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DINNER

~Plated Dinners~

All dinners are served with choice of salad or house-made soup, freshly baked rolls, butter, freshly brewed regular & decaffeinated coffee, specialty hot teas, iced tea and assorted soft drinks.

Filet Mignon \$38 - Seasoned and grilled topped with a mushroom demi-glace; served with garlic mashed potatoes and grilled asparagus.

Oven-Roasted Prime Rib \$38 - Herb-rubbed and slow-roasted; served with garlic mashed potatoes and grilled asparagus; paired with sides of house-made creamy horseradish sauce and au jus.

Beef Bourguignon \$34 - Tender strips of beef medallions and mushrooms smothered in a rich Burgundy wine sauce; served over bow-tie pasta.

Steak Diane \$30 - Tender bistro beef medallions topped with sautéed onions and Madeira wine sauce; served with duchess potatoes and vegetables.

Boneless Beef Short Rib \$36 - Marinated and braised short rib topped with Bordeaux demi-glace, garnished with allumette carrots and celery; served with roasted fingerling potatoes and vegetables.

Osso Buco \$40 - Slow-roasted topped with a Port wine demi and garnished with gremolata; served with garlic mashed potatoes and vegetables.

BBQ Chicken \$26 - Pan-seared and baked boneless chicken breast topped with our house-made bbq sauce; served with roasted red-skinned potatoes and vegetables.

Boursin Cheese Chicken Breast \$26 - Pan-seared and baked boneless chicken breast topped with sundried tomatoes, artichokes and a creamy Boursin cheese sauce; served with Delmonico wild rice and vegetables.

Chicken Cacciatore \$26 - Pan-seared and baked boneless chicken breast topped with chunky tomatoes, sautéed bell peppers, onions and mushrooms; served with roasted rosemary red-skinned potatoes.

Chicken Marsala \$26 - Pan-seared and baked boneless chicken breast topped with Marsala wine and mushroom sauce; served with parmesan risotto and vegetables.

Chicken Piccata \$26 - Lightly breaded and baked boneless chicken breast topped with lemon caper sauce; served with parmesan risotto and vegetables.

Lemon Dill Salmon \$28 - Pan-seared and baked salmon fillet topped with creamy lemon dill sauce; served with artichoke risotto and vegetables.

Parmesan Crusted Salmon \$28 - Salmon fillet crusted in parmesan and baked topped with creamy parmesan sauce; served with garlic mashed potatoes and vegetables.

Tarragon Salmon \$28 - Marinated and baked salmon fillet topped with creamy lemon-tarragon sauce; served with Delmonico rice and vegetables.

Parmesan Sage Fried Pork Chop \$28 - Sage breaded and fried pork chop topped with creamy parmesan sauce; served with thyme roasted red potatoes and vegetables.

Baked Manicotti \$24 - Large pasta tubes filled with ricotta and mozzarella cheese topped with marinara sauce; served with freshly grilled vegetables.

Butternut Squash Ravioli \$24 - Butternut squash stuffed ravioli, topped with creamy Alfredo sauce and parmesan cheese; served with freshly grilled vegetables.

Wild Mushroom Ravioli \$24 - Wild mushroom stuffed ravioli, topped with creamy Alfredo sauce and parmesan cheese; served with freshly grilled vegetables.

Pasta Primavera \$24 - Penne pasta tossed with olive oil-lemon caper sauce, zucchini, yellow squash and carrots. Can be prepared with grilled chicken or grilled shrimp.