

Plated Dinners

Entrées Served with Eldorado Deluxe Tossed Green Salad,
Chef's Choice Vegetable & Starch, Bread & Butter, and Iced Tea and Coffee

BEEF

10oz New York Strip
Pan Seared with a Spicy Southwest Seasoning and
Glazed with Demi

8oz Filet Mignon
Char Grilled and finished with a Peppercorn Demi

8oz Beef Tender
With a Merlot Reduction

SEAFOOD

Crab Stuffed Orange Roughy
Orange Roughy Filet Stuffed with Lump Crab
finished with a Creole Cream Sauce

Garlic Herb Crusted Salmon
With Tomato Shallot Relish

Blackened Tilapia
With Garlic Butter Sauce

VEGETARIAN

Pasta Primavera Regatta
Penne Pasta in a Creamy Tomato Sauce tossed with
Grilled Vegetables

Stuffed Portabella
Portabella Cap stuffed with Spinach, Peppers, and
Onions topped with Bread Crumbs

Vegetable Pasta
Julienned Squash, Zucchini, and Carrots sautéed
and tossed with a Creamy Basil Pesto Sauce

POULTRY

Chicken Piccata
Served with White Wine Lemon Caper Sauce

Chicken Bruschetta
Pan Seared Chicken Breast with a Creamy Basil
Pesto Sauce, Topped with Mozzarella, Marinated
Tomatoes and Balsamic Reduction

San Jose Chicken
Chicken Breast topped with Tomato, Avocado Pulp,
and Pepper Jack Cheese with a Cilantro Lime
Cream Sauce

PORK

12oz Porterhouse Pork Chop
With Apricot Preserves

Char Sui Pork Loin
With an Infused Cranberry Sauce

OTHER SELECTIONS

Dual Entrée
6oz Filet & Pan Seared Chicken Breast with Demi
& Bechamel Sauce

Side Options

Starch
Roasted Sweet Potato Puree
Garlic Herb Whipped Potatoes
Cajun Roasted Red Potatoes
Orzo Pasta with Butter & Herbs
Harvest Rice Pilaf

Vegetables

Steamed Carrots tossed in Honey and Tarragon
Marinated Roasted Vegetable Medley
Steamed Broccoli with Garlic Herb Butter
Haricot Verts with Bacon, Parmesan, and Balsamic

**Please add 20% Service Charge and 8.25% Sales Tax
All Items Are Subject To Change**