

# OCCASIONS AT CHABONES

## *5-course Sit-Down Menu*

All served with our Brie en Croute appetizer, special Cranberry & Candied Pecan Salad with a raspberry Vinaigrette, sorbet, appropriate starches & fresh vegetables, hot Rolls & Butter, coffee or tea and of course...Dessert!

*8 ounce Top Sirloin*  
*Chicken Roulade*  
*Garlic Crusted Chicken over Penne*  
*Herb Stuffed Pork Chop*

\$22.95 per person

*12 ounce Prime Rib*  
*Blackened Halibut*  
*Chicken Provencal*  
*Slow Roasted Short Ribs*  
*Double-cut Pork Chops with Applesauce*

\$26.95 per person

*Blackened Prime Rib*  
*Salmon Wellington*  
*Shrimp & Scallops Eva*  
*Veal Saltimbocca*  
*Tournedos of Beef*

\$29.95 per person

*Rack of Lamb with a Rosemary Reduction*  
*8 ounce Filet Mignon with Madeira & Béarnaise*  
*Veal Chantale with King Crab*  
*Roast Glazed Duck Breast over Risotto*  
*Filet Mignon & Crab stuffed Shrimp*

\$34.95 per person

*Australian Lobster - two 9 ounce tails*  
*Filet Mignon & Lobster*  
*26 oz Prime Rib & Lobster*

\$64.95 per person

Please select from just one of our specially priced menus to offer your guests. Your menu selection is due at least 5 days prior to your function to guarantee availability. Your exact entree count is due 48 hours prior to your event. Prices do not reflect a 8.85% sales tax or a 20% gratuity. If you don't see something that you may prefer, please be sure to inquire as our knowledge is quite extensive. We thank you for the opportunity to serve you. 928/854-5554