



THE  
**COLUMNS**  
BANQUETS

# SIT DOWN DINNER SELECTIONS

## Soup

Italian Wedding Soup - Minestrone - Lemon Chicken Rice

## Salad

House Garden Salad - Italian or Sun-Dried Tomato Vinaigrette

Traditional Caesar Salad

Poached Pear Salad - Crisp Romaine, Blue Cheese Crumbles, Poached Pear,  
Candied Walnuts, Balsamic Vinaigrette

(+\$1.00 per person)

## Meat

10 oz. Angus NY Strip Steak

10 oz. Prime Rib of Beef

Greek Style T-Bone Lamb Chops (+\$3.00 per person)

Twin Filet Mignon with Bordelaise Sauce

## Chicken

Traditional Chicken Marsala - Mushroom Marsala Wine Sauce

Traditional Chicken Piccata - Lemon Caper Butter Sauce

Chicken Chardonnay - Topped with a White Wine Cream Sauce

Chicken Casino - Bacon and Bell Pepper Cream Sauce

## Fish

Roasted Salmon - Lobster-Dill Cream Sauce Salmon Provençal -  
White Wine, Lemon, Tomato, Olives, Capers

## Surf 'n' Turf

(Served As Combination Entree)

5 oz Filet Mignon and 4 oz Lobster Tail (+market price)

## Vegetarian

Vegetable Lasagna - Topped with Marinara Sauce or Alfredo Sauce

Chef Choice - Our Chefs will create a dish using the freshest in-season vegetables

## Potato

Herb Roasted Baby Red Potatoes - Twice Baked Potatoes

## Vegetable

Sautéed Green Beans - Sautéed Summer Squash & Red Peppers

Roasted Asparagus Spears (+\$1.00 per person)