



MCCAMLY PLAZA HOTEL

Plated Dinner Menu Options

Dinner Salad

*Garden greens with tomatoes, carrots,
Onion and cucumbers with house dressing*

or

*Traditional Caesar salad with sourdough croutons and
Freshly grated parmesan threads*

Gourmet Dinner Salads

The following salads additional \$3.00 per person

*Grilled marinated asparagus on mesclun with
balsamic & garlic vinaigrette dressing*

*Field greens with blue cheese, dried cherry, toasted pecans
& cherry vinaigrette dressing*

*Baby spinach with smoked gouda, toasted pine nuts,
& warm bacon dressing*

*Tomato slices and fresh mozzarella with basil leaf, cracked pepper
& balsamic vinaigrette dressing*

*Petite greens with mandarin orange slices, almonds,
julienne carrots & Sesame dressing*

Plated Dessert Options

Bread Pudding with Caramel Sauce

Berry Cobbler

Strawberry Shortcake

Key Lime Pie

Chocolate Cake with a Raspberry Coulis

Assorted Flavored Mousses

Three Layer Carrot Cake

Lemon Mist Cake

Cheesecake

Seasonal Fruit Pies

Upgraded Dessert Options

The following desserts additional \$3.00 per person

Tiramisu

Caramel Apple Cheesecake

Bailey's Cheesecake

Turtle Cheesecake

All prices subject to a 20% taxable service charge and 6% sales tax.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



McCAMLLY PLAZA HOTEL

Plated Dinner Menu Options

Entree Selections

Forest mushroom chicken roulade with cherry port demi glace
\$28.00 per person

*Chicken roulade with asparagus and chardonnay tarragon
wine sauce*
\$28.00 per person

*Champagne chicken dusted in parsley and paprika
with champagne sauce*
\$28.00 per person

Grilled supreme of chicken with sun dried tomato & basil sauce
\$28.00 per person

Sautéed chicken with mushroom marsala sauce
\$28.00 per person

Broiled whitefish with lemon chive sauce
\$28.00 per person

Herb seared salmon with pommery mustard sauce
\$28.00 per person

"Pepper loin" medallion with bleu cheese sauce
\$30.00 per person

Roasted garlic marinated sirloin with onion jus
\$30.00 per person

Grilled filet of beef with bordelaise sauce
\$40.00 per person

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Plated Dinner Menu Options (cont.)

Entree Selections

Herb seared salmon with pommery mustard sauce & supreme of chicken

\$35.00 per person

6 oz. filet of beef with bleu cheese walnut tapenade & champagne chicken

\$39.00 per person

8 oz. Grilled filet of beef & 8 oz. lobster tail

\$55.00 per person

Each entrée is served with:

Chef's seasonal accompaniments, rolls with butter,

Pastry Chef's selection of assorted desserts,

Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea

**If two (2) or more entrees are selected,
the price of the higher priced entrée
will be charged for all meals.*

Wine Tasting Dinner Options

*We will be happy to custom create a wine tasting dinner
for your special event*

From 4 Course Menus Up to 7 Course Menus

Starting at \$60.00 per person

4 Course Menu Would Include:

Appetizer, Salad, Sorbet, Entrée, Dessert, & Coffee

Paired Wine with Each Course

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Dinner Buffet Options

The Grand Buffet

Each buffet includes:

*Soup of the day
Traditional Caesar salad with sourdough croutons
& freshly grated parmesan cheese threads
Pesto and balsamic marinated vegetable display
Penne pasta salad with shrimp and creamy dressing
Chef's seasonal vegetable and starch accompaniments,
Rolls with butter,
Pastry Chef's selection of assorted desserts,
Fresh roasted coffee, decaffeinated coffee, herbal tea & iced tea*

Entree Selections

*Forest mushroom chicken roulade with cherry port demi glace
Asparagus chicken roulade with chardonnay tarragon wine sauce
Grilled supreme of chicken with sun dried tomato & basil sauce
Sautéed chicken with mushroom Marsala sauce
Pan roasted pork loin with oven dried fruit medley
Broiled whitefish with lemon chive sauce
Herb seared salmon with pommery mustard sauce
Roasted garlic marinated sirloin with onion jus
Grilled sirloin with sauce bordelaise*

2 entrée \$29.95 per person

3 entrée \$31.95 per person

**Additional \$5.00 per person charge for
a buffet of less than 50 people.*

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