

# OCEAN DUNES CONFERENCE CENTER

## *Individually Plated Dinners*

Each includes Fresh Baked Dinner Rolls, Butter, Regular & Decaf Coffee & Freshly Brewed Iced Tea

### *Salad*

(Select one to be served to all of your guests)

Tossed Medley of Greens with julienne vegetables served with assorted Dressings  
or

Caesar Salad with Croutons and Parmesan Cheese served with Caesar Dressing

### *Main Entrée*

(Select one to be served for all of your guests)

Oven Roasted Prime Rib served with Natural Au Jus & Horseradish Cream  
(\$26.95 per person++)

Beef Tenderloin Medallions with a Black Peppercorn & Herb Rub, with Red Wine Mushroom Sauce  
(\$24.95 per person++)

Grilled Filet Mignon with Cabernet & Thyme Sauce  
(\$26.95 per person++)

Pepper Seared New York Strip with Dijon & Brandy Glaze  
(\$26.95 per person++)

Roasted Pork Tenderloin with Spice Rib  
(\$22.95 per person++)

Marinated, Grilled Herb Crusted Salmon with Citrus Glaze  
(\$25.95 per person++)

Rock Shrimp, Bay Scallops and Grilled Vegetables Tossed in a Lobster Cream Sauce  
(26.95 per person++)

Chicken Cordon Bleu with light crème sauce  
(\$21.95 per person++)

Herb Dressing Stuffed Chicken Breast with Garlic & Parmesan Cream Sauce  
(\$19.95 per person++)

Dual Entrée Plated Dinners, Vegetables, Starches & Dessert  
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# *Individually Plated Dinners Continued*

## *Dual Entrée Plated Dinners*

Each plated dinner has a 4oz serving of each (2) selected meat entrées.

*Select two of the following to be served to all of your guests.*

Stuffed Baked Flounder  
Grilled Chicken Breast with Lemon Crème Sauce  
Roasted Pork Tenderloin with Spice Rub  
Chicken Cordon Bleu  
Beef Tenderloin Medallions with Red Wine Mushroom Sauce  
Oven Roasted Prime Rib  
Petite Filet with Bourbon Spice Rub  
Mahi-Mahi  
Grilled Shrimp- Cajun Style or Southern Style

(\$32.75 per person ++)

*Select Vegetable, Starch & Dessert for Individually Plated Dinner & Dual Entrée Plated Dinner.*

## *Vegetables and Starch*

(select one vegetable and one starch to be served to all of your guests)

Mixed Vegetable Medley   Broccoli with Lemon Butter   Broccoli with Cheese Sauce   Peas with Pearl Onions  
Honey Glazed Carrots   Acorn Squash   Southern Style Green Beans   Green Beans with Red Peppers  
Rice Pilaf   Oven Roasted Potatoes   Baked Potato   Homemade Creamy Mashed Potatoes

## *Desserts*

(select one to be served to all of your guests)

Strawberry Short Cake  
Pumpkin Pie  
Sweet Potato Pie  
Double Deep Chocolate Cake  
Lemon Pie  
Chocolate Cream Pie  
Carrot Cake  
Cheese Cake