

# DINNER PACKAGE I

INCLUDES FRESH BAKED ROLLS & BUTTER

---

## STARTER

SELECT ONE

### HOUSE SALAD (V)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic croutons, balsamic vinaigrette

### CHEF'S SOUP OF THE DAY

SELECT ONE

italian wedding soup

minestrone

new england clam chowder

---

## ENTREES

SELECT THREE

### DITKA'S PORK CHOP (GF)

18 oz. double cut, mashed potato, seasonal vegetable, cherry jus

### CHICKEN MILANESE POMODORO

fresh mozzarella, fresh linguine, parmesan reggiano

### FILET MIGNON

8 oz, center cut, mashed potato, seasonal vegetable (ADD \$16)

### FILET MEDALLIONS

two 4 oz., mashed potatoes, seasonal vegetable, green peppercorn sauce

### PARMESAN CRUSTED COD

brown rice, seasonal vegetable, lemon butter

### POMODORO PASTA FLORENTINE

fresh linguine, pomodoro sauce, spinach & mushrooms

---

## DESSERT

SELECT ONE

### HOMEMADE CHOCOLATE OR VANILLA ICE CREAM

### HOMEMADE RASPBERRY SORBET

---

## BEVERAGES

freshly brewed coffee & assorted hot tea

\$55 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian

# DINNER PACKAGE II

INCLUDES FRESH BAKED ROLLS & BUTTER

## APPETIZERS

SELECT THREE

**TOMATO  
BRUSCHETTA**  
(V)

**BBQ CHICKEN  
QUESADILLA**

**HOMEMADE  
MEATBALLS**

**COCONUT  
SHRIMP**

**ARTICHOKE  
PARMESAN  
CROSTINI** (V)

## STARTER

SELECT ONE

**WEDGE SALAD** (GF)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

**CLASSIC CAESAR SALAD**

romaine, shredded parmesan, garlic croutons

**CHEF'S SOUP OF THE DAY**

## ENTREES

SELECT THREE

**DITKA'S PORK CHOP** (GF)

18 oz. double cut, mashed potato,  
seasonal vegetable, cherry jus

**FILET MIGNON**

8 oz, center cut, mashed potato,  
seasonal vegetable,

**BONELESS RIBEYE**

16 oz. cut, mashed potatoes,  
seasonal vegetable

**DAY BOAT SCALLOPS**

lobster risotto, sweet corn cream

**CHICKEN PICATTA**

mashed potatoes, seasonal vegetable,  
lemon caper butter

**PREMIUM SALMON** (GF)

simply prepared, brown rice,  
seasonal vegetable

**NEW YORK STRIP**

16 oz. center cut, mashed potatoes,  
seasonal vegetable  
(ADD \$15)

## DESSERT

SELECT ONE

**CHEESECAKE**

chef's seasonal  
selection

**TRIPLE LAYER CAKE**

chocolate ganache, chocolate  
frosting, raspberry sauce,  
whipped cream

## BEVERAGES

freshly brewed coffee & assorted hot tea

\$75 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian

# DINNER PACKAGE III

INCLUDES FRESH BAKED ROLLS & BUTTER

## APPETIZERS

SELECT THREE

**SEASONAL FRESH  
SHUCKED OYSTERS**

**HOMEMADE  
MEATBALLS**

**DITKA'S SHRIMP  
COCKTAIL SHOOTERS**

**ARTICHOKE  
PARMESAN COSTINI**

(GF)

(V)

## SOUP

SELECT ONE

**ITALIAN WEDDING**

**MINISTRONE**

**NEW ENGLAND CLAM CHOWDER**

## SALAD

SELECT ONE

**WEDGE SALAD** (GF)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

**MIKE'S SALAD** (V)(GF)

goat cheese, dried cranberry, apple, candied pecan, white balsamic vinaigrette

## ENTREES

SELECT THREE

**DITKA'S PORK CHOP** (GF)

18 oz. double cut, mashed potato,  
seasonal vegetable, cherry jus

**FILET MIGNON**

8 oz. center cut, mashed potato,  
seasonal vegetable,

**BONELESS RIBEYE**

16 oz. cut, mashed potatoes,  
seasonal vegetable

**BONE-IN RIBEYE** (ADD \$25)

22 oz. cut, mashed potatoes,  
seasonal vegetable

**CHICKEN PICATTA**

mashed potatoes, seasonal vegetable,  
lemon caper butter

**PARMESAN CRUSTED COD**

seasonal vegetable, brown rice,  
lemon butter

**BRANZINO ROMANO**

mashed potatoes, seasonal vegetable,  
lemon caper butter

**NEW YORK STRIP** (ADD \$15)

16 oz. center cut, mashed potatoes,  
seasonal vegetable

## DESSERT

SELECT ONE

**CHEESECAKE**

chef's seasonal  
selection

**TRIPLE LAYER CAKE**

chocolate ganache, chocolate frosting,  
raspberry sauce, whipped cream

## BEVERAGES

freshly brewed coffee & assorted hot tea

\$89 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian

# DINNER PACKAGE IV

INCLUDES FRESH BAKED ROLLS & BUTTER

## RAW BAR STATION

**JUMBO SHRIMP COCKTAIL**

(GF)

**FRESH SHUCKED OYSTERS**

(GF)

## APPETIZERS

SELECT TWO

**BEEF TENDERLOIN SKEWERS**

**ARTICHOKE PARMESAN CROSTINI** (V)

**MINI LOBSTER ROLLS**

**DEVILED EGGS** (V)(GF)

## SOUP

SELECT ONE

**SHERRY CRAB BISQUE**

**CHEF'S SOUP OF THE DAY**

## SALAD

SELECT ONE

**CLASSIC CAESAR SALAD**

romaine, shredded parmesan, garlic croutons

**WEDGE SALAD** (GF)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

**MIKE'S SALAD** (V)(GF)

goat cheese, cranberry, apple, candied pecan, white balsamic vinaigrette

## ENTREES

SELECT THREE

**DITKA'S PORK CHOP** (GF)

18 oz. double cut, mashed potato,  
seasonal vegetable, cherry jus

**FRESH FISH OF THE DAY**

chef's seasonal selection & side

**COACH'S SURF & TURF** (ADD \$20)

lobster tail, 8 oz. center cut  
filet mignon, seasonal vegetable,  
mashed potatoes

**SOUTH AFRICAN LOBSTER TAIL**

brown rice, seasonal vegetable

**FILET MIGNON**

8 oz, center cut, mashed potato,  
seasonal vegetable,

**BONE-IN RIBEYE**

22 oz. cut, mashed potatoes,  
seasonal vegetable

## ASSORTED MINIATURE DESSERTS

(minimum 10 people)

**CHOCOLATE DIPPED  
STRAWBERRIES**

**FRESH BERRIES & CREAM**

**SEASONAL CHEESECAKE**

**CHOCOLATE BROWNIES**

**CREME BRULEE**

## BEVERAGES

freshly brewed coffee & assorted hot tea

\$120 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
(GF) Gluten Free (V) Vegetarian

# FAMILY STYLE DINNER

(MINIMUM 15 PPL) | INCLUDES FRESH BAKED ROLLS & BUTTER

## SALADS

SELECT ONE (plated)

### HOUSE SALAD (V)

iceberg, romaine, tomato,  
carrot, red onion,  
cucumber, garlic croutons,  
balsamic vinaigrette

### WEDGE SALAD (GF)

baby iceberg, bacon, red onion,  
danish blue cheese, tomato,  
cucumber, blue cheese dressing

### CLASSIC CAESAR SALAD

romaine, shaved parmesan,  
garlic croutons

## ENTREES

SELECT TWO

### PREMIUM SALMON (GF)

herb lemon butter

### PARMESAN CRUSTED COD

lemon butter

### FILET MEDALLIONS

green peppercorn sauce

### CHICKEN MILANESE POMODORO

fresh mozzarella, parmesan reggiano

### CHICKEN PICATTA

lemon caper butter sauce

### DITKA'S PORK CHOP (GF)

cherry jus

## SIDE DISHES

SELECT TWO

### MASHED YUKON GOLD POTATOES

### BROWN RICE

### ASPARAGUS

### SEASONAL VEGETABLE

### CARAMELIZED BRUSSELS SPROUTS

## DESSERT

SELECT ONE

### FRESHLY BAKED

ASSORTED COOKIES  
& CHOCOLATE BROWNIES

### ASSORTED MINATURE DESERTS

SERVED FAMILY STYLE

seasonal cheesecake, crème brulee, chocolate dipped  
strawberries, chocolate brownies, fresh berries & cream  
(ADD \$6) (minimum 10 people)

## BEVERAGES

freshly brewed coffee & assorted tea

\$50 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**

(GF) Gluten Free (V) Vegetarian