



Menu

Cavaliers Of The Midwest Dinner Celebration



Salad and Fresh Baked Rolls

Main course

Eggless Farfalle Bowtie Pasta with Vegetables and Pesto Sauce garnished with shaved cheese

Bourbon Glazed Pork Chop brushed with a bourbon brown sugar sauce and topped with toasted pecans

Filet Mignon rubbed with garlic and black pepper, pan seared and topped with rich
Entrees are accompanied with fresh seasonal vegetables, complimenting starch

Choice of Fresh brewed coffee, decaf coffee, and iced tea

Dessert

Chef's selection of Complimenting Dessert

