

Plated Style Reception

Cocktail Hour

(Please Select One)

Montage

- Imported & Domestic Cheeses • Fresh Seasonal Fruits • Assorted Meats •
- Crisp Vegetables with Peppercorn Dipping Sauce • Gourmet Crackers •

Chip & Dip Bar

- Tortilla Chips • Crostini • Soft Pretzels •
- Buffalo Chicken • Spinach & Artichoke • Bruschetta • Beer Cheddar •

Three Hors d'Oeuvres

- Beef Satay with Teriyaki Glaze • NY Strip Crostini with Maitre d' Butter •
- Thai Chicken Satay & Peanut Sauce • Braised Pork & Apple Cinnamon Wonton Crisps •
- Smoked Salmon & Dill Cream Cheese Tartlets • Cajun Shrimp Skewer with Chipotle Mayo •
- Mini Crab Cake with Tartar Remoulade • Florentine Stuffed Mushroom • Cheesy Tomato Soup •
- Roasted Garlic Tomato Bruschetta Baguette • Wild Mushroom Velouté •



Plated Service

First Course

(Please Select One)

Served with Warm Artisan Rolls and our Signature Cinnamon Butter

The McKinley Salad

Mesclun Greens with Crumbly Blue Cheese, Candied Walnuts, and Raisins Served with Homemade Balsamic Vinaigrette

Garden Salad

Spring and Romaine Mix with Shredded Carrots, Crisp Cucumber, and Tomatoes Served with our own Citrus Garlic Vinaigrette

Spinach Salad

Fresh Baby Spinach, Sliced Strawberries, and Toasted Almonds Served with our own Poppy Seed Dressing

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Entrée Selections

(Please Select Three)

Filet Mignon - (2018) \$38.45 (2019) \$40.45

Beef Tenderloin Filet Served with Cabernet Demi-Glaze, Topped with Shiitake Truffle Butter

Grilled Sirloin - (2018) \$31.45 (2019) \$33.45

Grilled Sirloin Served with a Cabernet Demi-Glaze, Topped with Herb Butter

Prime Rib Au Jus - (2018) \$36.95 (2019) \$38.45

Succulent Prime Rib of Beef Roasted Perfectly, Served with Au Jus

Marinated Grilled Chicken - (2018) \$29.45 (2019) \$31.45

Marinated and Pan Seared, Served with Lemon Beurre Blanc

Parmesan Breaded Chicken - (2018) \$29.45 (2019) \$31.45

Parmigiano Reggiano Cheese with Slow Roasted Roma Tomatoes

Chicken Piccata - (2018) \$29.45 (2019) \$31.45

Tender Chicken Sautéed in a Lemon Butter Sauce with Capers

Chicken Marsala - (2018) \$29.45 (2019) \$31.45

Tender Chicken Cutlets and Fresh Mushrooms Sautéed in a Rich Marsala Wine Sauce

Mediterranean Stuffed Chicken - (2018) \$30.45 (2019) \$32.45

Sautéed Spinach and Three Cheese Blend, Served with a Roasted Garlic Cream Sauce

Tilapia Filet - (2018) \$30.45 (2019) \$32.45

Broiled with Lemon and Herbs

Chilean Sea Bass - Market Price

Lightly Seasoned and Pan Seared with a Flamed Brandy Cream Sauce

Maple Soy Salmon - (2018) \$31.45 (2019) \$33.45

Grilled Fresh Salmon Marinated in Pure Maple Syrup, Soy Sauce, and Secret Spices

Potato Encrusted Black Cod - (2018) \$37.95 (2019) \$39.45

Served with a Champagne Shallot Cream Sauce

Blackened Swordfish - (2018) \$31.45 (2019) \$33.45

Fresh Atlantic Swordfish Dredged in Cajun Seasonings and Blackened, Served with Spicy Pineapple Salsa

Pasta Primavera - (2018) \$27.45 (2019) \$29.45

Penne Pasta and Sautéed Seasonal Vegetables, Served in a Creamy Parmesan Garlic Sauce

Accompaniments

(Choice of One Vegetable and One Starch to be served with each entrée)

Vegetable Accompaniments

- Steamed Yellow Squash & Fresh Dill •
 - Glazed Baby Carrots •
 - Grilled Seasonal Vegetables •
 - Green Beans Amandine •
- Parmesan Green Beans with Crispy Fried Mushrooms •

Starch Accompaniments

- Parsley Red Steamed Potatoes •
- Red Skinned Smashed Potatoes •
- Roasted Garlic Whipped Potatoes •
 - Citrus Infused Jasmine Rice •

All Pricing is Subject to 20% Service Charge and 8% Tax