



## **PRIVATE DINING DINNER MENU**

**Option 2 \$75 PER PERSON (3-courses including nonalcoholic beverages)**

\*Cocktails, wine and beer are charged by the drink

\*Ask about pre-selecting wines and full bar vs. limited bar options

\*AV equipment for presentations is available for an additional fee of \$100

### **SALADS (Please select one)**

Dudley's House Salad

Caesar Salad

TG Salad (Bibb, Bacon & Blue Cheese Crumbles, Tomatoes, Dijon Vinaigrette)

\*In addition, a Brussels Sprout can be made available for an additional \$5 per person.

### **ENTREES (Please select up to three)**

\*All entrees include two vegetable sides

Bacon Wrapped Filet

NY Strip

Wild Salmon

Seared Tuna

Grilled Scallops

Bone-In Pork Chop

Shrimp and Pasta

Half Roasted Chicken

Pasta with Chicken, Country Ham, Mushrooms, Asparagus, Light Cream Sauce

### **DESSERT SAMPLER**

Our Pastry Chef's choice of three unique mini dessert creations per person