

District 7

RESTAURANTS

SIGNATURE PANS BUFFET STYLE

ROSEMARY GRILLED CHICKEN BREAST

Served with one side.

\$56½ pan serves 6 – \$111 full pan serves 12

ARTICHOKE SPINACH STUFFED CHICKEN

Grilled Chicken Butterfly stuffed with Spinach and Artichoke and Topped with a Mediterranean sauce. Served with Barley Risotto & Grilled Asparagus

\$78 ½ pan serves 6 – \$156 full pan serves 12

GRILLED CHICKEN OPEN FACED REUBEN

Grilled Chicken Breast served over a slice of Rye Bread topped with Sautéed Spinach and Feta cheese.

\$60 ½ pan serves 6 – \$132 full pan serves 12

SEASME SOY GLAZED SALMON

Barley Risotto, Mushrooms, Shaved Carrot, Sesame Seeds, Green Onions, Asparagus

\$90 ½ pan serves 6 – \$180 full pan serves 12

SEARED SALMON

Topped with a Ginger Cream Sauce and Arugula. Served with Parmesan Garlic Mashed Potatoes and Broccoli

\$90 ½ pan serves 6 – \$180 full pan serves 12

HINES PORK OSSBUOCO

Braised Pork Shank with Truffle, Risotto, and Grilled Asparagus

\$108 ½ pan serves 6 – \$216.00 full pan serves 12

4oz FILET CENTER CUT BEEF TENDERLOIN

Grilled to perfection and Topped off with a Red Wine Glaze
Served with one choice of side vegetable or starch.

\$108 ½ pan serves 8 – \$288 full pan serves 16

8oz FILET CENTER CUT BEEF TENDERLOIN

Grilled to perfection and Topped off with a Red Wine Glaze
Served with one choice of side vegetable of starch.

\$256 ½ pan serves 8 – \$512 full pan serves 16

SIDES TO CHOOSE FROM:

Sautéed Green Beans
with Pecan|
Maple Glazed Carrots
Brussels Sprouts
Seared Broccoli
Parmesan Garlic
Mashed Potatoes|
Potato Fingerlings
Sautéed Spinach
Rice Pilaf
Grilled Asparagus
Barley Risotto