

# THE HAPP INN

## *Private Events*

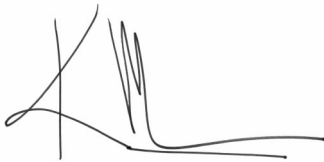
Dear Sir or Madame,

Thank you for considering The Happ Inn for your upcoming event.

The enclosed packet of information highlights the important elements of our private events and various menu options. Our two private event spaces may be booked separately or combined to accommodate parties ranging from 10 to 100 guests for a seated meal or up to 175 guests for a cocktail reception. I will personally help you customize a food and beverage package featuring items from our diverse menu, hand-selected craft beers and unique wine list to suit your personal style. We offer event coordination to assist you in arranging the details of your event, including linens, floral arrangements, music and a photographer.

Please contact me to schedule an appointment to view our private event spaces and discuss the details of your event. I look forward to working together to create a memorable event.

Kind Regards,



Kelsey Miller  
Private Events Director

305 HAPP ROAD NORTHFIELD ILLINOIS 60093  
PRIVATEEVENTS@THEHAPPINN.COM  
(847) 784-9200

# THE HAPP INN

*Private Events*

(312) 504-1726  
PRIVATEEVENTS@THEHAPPINN.COM  
305 HAPP ROAD NORTHFIELD ILLINOIS

## HOSTED EVENTS

Brunch, Lunch or Dinner Parties  
Business Meetings  
Holiday Parties  
Bar/Bat Mitzvahs  
Bridal/Baby Showers  
Rehearsal Dinners  
Intimate Weddings  
Graduations

## CAPACITIES & MINIMUMS

### THE GREAT TIME BAR ROOM

Reception Capacity: 45  
Seated Capacity: 30  
*Lunch Minimum: \$500*  
*Dinner Minimum: \$600 Mon—Weds*  
*\$800 Thurs—Sun*

### THE BETTER TIME ROOM

Reception Capacity: 125  
Seated Capacity: 90  
*Lunch Minimum: \$800*  
*Dinner Minimum: \$1200 Mon—Weds*  
*\$1500 Thurs—Sun*

### THE GREAT TIME BAR ROOM & BETTER TIME ROOM

Reception Capacity: 175  
Seated Capacity: 100  
*Lunch Minimum: \$1300*  
*Dinner Minimum: \$1800 Mon—Weds*  
*\$2000 Thurs—Sun*

## AUDIO VISUAL

State of the art audio visual equipment is available for an additional fee.

## DEPOSITS

A 25% deposit is due at the time of booking. Final payment for the function is due on the day of the event. All payments must be made by cash or credit card. In the event of a cancellation, the deposit is non-refundable when cancelled within 2 weeks of the function date.

## MENU SELECTIONS

Menu selection must be finalized with the event coordinator no later than 2 weeks prior to event. Menu items are subject to availability if selected after deadline

## START & END TIMES

Private events must have designated start & end times that allow us to fulfill our commitment to all clients. After the designated end time, there will be additional charges.

## GUEST COUNT

Minimum guaranteed attendance must be received no later than three business days prior to the event. Clients will be charged for the guaranteed guest count or actual count, whichever is greater.

## ADDITIONAL SERVICES

The Happ Inn can provide custom linens, floral, décor, entertainment & dance floor for an additional charge. Ask our event coordinator for more information.

## SERVICE CHARGE

Sales tax & a 20% service charge will be added to the food and beverage total.

# THE HAPP INN

*Private Events*

**Lunch Menu**  
\$24.95 PER PERSON  
Family Style or Plated

## APPETIZERS & SALADS

CHOOSE ONE

### **Freddy's Famous Guacamole**

Tortilla Chips

### **Parmesan & Spinach Stuffed Mushrooms**

White Wine Butter Sauce

### **Bruschetta**

Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil  
& Balsamic Vinegar

### **Cheese Quesadillas**

Chihuahua Cheese, Sour Cream & Salsa Verde

### **Warm Spinach & Artichoke Dip**

Garlic Crostinis

### **House Chopped Salad**

Romaine Lettuce, Tomatoes, Cucumbers, Carrots,  
Red Onion, Swiss Cheese & White Balsamic Vinaigrette

### **Caesar Salad**

Grated Parmesan, Croutons & Caesar Dressing

### **Herbed Hummus**

Red Peppers, Jicama, Cucumbers & Carrots

### **Wood Fired Flatbreads**

Margarita, Pepperoni, or Spinach Goat Cheese  
& Sun-Dried Tomato

### **Happ Salad**

Spiced Pepitas, Queso Fresco, Tomatoes, Red Onion, & Lime-Oregano Vinaigrette

## ENTREES

CHOOSE TWO

### **Tossed Chicken Cobb Salad**

Swiss, Avocado, Egg, Applewood-Smoked  
Bacon, Tomatoes & Thousand Island Dressing

### **Chicken Vesuvio**

Peas, Roasted Peppers &  
Rosemary White Wine Sauce

### **Enchiladas**

Cheese, Chicken or Wood Roasted Vegetable

### **Chicken Marsala**

Marsala Mushroom Wine Sauce

### **Rigatoni Vodka Cream**

Tomato Vodka Cream

### **Tilapia Piccata**

Lemon Butter Caper Sauce

### **Tilapia a la Veracruzana**

Avocado & Pico De Gallo

### **Parmesan Crusted Tilapia**

Lemon Butter

### **Herb Roasted Chicken**

Wood Fired with Fresh Herbs

### **General Happ's Fried Chicken**

Broasted to Perfection!

### **Grilled Atlantic Salmon**

Cucumber Slaw

(\$2 Extra Per Person)

### **Southwest Chicken Chopped Salad**

Corn, Tomatoes, Red Peppers, Black Beans,  
Tortilla Strips & Chipotle Ranch Dressing

### **Rigatoni Primavera**

Seasonal Vegetables & Spicy Arrabiata Sauce

### **Cheese Ravioli Gratin**

Tomato Cream & Parmesan Cheese

### **Rigatoni Aglio Olio**

Broccoli, Sun-dried Tomato, Garlic,  
& Extra Virgin Olive Oil

### **Spaghetti & Meat Balls**

Marinara Sauce

## SIDES

CHOOSE TWO

Creamed Spinach, Mashed Potatoes, Roasted Potatoes,  
Balsamic Glazed Mushrooms, Parmesan Mashed Potatoes,  
Glazed Carrots, Green Beans, Vesuvio Potatoes,  
Wood Oven Roasted Zucchini, Coleslaw

## DESSERTS

CHOOSE ONE

New York Style Cheesecake, H-apple Streusel Pie  
Chocolate Mousse, Shortcake with Seasonal Compote,  
Chocolate Decadence Cake, Carrot Cake, Key Lime Bars,  
Crème Brulee

Served with freshly brewed coffee, hot tea, iced tea & soft drinks.  
Price excludes sales tax & 20% service charge. Menu prices are subject to change.

# THE HAPP INN

*Private Events*

**Brunch Menu**  
\$26.95 PER PERSON  
Family Style or Plated

**Add a Welcome Cocktail:** \$4 Mimosas, \$5 Bloody Marys, or \$6 Prickly Pear Margaritas

## APPETIZERS & SALADS

CHOOSE ONE

### Freddy's Famous Guacamole

Tortilla Chips

### Herbed Hummus

Red Peppers, Jicama, Cucumbers & Carrots

### Jumbo Shrimp Cocktail

Cocktail Sauce

(\$4 Extra Per Person)

### House Chopped Salad

Romaine Lettuce, Tomato, Cucumber, Carrots,  
Red Onion, Swiss Cheese & White Balsamic Vinaigrette

### Caesar Salad

Grated Parmesan, Croutons & Caesar Dressing

### Yogurt Parfait

Plain Yogurt, Fresh Fruit & Granola  
(\$3 Extra Per Person)

### Ham & Egg Flatbread

Marinara, Ham, Mozzarella & Sunny Side Up Eggs

### Miniature Assorted Quiches

Country French, Mushroom & Onion, Broccoli & Cheese,  
Garden Vegetable

## ENTREES

CHOOSE TWO

### Baked Veggie Egg Strada

Spinach, Mushroom & Country Bread

### Baked Bacon Egg Strada

Bacon, Cheddar & Country Bread

### Chilaquiles

Tortillas, Eggs & Cheese

### Cheesy Scramble

Just Like Mom Made

### Crepes

Choice of Banana/Nutella or Strawberry

### Cheese Ravioli Gratin

Tomato Cream & Parmesan Cheese

### Breakfast Sliders

Egg, Bacon, & Cheese

### Lox & Bagels

Cream Cheese, Tomato, Red Onion & Cucumbers  
(Add \$4 Extra Per Person)

### French Toast

Cornflake Crusted Brioche, Crème Anglaise,  
Raspberry Sauce, Fresh Raspberries & Powdered Sugar

### Grilled Atlantic Salmon

Cucumber Slaw  
(\$3 Extra Per Person)

### Tilapia Piccata

Lemon Butter Caper Sauce

## SIDES

CHOOSE TWO

Roasted Potatoes, Fruit Salad, Assorted Muffins,  
Wood Roasted Zucchini, English Muffins,  
Crispy Bacon (\$2 Extra Per Person),  
Breakfast Sausage (\$2 Extra Per Person)

## OMELETTE STATION

\$4 Per Person + \$75 Chef Attended Fee per 40 Guests

### Fresh Eggs or Egg Whites

**Choice of Cheese:** Cheddar, Chihuahua, Swiss, Feta or Goat

**Choose Three:** Bacon, Onion, Spinach, Tomato, Peppers, Mushrooms, Chorizo, Zucchini, Pico de Gallo

## DESSERTS

CHOOSE ONE

New York Style Cheesecake, H-apple Streusel Pie  
Chocolate Mousse, Shortcake with Seasonal Compote, Chocolate  
Decadence Cake, Carrot Cake, Key Lime Bars, Crème Brulee

Served with freshly brewed coffee, hot tea, iced tea & soft drinks.

Price excludes sales tax & 20% service charge. Menu prices are subject to change.

# THE HAPP INN

*Private Events*

## Good Time Dinner Menu

\$34.95 PER PERSON  
Family Style or Plated

### APPETIZERS

CHOOSE ONE

#### Freddy's Famous Guacamole

Tortilla Chips

#### Parmesan & Spinach Stuffed Mushrooms

White Wine Butter Sauce

#### Bruschetta

Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil  
& Balsamic Vinegar

#### Cheese Quesadillas

Chihuahua Cheese, Sour Cream & Salsa Verde

#### Warm Spinach & Artichoke Dip

Garlic Crostinis

#### Herbed Hummus

Red Peppers, Jicama, Cucumbers & Carrots

#### Wood Fired Flatbreads

Margarita, Pepperoni or Spinach, Goat Cheese & Sun-Dried Tomato

### SALADS

CHOOSE ONE

#### House Chopped Salad

Romaine Lettuce, Tomatoes, Cucumbers, Carrots, Red  
Onion, Swiss Cheese & White Balsamic Vinaigrette

#### Caesar Salad

Grated Parmesan, Croutons, & Caesar Dressing

#### Happ Salad

Spiced Pepitas, Queso Fresco, Tomatoes, Red Onion  
& Lime-Oregano Vinaigrette

#### Southwest Chopped Salad

Corn, Tomatoes, Red Peppers, Black Beans, Tortilla Strips  
& Chipotle Ranch Dressing

### ENTREES

CHOOSE TWO

#### Chicken Marsala

Marsala Mushroom Wine Sauce

#### Chicken Parmesan

Panko Crusted Pounded Chicken Breast,  
Mozzarella Cheese & Marinara Sauce

#### Chicken Vesuvio

Peas, Roasted Red Peppers  
& Rosemary White Wine Sauce

#### Chicken Piccata

Lemon Butter Caper Sauce

#### Chicken En Guajillo

Creamy Red Pepper Sauce

#### Tilapia Piccata

Lemon Butter Caper Sauce

#### Tilapia a la Veracruzana

Avocado & Pico De Gallo

#### Parmesan Crusted Tilapia

Lemon Butter

#### Herb Roasted Chicken

Wood Fired with Fresh Herbs

#### General Happ's Fried Chicken

Broasted to Perfection!

#### Tilapia Vesuvio

Peas, Roasted Red Peppers &  
Rosemary White Wine Sauce

#### Rigatoni Vodka Cream

Tomato Vodka Cream

#### Rigatoni Primavera

Seasonal Vegetables & Spicy Arrabiata Sauce

#### Cheese Ravioli Gratin

Tomato Cream & Parmesan Cheese

#### Rigatoni Aglio Olio

Broccoli, Sun-dried Tomatoes, Garlic  
& Extra Virgin Olive Oil

#### Spaghetti & Meat Balls

Marinara Sauce

### SIDES

CHOOSE TWO

Creamed Spinach, Mashed Potatoes, Roasted Potatoes,  
Balsamic Glazed Mushrooms, Parmesan Mashed Potatoes,  
Glazed Carrots, Green Beans, Vesuvio Potatoes,  
Wood Oven Roasted Zucchini, Coleslaw

### DESSERTS

CHOOSE ONE

New York Style Cheesecake, H-apple Streusel Pie  
Chocolate Mousse, Shortcake with Seasonal Compote,  
Chocolate Decadence Cake, Carrot Cake, Key Lime Bars,  
Crème Brulee

Served with freshly brewed coffee, hot tea, iced tea & soft drinks.  
Price excludes sales tax & 20% service charge. Menu prices are subject to change.

# THE HAPP INN

*Private Events*

## Great Time Dinner Menu

\$44.95 PER PERSON  
Family Style or Plated

### APPETIZERS

CHOOSE TWO

#### Freddy's Famous Guacamole

Tortilla Chips

#### Parmesan & Spinach Stuffed Mushrooms

White Wine Butter Sauce

#### Bruschetta

Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil & Balsamic Vinegar

#### Wood Fired Flatbreads

Margarita, Pepperoni or Spinach, Goat Cheese & Sun-Dried Tomato

#### Honey Glazed Shrimp Skewers

Sweet & Spicy Gulf Shrimp

#### Bourbon Beef Tenderloin Skewers

Knob Creek Bourbon

#### Teriyaki Chicken Skewers

#### Cheese Quesadillas

Chihuahua Cheese, Sour Cream & Salsa Verde

#### Warm Spinach & Artichoke Dip

Garlic Crostinis

#### Herbed Hummus

Red Peppers, Jicama, Cucumbers & Carrots

### SALADS

CHOOSE ONE

#### House Chopped Salad

Romaine Lettuce, Tomatoes, Cucumbers, Carrots, Red Onion, Swiss Cheese & White Balsamic Vinaigrette

#### Caesar Salad

Grated Parmesan, Croutons, & Caesar Dressing

#### Mixed Greens Salad

Danish Bleu Cheese, Apples, Candied Walnuts, & Basil Vinaigrette

#### Southwest Chopped Salad

Corn, Tomatoes, Red Peppers, Black Beans, Tortilla Strips & Chipotle Ranch Dressing

### ENTREES

CHOOSE TWO

#### Chicken Marsala

Marsala Mushroom Wine Sauce

#### Chicken Parmesan

Panko Crusted Pounded Chicken Breast, Mozzarella Cheese & Marinara Sauce

#### Chicken Vesuvio

Peas, Roasted Red Peppers & Rosemary White Wine Sauce

#### Chicken Piccata

Lemon Butter Caper Sauce

#### Chicken En Guajillo

Creamy Red Pepper Sauce

#### Lake Superior White Fish

Lemon-Caper Butter Sauce

#### Tilapia Piccata

Lemon Butter Caper Sauce

#### Tilapia a la Veracruzana

Avocado & Pico De Gallo

#### Parmesan Crusted Tilapia

Lemon Butter

#### Herb Roasted Chicken

Wood Fired with Fresh Herbs

#### General Happ's Fried Chicken

Broasted to Perfection!

#### Tilapia Vesuvio

Peas, Roasted Red Peppers Rosemary White Wine Sauce

#### Grilled Mahi-Mahi

Cilantro & Lime Marinat-ed

#### Rigatoni Vodka Cream

Tomato Vodka Cream

#### Rigatoni Primavera

Seasonal Vegetables & Spicy Arrabiata Sauce

#### Cheese Ravioli Gratin

Tomato Cream & Parmesan Cheese

#### Rigatoni Aglio Olio

Broccoli, Sun-dried Tomato, Garlic & Extra Virgin Olive Oil

#### Spaghetti & Meat Balls

Marinara Sauce

#### Grilled Atlantic Salmon

Cucumber Slaw

#### London Broil

Au Jus

### DESSERTS

CHOOSE ONE

New York Style Cheesecake, H-apple Streusel Pie  
Chocolate Mousse, Shortcake with Seasonal Compote, Chocolate Decadence Cake, Carrot Cake, Key Lime Bars, Crème Brulee

### SIDES

CHOOSE TWO

Creamed Spinach, Mashed Potatoes, Roasted Potatoes, Balsamic Glazed Mushrooms, Parmesan Mashed Potatoes, Glazed Carrots, Green Beans, Vesuvio Potatoes,

Served with freshly brewed coffee, hot tea, iced tea & soft drinks.  
Price excludes sales tax & 20% service charge. Menu prices are subject to change.

# THE HAPP INN

## *Private Events*

### PASSED

PRICED PER DOZEN  
(Minimum of 3 Dozen)

<b>Parmesan &amp; Spinach Stuffed Mushrooms</b> .....	20
White Wine Butter Sauce	
<b>Raspberry Brie</b> .....	30
Flakey Phyllo Filled with Sweet Raspberry & Creamy Brie	
<b>Tomato Bruschetta</b> .....	16
Basil & Balsamic	
<b>Vodka Gazpacho Shooters</b> .....	18
Chilled Tomato Vodka Shooters (21 & Older)	
<b>Seasonal Soup Shooters</b> .....	18
<b>Tilapia Ceviche Spoons</b> .....	24
Citrus Marinade with Avocado	
<b>Shrimp Ceviche Spoons</b> .....	24
Tomato Broth	
<b>Caprese Skewers</b> .....	17
Fresh Mozzarella, Tomato, Basil & Balsamic Drizzle	
<b>Honey Chili Glazed Shrimp Skewers</b> .....	24
Sweet and Spicy Gulf Shrimp	
<b>Bourbon Glazed Beef Tenderloin Skewers</b> .....	27
Knob Creek Bourbon	
<b>Cheese, Chicken or Veggie Quesadillas</b> .....	20
Chihuahua Cheese, Sour Cream & Salsa Verde	
<b>Cheese, Pepperoni, Margarita, or Spinach &amp; Goat Cheese Pizza Bites</b> .....	18
Hand Stretched Dough, Tomato Sauce & Mozzarella	
<b>Pastry Wrapped Hot Dogs</b> .....	32
Pigs in a Blanket	
<b>Happ Burger Sliders</b> .....	32
Ketchup, Mustard & Pickle	
<b>Tilapia Sliders</b> .....	32
Crispy Tilapia, Cabbage Slaw & Chipotle Mayo	
<b>BBQ Pulled Pork Sliders</b> .....	32
House Smoked Pulled Pork	
<b>Lump Crab Cakes</b> .....	36
Pan Fried & Served with Dijonnaise	
<b>*Jumbo Shrimp Cocktail</b> .....	36
Homemade Cocktail Sauce	
<i>* Not Eligible for Appetizer Package</i>	

## Menu Enhancements

### PLATTERS

SERVES TEN FOR \$25  
SERVES TWENTY FOR \$50

- Freddy's Famous Guacamole**  
Warm Tortilla Chips
- Baked Goat Cheese**  
Marinara & Goat Cheese, Garlic Crostinis
- Bubbling Artichoke Dip**  
Garlic Crostinis
- Herbed Hummus**  
Vegetable Crudité
- Warm Refried Bean Dip**  
Pico de Gallo & Chihuahua Cheese,  
Tortilla Chips
- Cold Spinach Dip**  
Garlic Crostinis

### SWEET TABLE

CHOOSE FOUR, \$8.95 PER PERSON

- Crème Brulee**
- Key Lime Bars**
- Chocolate Mousse**
- Chocolate Decadence Cake**
- New York Style Cheesecake**
- Apple Streusel Bars**
- Carrot Cake**
- Chocolate Brownie Bites**
- Chocolate Chip Cookies**

## TWO HOUR APPETIZER RECEPTION

CHOICE OF SEVEN APPETIZERS &  
STANDARD BEER AND WINE PACKAGE

**\$47.95 per person**

*Price excludes sales tax & 20% service charge. Menu prices are subject to change.*

# **THE HAPP INN** *Private Events*

## **Beverage Packages**

### **BEER & WINE PACKAGE**

#### **HOUSE SELECTIONS**

2 hours 18.95 per person  
3 hours 22.95 per person  
4 hours 26.95 per person

#### **PREMIUM SELECTIONS**

2 hours 22.95 per person  
3 hours 26.95 per person  
4 hours 30.95 per person

### **LIQUOR, BEER & WINE PACKAGE**

#### **HOUSE SELECTIONS**

2 hours 21.95 per person  
3 hours 25.95 per person  
4 hours 29.95 per person

#### **PREMIUM SELECTIONS**

2 hours 25.95 per person  
3 hours 29.95 per person  
4 hours 33.95 per person

#### **SUPER PREMIUM SELECTIONS**

2 hours 29.95 per person  
3 hours 33.95 per person  
4 hours 37.95 per person

### **HOSTED BAR**

Beer, wine & cocktails are charged on a consumption basis. Inquire about individual drink prices.

### **CASH BAR**

All guests will pay for individual drinks. \$75 bartender fee applies

### **PACKAGE BARS**

Priced per guest by the hour. Includes non-alcoholic fountain drinks.



# THE HAPP INN

*Private Events*

## Beverage Packages

### BEER & WINE PACKAGES

#### HOUSE SELECTIONS

2 hours 20.95 per person  
3 hours 24.95 per person  
4 hours 28.95 per person

#### PREMIUM SELECTIONS

2 hours 28.95 per person  
3 hours 32.95 per person  
4 hours 36.95 per person

### LIQUOR, BEER & WINE PACKAGES

#### HOUSE SELECTIONS

2 hours 24.95 per person  
3 hours 28.95 per person  
4 hours 33.95 per person

#### PREMIUM SELECTIONS

2 hours 27.95 per person  
3 hours 32.95 per person  
4 hours 37.95 per person

#### SUPER PREMIUM SELECTIONS

2 hours 38.95 per person  
3 hours 43.95 per person  
4 hours 48.95 per person

### HOSTED BAR

Beer, wine & cocktails are charged on a consumption basis.  
Inquire about individual drink prices.

### CASH BAR

All guests will pay for individual drinks. \$75 bartender fee applies

### PACKAGE BARS

Priced per guest by the hour. Includes non-alcoholic fountain drinks.

Price excludes sales tax & 20% service charge. Menu prices are subject to change.

# THE HAPP INN

*Private Events*

## Premium Dinner Menu





## Premium Dinner Menu

\$55.00 PER PERSON

Family Style or Plated

### APPETIZERS

CHOOSE THREE

#### Freddy's Famous Guacamole

Tortilla Chips

#### Parmesan & Spinach Stuffed Mushrooms

Topped with White Wine Butter Sauce

#### Smoked Salmon Canope

Served on a Phyllo Crisp

#### Herbed Hummus

Red Peppers, Jicama, Cucumbers & Carrots

#### Warm Spinach & Artichoke Dip

Pita Chips

#### Cheese Quesadillas

Chihuahua Cheese, Sour Cream & Salsa Verde

#### Honey Glazed Shrimp Skewers

Sweet & Spicy Gulf Shrimp

#### Bourbon Beef Tenderloin Skewers

Knob Creek Bourbon

#### Teriyaki Chicken Skewers

#### Bruschetta

Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil & Balsamic Vinegar

#### Wood Fired Flatbreads

Margarita, Pepperoni or Spinach & Goat Cheese

#### Shrimp Ceviche Spoons

Acapulco Style

#### Tuna Tartar

Served on a Jicama Chip

### SALADS

CHOOSE ONE

#### House Salad

Romaine Lettuce, Tomatoes, Cucumber, Carrots, Red Onion & Herb Vinaigrette

#### Hearts of Palm Salad

Baby Arugula, Blood Orange Segments, Avocado & Champagne Vinaigrette

#### Mixed Greens Salad

Danish Bleu Cheese, Apples, Candied Walnuts & Basil Vinaigrette

#### Caesar Salad

Grated Parmesan, Croutons & Caesar Dressing

#### House Chopped Salad

Romaine Lettuce, Tomatoes, Cucumbers, Carrots, Red Onion, Swiss Cheese & White Balsamic Vinaigrette

#### Fresh Peeky-Toe Crab & Avocado Salad

Butter Lettuce, Citrus Supremes, Chipotle Aioli & Tarragon-Dill Vinaigrette

### SIDES

CHOOSE TWO

Creamed Spinach, Mashed Potatoes, Roasted Potatoes, Balsamic Glazed Mushrooms, Parmesan Mashed Potatoes, Glazed Carrots, Green Beans, Vesuvio Potatoes, or Wood Oven Roasted Zucchini

### ENTREES

CHOOSE THREE

#### Chicken Marsala

Marsala Mushroom Wine Sauce

#### Herb Roasted Chicken

Wood Fired with Fresh Herbs

#### Chicken Vesuvio

Peas, Roasted Red Peppers & Rosemary White Wine Sauce

#### Chicken Picatta

Lemon-Caper Butter Sauce

#### Chicken En Guajillo

Creamy Red Pepper Sauce

#### Lake Superior White Fish

Lemon-Caper Butter Sauce

#### London Broil

Au Jus

#### Grilled Tuna Steak

Ratatouille Drizzled with Balsamic & Basil Oil

#### Tilapia Picatta

Lemon-Caper Butter Sauce

#### Tilapia a la Veracruz

Avocado & Pico De Gallo

#### Parmesan Crusted Tilapia

Lemon Butter

#### Seasonal Risotto

Seasonal Vegetables & Parmesan Cheese

#### Cheese Ravioli Gratin

Tomato Cream & Parmesan Cheese

#### Rigatoni Agli Olio

Broccoli, Sun-dried Tomato, Garlic, & Extra Virgin Olive Oil

#### Spaghetti & Meat Balls

Marinara Sauce

#### Grilled Atlantic Salmon

Cucumber Slaw

#### Crab Cakes

Roasted Corn, Jicama & Black Bean Salad with Dijonnaise

#### Chicken Parmesan

Panko Crusted Pounded Chicken Breast, Mozzarella Cheese, Marinara Sauce

#### General Happ's Fried Chicken

Broasted to Perfection!

#### Tilapia Vesuvio

Peas, Roasted Red Peppers & Rosemary White Wine Sauce

#### Grilled 7oz. Filet Mignon

Red Wine Reduction

#### Grilled Ribeye

Demi-Glace (Add \$5 Per Person)

#### Grilled Mahi-Mahi

Cilantro & Lime Marinated with Mango Pico de Gallo & Salsa Verde

### All Turf Can Surf...

8oz Lobster Tail (Add \$10 Per Person)

### DESSERTS

CHOOSE ONE

Chocolate Tamale, Crème Brulee, New York Style Cheesecake, H-apple Streusel Pie, Chocolate Mousse, Chocolate Decadence Cake, Carrot Cake, Key Lime Pie, Churros, or Shortcake with Seasonal Compote