

Reception Menu

at SHADY CREEK

7/2023-6/2024



Appetizers (optional)

- Fruit and Cheese Platter-4*
- Savory Meatballs-6*
- Caprese Skewers-6*
- Focaccia with a Roasted Tomato and Burrata Spread-6*
- Spinach Artichoke, Gorgonzola Pine Nut, or Fig and Goat Cheese Crostini-8*
- Shrimp Scampi-8*
- Bacon-Wrapped Scallops-11*
- Crab Stuffed Mushrooms-13*

Salads

- Caesar-5*
- Greek-5*
- Spring Mix-5*
- Kale and Quinoa-5*
- Beet Salad-7*
- Caprese Salad-9*
- Blue Cheese Wedge-9*

Main Entree

- Chicken Parmigiana-14*
- Bruschetta Chicken-14*
- Chicken Piccata with Artichoke Hearts-14*
- Roasted Chicken and Mushrooms in a Creamy Marsala Sauce-14*
- Beef Tenderloin with a Red Wine Reduction-16*
- Roasted Pork Tenderloin with a Creamy Mustard Sauce-16*
- New York Strip with a Whiskey Peppercorn Sauce-18*
- Roasted Tri-Tip with Chimichurri-18*
- Atlantic Salmon with a Creamy Garlic Dill Sauce-20*
- Slow Roasted Prime Rib with Au Jus and a Horseradish Sauce-20*
- Garlic Braised Beef Short Ribs in a Red Wine Sauce-20*
- Garlic and Herb Butter Lobster Tails-market price*

Sides

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| <i><u>Pasta, Rice or Potato (choose one)-4</u></i> | <i><u>Vegetables (choose one)-4</u></i> |
| <i>Roasted Garlic and Herb Potatoes</i> | <i>Grilled Portobello Mushrooms with Fresh Herbs</i> |
| <i>Rice Pilaf</i> | <i>Seasonal Mixed Vegetables</i> |
| <i>Butternut Squash Risotto</i> | <i>Roasted Asparagus with Garlic and Parmesan</i> |
| <i>Garlic Parmesan Risotto</i> | <i>Balsamic Glazed Brussels Sprouts</i> |
| <i>Garlic Mashed Potatoes</i> | |
| <i>Baked Potatoes</i> | |
| <i>Butter and Herb Linguine</i> | |