

# 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

#### 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

#### 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

#### 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'l charge per person