



TIMBERS AT THE LODGE
Restaurant

20 or More
DINNER SELECTIONS

Host: Please select 3 individually plated entrees. Pre-order is due 7 days prior to event.
All prices include coffee, iced tea, tax and gratuity.

~FIRST COURSE~

mixed baby greens topped with candied walnuts, dried cranberries
and chevre tossed in pear vinaigrette dressing

~ENTREES~

Chicken Boursin \$25

10 oz airline chicken breast stuffed with spinach, basil, boursin and chevre cheese
oven roasted and served with mashed potatoes and seasonal fresh vegetables

Chicken Parmesan \$25

parmesan crusted chicken breast topped with a rich marinara sauce
and melted provolone cheese served over linguine pasta

Harris Ranch Choice New York Steak \$29

10 oz hand cut choice strip loin grilled to your chosen temperature
finished with roasted mushrooms and butter
served with mashed potatoes and seasonal fresh vegetables

Orange Roughy \$27

6oz orange roughy filet seasoned and grilled, served atop jasmine rice and seasonal vegetables
finished with a caramelized lemon butter

Pan Seared Salmon \$29

fresh 6 oz salmon pan seared finished with a lemon dill pan sauce
served with rice pilaf and seasonal fresh vegetables

Pan Seared Sea Scallops \$25

5 large sea scallops pan seared and finished with cherry tomatoes, capers, lemon, white wine and butter
served atop capellini pasta

Pesto Pasta \$25

cherry tomatoes, spinach, garlic and shallots sautéed together with house-made pesto, white wine and
butter tossed with farfalle pasta finished with toasted pine nuts and parmesan cheese

Desserts

Select One Dessert for all guests. Prices include tax and gratuity.

Ice Cream Sundae \$3.50 | New York Cheesecake \$5.50 | Tuxedo Truffle Cake \$5.50

Solarium