

Salads

Summer Inspirations

Deco House Salad: *Mixed baby greens, toasted almonds, dried cranberries, and crumbled feta cheese. Served with our House vinaigrette.*

Wedge Salad: *Apple-wood smoked bacon lardons, gorgonzola crumbles, tomatoes. Served with House blue cheese dressing.*

Garden Salad: *Mixed greens, shredded carrots, red cabbage, grape tomatoes, crunchy sliced cucumbers, House-made garlic parmesan croutons, and ranch or Italian dressing.*



Beef Entrées

Beef au Jus
Slowly cooked and served with flavorful jus.

Beef Tenderloin Carving Station
Whole tenderloins rubbed with sea salt and fresh herbs then roasted to perfection. Carved individually for your guests by our experienced staff. Served with a choice of horseradish cream sauce or chimichurri sauce.

Pork Entrées

Pepper Crusted Pork Tenderloin
Sliced medallions served with wild mushroom demi.

Rosemary Garlic Pork Loin
Slowly-roasted with fresh rosemary, garlic, and a splash of dry white wine.

Chicken Entrées

Chicken Piccata: *Sautéed in a bright sauce of white wine, capers, fresh lemon, parsley, and butter.*

Bourbon-Glazed Chicken: *Roasted with our House honey-bourbon glaze and topped with apple-wood smoked bacon lardons.*

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

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

Seafood Entrées

Roasted Salmon Florentine:
In Our roasted garlic and spinach cream sauce.

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

On the Side

Seasonal Vegetable Medley

Green Beans Almandine

Roasted Sweet Corn Succotash

Buttered Sweet Corn

Sesame Garlic Snap Peas

House Baked Beans

Roasted Garlic Mashed Potatoes

Bowtie Pasta with Garlic Cream
Sauce

Ask how our team makes
many of our offerings
interactive stations