Dinner Package 1

STARTER
select one

CHEF'S SOUP OF THE DAY
roation of our seasonal soups

CAESAR SALAD
little gems, romaine, parmigiano reggiano, garlic croutons

MIKE'S SALAD VG GF
goat cheese, cranberry, apple, candied pecan,
balsamic vinaigrette

ENTREE
select three

CHICKEN PICCATA
lemon butter, caper, tomato, seasonal vegetable, whipped potatoes

PARMESAN CRUSTED COD
lemon butter, seasonal vegetable, brown rice

FAROE ISLAND SALMON GF
simply prepared, seasonal vegetable, brown rice

VODKA RIGATONI VG
crushed red chile flake, parmigiano reggiano
select one : grilled chicken or grilled shrimp

BERKSHIRE PORK CHOP GF
seasonal vegetable, whipped potatoes, cherry jus

TWIN FILETS GF
seasonal vegetable, whipped potatoes, demi glaze

LONG ISLAND STRIP STEAK GF
10 oz, seasonal vegetable, whipped potatoes

DESSERT
includes

HOMEMADE ICE CREAM
vanilla or chocolate

CHOCOLATE MOUSSE
shaved white chocolate, fresh berries

BEVERAGES
includes

FRESHLY BREWED COFFEE & ASSORTED HOT TEAS

$55 PER PERSON + APPLICABLE FEES & TAXES
ALL PRICES ARE SUBJECT TO CHANGE

Enhancements

OVEN FIRED BREAD VG
whipped butter (ADD $2 per person)

KEY LIME PIE
whipped cream, raspberry & mango sauce,
graham cracker crust
(ADD $7 per person)

CHOCOLATE LAYER CAKE
whipped cream, chocolate ganache,
chocolate chips
(ADD $7 per person)

Additional Sides
served family style

CRISPY BRUSSELS SPROUTS
(ADD $4 per person)

FRESH ASPARAGUS
(ADD $4 per person)

FRIES
(ADD $4 per person)

COLESLAW
(ADD $4 per person)

CLASSIC FOUR CHEESE MAC
(ADD $4 per person)

GF = GLUTEN FRIENDLY
VG = VEGETARIAN

Ditka's grill

Dinner Package 2

INCLUDES OVEN FIRED BREAD

APPETIZERS
select three

TOMATO BRUSCHETTA VG

CHEESEBURGER SLIDERS

SHRIMP COCKTAIL GF

ARTICHOKE PARMESAN CROSTINI VG

SUSHI ROLLS
spicy ahi tuna, teardrop spicy shrimp, spicy california, the sunset, veggie volcano

STARTER
select one

CHEF'S SOUP OF THE DAY
roation of our seasonal soups

CAESAR SALAD
little gems, romaine, parmigiano reggiano, garlic croutons

MIKE'S SALAD VG GF
goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

ENTREE
select three

CHICKEN PICCATA
lemon butter, caper, tomato, seasonal vegetable, whipped potatoes

FAROE ISLAND SALMON GF
simply prepared, seasonal vegetable, brown rice

MARYLAND STYLE CRAB CAKES
seasonal vegetable, brown rice, tartar sauce

BERKSHIRE PORK CHOP GF
seasonal vegetable, whipped potatoes, cherry jus

CENTER CUT FILET GF
8 oz, seasonal vegetable, whipped potatoes

NEW YORK STRIP GF
14 oz, seasonal vegetable, whipped potatoes

CLASSIC RIBEYE GF
14 oz, boneless, seasonal vegetable, whipped potatoes

$100 PER PERSON + APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE

DESSERT
select one

KEY LIME PIE
whipped cream, rasperry & mango sauce, graham cracker crust

CHOCOLATE MOUSSE
shaved white chocolate, fresh berries

CHOCOLATE LAYER CAKE
whipped cream, chocolate ganache, chocolate chips

BEVERAGES
includes

FRESHLY BREWED COFFEE &

ASSORTED HOT TEAS

Additional Sides
served family style

CRISPY BRUSSELS SPROUTS
(ADD $4 per person)

FRESH ASPARAGUS
(ADD $4 per person)

FRIES
(ADD $4 per person)

COLESLAW
(ADD $4 per person)

CLASSIC FOUR CHEESE MAC
(ADD $4 per person)

GF = GLUTEN FRIENDLY
VG = VEGETARIAN

Ditka's grill