

The Loft

Banquet Event Menu

*All selections include: House salad w/ two dressings;
Artisan dinner rolls w/ herb olive oil & whipped butter; Seasonal vegetable & starch.*

Options for reception are priced based on a plated dinner. Tax & Gratuity not included.

Group A

\$30 per person

Choose 2:

- Airline Chicken**
- Chicken Melanese**
- Seared Pork Tenderloin**
- Crab & Shrimp Stuffed Filet Of Sole**
- Flank Steak W/ Maple Bourbon Glaze**
- Eggplant Parmesan (Vegetarian Option)**

Group B

\$35 Per Person

Choose 2:

- Prime Rib W/ Au Jus & Horsey Sauce**
- 10 oz. Angus Reserve Stockyard Sirloin W/ a Port wine bordelaise sauce**
- 10 oz. Angus Reserve Flat Iron W/ Maitre D' Hotel Butter.**
- Shrimp & Spinach Stuffed Haddock w/ Lobster sauce.**
- Stuffed Chicken Breast W/ Fire Roasted Tomatoes, Spinach, Mozzarella & Finished W/ Herb Oil.**
- Vegetarian Lasagna (Vegetarian Option)**

Group C

\$40 Per Person

Choose 2:

- 12 oz. N.Y. Strip Steak W/ Gorgonzola & Spinach Crust.**
- Cioppino (Seafood Stew)**
- Chicken Francese**
- Mahi Mahi**
- Short Ribs**
- Center Cut Pork Chop**
- Vegetable Risotto w/ Truffle Infused Pesto Cream Sauce. (Vegetarian Option)**
- 8 oz. Filet Mignon W/ a Rich Beef Demi. Add \$2.00**