

Dinners include warm rolls, imported cheese and vegetable Crudités Display, your choice of salad, seasonal vegetables, choice of dessert, freshly brewed coffee and tea.

SALADS

Tangier Classic House Salad: A lettuce blend of fresh baby greens, Iceberg and Romaine lettuce garnished with cucumbers and grape tomatoes.

Tangier Caesar Salad: Hearts of Romaine tossed in our Balsamic Caesar dressing with garlic toasted croutons and parmesan cheese.

California Field Greens Salad: Field greens, arugula, and baby spinach topped with cinnamon roasted walnuts and served with a Raspberry Vinaigrette.

ENTREES

Oak Barrel Filet of Sirloin with Garlic Whipped Potatoes
Roasted Prime Rib Au Jus served atop Roasted Potatoes
Pan Seared Salmon with Tangier Rice Pilaf
Pistachio Crusted Chicken in a light Velouté with Roasted Red Skin Potatoes
Stuffed Pork Loin with Whipped Sweet Potatoes

DESSERTS

Chocolate Banana Bread Pudding Assorted Holiday Cheesecake Apple Cobbler

\$40 per person plus 20% service charge and tax