Neddings Neddings Intod (Dinner

Plated dinner selections include a 30 minute pre-dinner reception of imported & domestic cheeses, fruits, spinach dip, and Harbert Center punch. Host's choice of salad & entrée. Served with freshly brewed royal cup coffee & iced tea, warm dinner rolls with butter.

ENTREE

Pan Seared Filet of Beef (6 oz.)* \$49 Bordelaise, pickled onion, herb roasted potatoes, baby vegetables

Hand Cut Chargrilled Ribeye (10 oz.)* \$44 Cabernet Sauvignon jus, smoked garlic mashed potatoes, lemon brushed asparagus

Pecan Crusted Chicken Breast \$37 Dijon maple bourbon sauce, brown sugar sweet potato mash, wilted garlic greens

Oven Roasted Boneless Chicken Breast \$36 Classic mushroom crème sauce, smoked gouda bread pudding, broccoli roasted with red onions

House Smoked Turkey Breast \$32 Poultry gravy with hardboiled egg, buttermilk cornbread dressing, pan-cooked green beans Braised Boneless Pork Loin \$32 Rice wine vinegar soy reduction, green onion, coconut vegetable rice, sesame flash-fried green beans

Garlic Rubbed Grilled Pork Ribeye \$35 Creole pork jus, butter poached baby red potatoes, steamed haricot verts

Chargrilled Atlantic Salmon Filet \$39 Berry gastrique, pineapple sweet pepper rice, baby vegetables

Pan Roasted Wild Snapper \$40 Tomatillo cream sauce, honey roasted baby tomato and vegetable medley, arroz con tomate

Marinated Grilled Portobella Mushroom \$27 Balsamic glaze, wild rice blend, steamed broccoli

SALAD

Caesar Salad- Romaine lettuce, croutons, grated parmesan, Caesar dressing

Spinach Salad- Leafy baby spinach, mixed berries, fresh goat cheese, choice of balsamic or raspberry vinaigrette

House Salad- Mixed spring lettuces, tomato, cucumber, cran-raisin, parmesan cheese, pickled red onion, choice of two dressings (Ranch, Balsamic Vinaigrette, Blue Cheese, Honey Mustard, Raspberry Vinaigrette)

We are happy to personalize any menu to meet your specific needs or requests