

# PLATED DINNER BANQUET OPTIONS

All Banquets include your choice of freshly brewed coffee, tea or soda.



## MENU ONE

### 1ST COURSE

Big Rock House Salad served with choice of dressing (Roasted Poblano Ranch, Honey Balsamic Vinaigrette & Russian)

### 2ND COURSE (choice of)

\*Sautéed Tilapia with Avocado Relish & Lemon Butter Cream. Served with Wild Rice Blend & Sautéed Mixed Vegetables.

Fire Grilled Chicken Breast. Served with Wild Rice Blend & Sautéed Vegetables

\*Grilled Tenderloin with a Peppercorn Demi-Glace. Served with Horseradish Mashers & Sautéed Baby French Green Beans

### 3RD COURSE

Housemade Apple Cobbler with Vanilla Bean Ice Cream



## MENU TWO

### 1ST COURSE (choice of)

Big Rock House Salad served with choice of dressing (Roasted Poblano Ranch, Honey Balsamic Vinaigrette & Russian)

Mixed Greens with Red Onion & Grape Tomatoes with choice of dressing (Roasted Poblano Ranch, Honey Balsamic Vinaigrette & Russian)

### 2ND COURSE (choice of)

\*Parmesan & Potato Crusted Tilapia Baked & served with Sage-Butter Cream Sauce, Wild Rice & Sautéed Vegetables

Pecan Breaded Chicken. Fried & topped with Cream Gravy. Garlic Whipped Potatoes & Sautéed Vegetables

\*Pan Seared Beef Tenderloin with Candied Shallot Demi-Glace. Served with Twice Baked Potato Casserole & Garlic Braised Broccoli

### 3RD COURSE (choice of)

Key Lime Pie with Raspberry Puree

Rockslide Brownie with Vanilla Bean Ice Cream

## MENU THREE

### 1ST COURSE (choice of)

The Rock Wedge – Iceberg Wedge topped with Bleu Cheese, Ranch dressing, Applewood Smoked Bacon, Diced Tomatoes, Red Onion & Danish Bleu Cheese Crumbles.

Chicken Tortilla Soup

Caprese Salad with Beefsteak Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil & Aged Balsamic Glaze.

### 2ND COURSE (choice of)

Rotisserie Pork Loin Chop. Slow Roasted & served with Honey-Thyme Glazed Carrots, Garlic Whipped Potatoes & Raspberry Chipotle sauce

Herb Roasted Rotisserie Chicken with Garlic Whipped Potatoes & Sautéed Vegetables

Grilled 8oz. Filet with Candied Shallot Demi-Glace. Served with Au Gratin Potatoes

\*Pan Seared Mahi Mahi with Caper Butter sauce & Fresh Scallions. Wild Rice Blend & Sautéed Vegetables.

### 3RD COURSE (choice of)

Frozen Frappuccino Pie

Big Rock Cheesecake with Strawberries

Key Lime Pie with Raspberry Puree

Please contact a member of our management staff for more details.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.