



## **Banquet Room Duet Packages**

### **Salmon and Filet (entrée, table bread and beverage included).....\$38.00 per guest**

Grilled 5 oz filet mignon topped with sautéed wild mushroom blend, port wine reduction.  
Gilled 5 oz wild caught Tasmanian salmon filet, piquant orange basil sauce.

### **Stuffed shrimp and NY Steak (entrée, table bread and beverage included)..\$38.00 per guest**

Crab stuffed shrimp, baked and served with citrus butter sauce.  
Pepper encrusted strip steak, brandy glaze' de viande, a hint of Dijon, a touch of cream.

### **Scampi and Prime Rib (entrée, table bread and beverage included).....\$38.00 per guest**

Garlic, lemon, parsley, white wine, and butter, combined to make this scampi a classic.  
Slow roasted prime rib, served with au jus and creamy horseradish.

### **Whiskey honey duet (entrée, table bread and beverage included).....\$38.00 per guest**

Apple wood bacon wrapped 5 oz pork tenderloin, and an airline chicken breast, rubbed with an aromatic spice blend, glazed with whiskey honey, garnished with onion rings.

### **Lamb chops and Champagne Chicken (entrée, table bread & beverage included)**

**\$38.00 per guest**

Roasted lollipop chops, with mint jelly, pan roasted airline chicken breast, champagne cream sauce, sweet shallot confit