DINNER ENTRÉES

All entrées are served with an ECC House Salad, Starch, Vegetable & Fresh Baked Dinner Rolls Iced Tea & Coffee

SALADS MAY BE UPGRADED

** Add Five Marinated Garlic Butter Poached Shrimp *+6* **

HERB GRILLED CHICKEN *$23*
Gerber Farms Chicken Breast with choice of:
Sundried Tomato Wild Mushroom Ragout,
Blood Orange Beurre Blanc, or Pesto Cream

ECC GRILLED or FRIED PORK CHOP *$24*
with Mustard BBQ Sauce

CHICKEN PICCATA *$24*
White Wine Lemon Butter Sauce, Capers

PANKO CRUSTED CHICKEN BREAST *$24*
Tomato Fondue, Oregano Pesto

SLOW ROASTED TOP ROUND OF BEEF *$25*
Rosemary Demi Glaze

ROASTED TOMATO CREAM PASTA *$21*
Penne, Spinach, Roasted Garlic,
Kalamata Olive, Parmesan
Add Herb Chicken +$3, OR
Butter Poached or Grilled Shrimp +$6

STUFFED BREAST OF CHICKEN *$25*
Ricotta, Spinach, Smoked Bacon,
Sundried Tomatoes & Bourbon Demi Glaze

GRILLED SALMON *$26*
Honey BBQ Glaze or Woodland Sauce

THE NEW YORKER *$34*
10oz. Prime Strip

ROASTED BEEF TENDERLOIN *$38*
6oz. with Red Wine Demi Glaze
4oz. *$35*

ROASTED PRIME RIB *$34*
(20 person min.)
12oz. with Creamy Horseradish
14oz. ~ *$36*

DIJON HERB CRUSTED TILAPIA *$25*

DINNER BUFFETS

Served with Salad, Starch & Vegetable,
Fresh Baked Dinner Rolls, Iced Tea & Coffee

CHOOSE FROM THE DINNER ENTRÉES

Two Entrées *$28* per person
Three Entrées *$31* per person
** Beef Tenderloin +$10 **
** The New Yorker +$5 **
** Roasted Prime Rib +$2 **

STARCHES

Rice Pilaf
Wild Rice Blend
Cheddar Grits
Garlic Herb New Potatoes
Garlic Whipped Yukon Gold Potatoes
Loaded Mashed Potato *+$1*
Truffle Corn Polenta *+$1*
Parmesan Herb Risotto *+$2*
Twice Baked Potato *+$2*
Cheesy Scalloped Potatoes *+$2*

VEGETABLES

Seasonal Vegetables Medley
Roasted, Fried, or Steamed Broccoli
Southern Green Beans
Roasted Cauliflower
Green Beans Amandine
Steamed or Grilled Asparagus *+$2*
Caramelized Brussels Sprouts *+$2*

* All prices are subject to change*

*** MINIMUM OF 50 PEOPLE FOR BUFFETS**

Carry out Boxes are NOT permitted on Buffets