

Salads

Autumn Harvest: *Mixed baby greens, toasted pecans, dried cranberries, and orange segments; served with citrus vinaigrette.*

Wedge Salad: *Apple-wood smoked bacon lardons, crumbled gorgonzola cheese, grape tomatoes, and House blue cheese dressing.*

Deco House Salad: *Baby greens, toasted almonds, dried cranberries, feta crumbles, and House vinaigrette.*



Beef Entrées

Beef Burgundy: *Slowly-cooked and thinly sliced; served with flavorful jus.*

Classic Short Ribs: *With red wine sauce*

Tenderloin Carving Station: *Rubbed with sea salt and fresh herbs, perfectly roasted, and carved by our experienced staff. Served with your choice of horseradish cream or chimichurri sauce.*

Fall Inspirations

Seafood Entrées

Roasted Salmon Florentine: *Oven-roasted salmon in our roasted garlic and spinach cream sauce.*

Cold-Smoked Salmon Platter: *served with herbed remoulade, baby pickles, egg whites, minced shallot, fresh lemon wedges, and assorted crisps.*

Chicken Entrées

Bourbon-Glazed Chicken: *Roasted in our House honey-bourbon glaze and bacon lardons.*

Chicken Cacciatore: *Quartered and slowly-cooked in a sauce of Italian herbs, fresh garlic, and San Marzano tomatoes.*

Chicken Florentine: *Roasted garlic and spinach cream sauce topped pan-roasted chicken breasts.*

Herb Encrusted Chicken Quarters: *Roasted with seasonal fresh herbs, garlic, and olive oil.*

Pork Entrées

Pepper Crusted Tenderloin: *Medallions with mushroom demi.*

Rosemary Garlic Pork Loin: *Roasted with fresh rosemary, garlic, and a splash of dry white wine.*

Slowly-Roasted Pork Shoulder: *Fork tender; served with carrots, onions, and roasted garlic.*

Side Dishes

Seasonal Vegetable Medley; Green Beans Almandine; Roasted Sweet Corn Succotash; Wild Rice Pilaf; Broccoli and Cauliflower Gratin; Deco's Famous Baked Beans; Roasted Garlic Mashed Potatoes; Bowtie Pasta with Garlic Cream Sauce; Roasted Sweet Potato Mash; Deco Mac and Cheeses
Ask how our team can make most offerings an interactive bar or station.