegetables**

Choose one style potato or rice to be served to all guests:

*Chicken Parmesan is served on pasta in place of potato*

**Mashed Potato, Red Roasted Potatoes, Herbed Rice**

### **Hot Dinner Rolls**

### **Beverage**

Choose one dessert to be served to all guests:

**Carrot Cake, Ice Cream with Strawberries, or Hot Fruit Crisp**

**The price per person is \$25.50 per person including tax and gratuities**