

DINNER COMBINATIONS

Served with a Salad, Chef's Choice Fresh Vegetable, and Rolls with Butter. Prices listed are per person.

Barrel-Cut Top Sirloin and North Atlantic Salmon | \$38.00

6 oz. Barrel Cut Top Sirloin with Cabernet Demi-glace
5 oz. Baked North Atlantic Salmon with Arrabbiata Sauce
Served with Herb Roasted Red Potatoes

Barrel-Cut Top Sirloin and Walleye | \$36.00

6 oz. Barrel Cut Top Sirloin with Cabernet Demi-glace
4 oz. Baked Walleye topped with Sauteed Kale and Tomato served with Lemon and Tartar Sauce
Served with Herb Boursin Mashed Potatoes

Champagne Chicken and Grilled Shrimp | \$33.00

6 oz. Lightly Breaded Seasoned Breast of Chicken with Champagne Sauce
Four Grilled Shrimp
Served with Basmati Rice

Grilled Chicken and Ricotta Stuffed Shells | \$30.00

6 oz. Grilled Chicken Breast
Ricotta Stuffed Shells with Pomodoro Sauce

**V - Vegetarian | VE - Vegan
GF - Gluten Free**

The DECC strives to be flexible in order to accommodate many dietary requests.
Please discuss your attendees' needs with your Event Planner.