



Dinner is typically served in our Commons room. If there are multiple groups booked on the same day, all groups will eat in the Commons (if capacity allows) at separate reserved tables. There are times when we will serve dinner right in your meeting room if we are over capacity in the Commons or if a group requests to have their own private dinner in their meeting room. If you need a private or working dinner (either in the Commons or your meeting room), please request at time of booking and know that additional charges may apply.

Because of our intimate size, we are able to offer only one menu selection per meal; however special dietary needs can be accommodated with advance notice. If there are multiple groups booked, we allow the group that booked first to choose the evening's menu. Please inquire at the time of booking whether your group is the first to book.

Dinner Selections

Each offering is accompanied with a seasonal vegetable preparation, bread, a choice of either soup or a garden select salad tossed with our house vinaigrette, and your choice of dessert. All selections are served buffet style, but can be plated and served for an additional cost.

Parmesan Dijon Chicken

Chicken breast bathed in Dijon mustard and coated with a mixture of breadcrumbs, parsley, chives and parmesan cheese. Roasted and dressed with a mayonnaise mustard blend. Served with roasted red potatoes and fresh seasonal vegetables.

Lasagna

Layers of pasta, parmesan and mozzarella cheeses, and meat sauce which is baked until the top is golden.

Butternut Squash and Wild Mushroom Lasagna

Layers of lasagna noodles, spinach mixed with salted and peppered ricotta, simmered squash pureed and mixed with goat cheese, and all sorts of mushrooms sautéed in butter. Served with garlicky parmesan bread.

Burger Bar

The burger bar includes a classic beef hamburger (veggie burgers can be ordered as well) paired with all the favorites: lettuce, tomato, cheese, pickles, mayo, ketchup, and mustard. Served with kettle chips, baked beans and potato salad.

Curried Tofu Mango Stir-Fry (Vegetarian and Vegan)

Cubes of fried tofu tossed with a stir-fried combination of mushrooms, green peppers, scallions, red onions, sauced with mango chutney, and spiced just a bit.

Spicy Buttermilk and Coconut Chicken

Roasted chicken breasts with a toasted coconut and buttermilk crust, topped with sweet Thai chili sauce. Served with cilantro lime basmati rice pilaf.

Dried Fruit Stuffed Pork Loin

Pork loin stuffed with ginger, apricots, prunes, garlic, caraway, and herbs and served with an enriched pan sauce, orzo and seasonal vegetables.

Tofu, Pepper and Zucchini Stuffed Mushroom (Can be prepared as vegan.)

Little diced pieces of tofu, zucchini, summer squash, and red peppers all tossed together with Worcestershire sauce and parmesan cheese, then stuffed into a Portobello mushroom cap and roasted. Served with Arborio rice risotto and fresh seasonal vegetables.

Chicken Escoffier

An elegant and classic preparation of a breast of chicken doused with clarified butter, breaded with fresh breadcrumbs and sautéed until golden served with Arborio rice risotto and seasonal vegetables. The dish is finished with a ring of intensely flavored balsamic glaze.

Herb-stuffed Turkey Breast Roulade

Turkey breast butterflied, stuffed with a variety of herbs, rolled up, wrapped in applewood-smoked bacon and roasted. Served with Arborio rice risotto and seasonal vegetables.

Beef Bourguignon

A classic dish of beef slowly braised in red wine and brown stock until extremely tender and deeply flavored is combined with sautéed mushrooms and pearl onions and then served with the rich wine sauce over egg noodles.

Soup Selections

Chicken Noodle

Flavorful chicken broth with onion, carrot, celery, pasta and chunks of chicken breast.

Sopa de Albondigas

Literally, "Meatball Soup". A Mexican soup with small beef and chorizo meatballs in a light broth with tomatoes, rice and cilantro.

Tuscan Vegetable (Vegetarian and Vegan)

Rustic vegetable soup with cannellini beans, leeks, carrots, zucchinis, spinach and so on. Touched with herbs and parmesan cheese.

Tomato Bisque (Vegetarian)

Creamy and chunky tomato soup flavored with dill.

Dessert Selections

Strawberry Shortcake

Strawberries macerated in sugar, served over angel food cake and topped with whipped cream.

Dark Chocolate Mousse (Dairy and Egg free)

Light, rich and fluffy chocolate mousse!

Gourmet Cookies

A combination of sugar, oatmeal raisin, chocolate chip, peanut butter, or triple chocolate chip cookies.

Nanaimo Bars

All bars start with a chocolate graham crust base, then with a layer of custard topped with either the flavors of Cappuccino, Irish Crème, Peanut Butter and Nanaimo.

Vanilla Cheesecake with Chocolate and Caramel Sauce

A classic vanilla cheesecake topped with caramel and chocolate sauce.

White Chocolate Raspberry Cream Cake Triple layered cake with white chocolate and raspberry cream filling.

Lemon Supreme Shortcake

A triple layer shortcake of lemon cream and whipped cream

Triple Chocolate Cake

White cake centered between layers of rich dark chocolate and white chocolate buttercream and majestic chocolate cake.