

\$100 Pharmaceutical Dinner

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

SOUP OR SALAD (CHOOSE ONE OPTION)

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Tomato Basil Bisque *Parmesan Cracker*

MAIN (PICK THREE OPTIONS)

Filet Mignon

8oz USDA Prime, Hand Cut Daily

Alaskan Salmon

Lemon

Iowa Pork Chop

12oz Natural Duroc

Roasted Chicken

Marsala Demi Glace

Risotto (V)

Seasonal Vegetables, Parmesan

SIDES

Garlic Smashed Potatoes, Seasonal Vegetables

Add Lobster Mac and Cheese for an additional \$6 per person

Sides served Family-style

DESSERT (CHOOSE ONE OPTION)

Chocolate “Naughty” Cake

Chantilly Cream, Strawberry Coulis

Warm Sticky Toffee Pudding Cake

Vanilla Ice Cream, Butter Scotch

Pricing is Inclusive of Coursed Meal, Two (Max) House Wines or Beers, Soft Drinks, Tax and Gratuity — *Audio Visual Fees and Room Rental are Excluded from Set Pricing.*

****Menu Selections are required no less than 72 hours prior to event****

\$115 Pharmaceutical Dinner

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

RECEPTION (CHOOSE ONE OPTION)

• Vegetable Crudit  • Artisan Cheese Platter

SOUP & SALAD (CHOOSE TWO OPTIONS)

Traditional Spencer’s Salad *Hot-House Greens, Asian Pears, Spiced Walnuts, Blue Cheese and Balsamic Vinaigrette*

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Tomato Basil Bisque *Parmesan Cracker*

MAIN (PICK FOUR OPTIONS)

Filet Mignon

8oz USDA Prime, Hand Cut Daily

Alaskan Salmon

Lemon

Iowa Pork Chop

12oz Natural Duroc

Roasted Chicken

Marsala Demi Glace

Risotto (V)

Seasonal Vegetables, Parmesan

Elk Bolognese

Pappardelle Pasta, Arugula, Parmesan

SIDES

Garlic Smashed Potatoes, Seasonal Vegetables, Saut ed Mushrooms

Add Lobster Mac and Cheese for an additional \$6 per person

Sides served Family-style

DESSERT (CHOOSE TWO OPTIONS)

Chocolate “Naughty” Cake

Chantilly Cream, Strawberry Coulis

Warm Sticky Toffee Pudding Cake

Vanilla Ice Cream, Butter Scotch

Red Velvet Cheesecake

Cr me Brulee

Vanilla Bean

Scoop of Ice Cream or Sorbet

Pricing is Inclusive of Coursed Meal, Two (Max) House Wines or Beers, Soft Drinks, Tax and Gratuity — *Audio Visual Fees and Room Rental are Excluded from Set Pricing.*

****Menu Selections are required no less than 72 hours prior to event****

\$125 Pharmaceutical Dinner

**All Meals Begin with Service of Locally Crafted Bread and Whipped Butter*

RECEPTION

• Jumbo Prawns • Artisan Cheese Platter

SOUP & SALAD (CHOOSE TWO OPTIONS)

Traditional Spencer's Salad *Hot-House Greens, Asian Pears, Spiced Walnuts, Blue Cheese and Balsamic Vinaigrette*

50/50 Caesar *Hearts of Romaine, Baby Kale, Torn Croutons, Aged Parmesan, Caesar Dressing*

Iceberg Wedge *Tomato, Candied Bacon, Bleu Cheese*

Tomato Basil Bisque *Parmesan Cracker*

MAIN (PICK FOUR OPTIONS)

Filet Mignon

8oz Hand Cut Daily

Spencer's Ribeye

14 oz USDA Prime

Iowa Pork Chop

12oz Natural Duroc

Chilean Sea Bass

Lobster Cream Sauce

Roasted Chicken

Marsala Demi Glace

Elk Bolognese

Pappardelle Pasta, Wild Arugula, Parmesan

SIDES

Garlic Smashed Potatoes, Seasonal Vegetables, Sautéed Mushrooms

Sides served Family-style

DESSERT (CHOOSE THREE OPTIONS)

Chocolate "Naughty" Cake

Chantilly Cream, Strawberry Coulis

Warm Sticky Toffee Pudding Cake

Vanilla Ice Cream, Butter Scotch

Red Velvet Cheesecake

Crème Brulee

Vanilla Bean

Scoop of Ice Cream or Sorbet

Pricing is Inclusive of Coured Meal, Two (Max) House Wines or Beers, Soft Drinks, Tax and Gratuity — *Audio Visual Fees and Room Rental are Excluded from Set Pricing.*

****Menu Selections are required no less than 72 hours prior to event****

A 21% service charge, 3% Admin Fee and applicable taxes will be applied to all private events.