

Wellington Room March 18th through March 24th 2024

Monday 3/18 Reservation Only 5:30pm-6:30pm Table Service Delivery	Appetizer - Soup Of the Day or House Salad GF,DF,V,VG Entree #1- Roasted Chicken Legs with Mushrooms GF Entree #2- Citrus Dill Orange Roughy GF Sides - Baked Potato GF,DF,V,VG and Chef' Choice Vegetables GF,DF,V,VG Dessert - Chocolate Pudding GF,V
Tuesday 3/19 Reservation Only 5:30pm-6:30pm Table Service Delivery	Appetizer - Soup Of the Day or House Salad GF,DF,V,VG Entree #1- Swiss Steak Hoagie Sandwich with Onions GFA Entree #2- Shrimp Po Boy with Slaw GFA,DF Vegetarian Entree - Black Bean Burger GFA,DF,V,VG Sides- Tater Tots GF,DF,V,VG and Corn with Peas GF,DF,V,VG Dessert - Berry Bread Pudding v
Wednesday 3/20 Reservation Only 12pm-1pm Buffet Delivery	Appetizer -Soup Of the Day or House Salad GF,DF,V,VG Entree #1- Beef and Rice Stuffed Peppers GF,DF Entree #2- Fried Tilapia with Lemons and Capers GF Vegetarian Entree - Spinach Artichoke Flatbread GFA,V Sides- Roasted Sweet Potatoes GF,DF,V,VG and Steamed Carrots GF,DF,V,VG Dessert - Assorted Desserts v
Thursday 3/21 Reservation Only 12pm-1pm Buffet Delivery	Appetizer - Quinoa Tabbouleh Salad GF,DF,V,VG Entree #1 - Lamb and Beef Gyro DF Entree #2- Grilled Greek Marinated Chicken GF Vegetarian Entree - Falafel GF,DF,V,VG Sides - Turmeric Rice GF,DF,V,VG and Mediterranean Roasted Vegetables GF,DF,V,VG Dessert - Baklava v
Meal Options #3-#6 available ANY DAY GF-Gluten Free DF- Dairy Free V- Vegetarian VG- Vegan	#3 Seasonal Salad with choice Ahi Tuna GF,DF or Chicken Breast GF,DF or Tofu GF,DF,V,VG #4 Sirloin Steak GF,DF #5 Lemon Dill Salmon GF,DF #6 Vegan Cabbage Rolls with Quinoa GF,DF,V,VG Bake Potato and Yam are available by Request

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<p>Friday 3/22</p> <p>Reservation Only</p> <p>5:30pm-6:30pm</p> <p>Table Service</p> <p>Delivery</p>	<p>Becketwood March Birthday Bash Dinner</p> <p>Appetizer - Soup of the day or House Salad_{GF,DF,V,VG}</p> <p>Entree #1- Lemon Thyme Grilled Pork Chop _{GF,DF}</p> <p>Entree #2- Garlic Basil Tomato Barramundi _{GF,DF}</p> <p>Vegetarian Entree- Quinoa Cakes with Chickpea Salad_{GF,DF,V,VG}</p> <p>Sides - Rice Pilaf _{DF,V,VG} and Green Beans _{GF,DF,V,VG}</p> <p>Dessert - Chocolate Cherry Layer Cake _v</p>
<p>Saturday 3/23</p> <p>Reservation Preferred</p> <p>9am-10am</p> <p>Walk-ins Welcome</p> <p>Buffet</p> <p>Delivery</p>	<p>Appetizer - Fresh Fruit _{GF,DF,V,VG} Or Greek Yogurt _{GF,V}</p> <p>Entree #1 - Strawberry Chocolate Chip Pancakes _{GFA}</p> <p>Entree #2 - Ham and Cheese Egg Scramble _{GF}</p> <p>Vegetarian Entree - Feta, Spinach, Tomato Scramble _{GF,V}</p> <p>Sides - Hash-brown Patty _{GF,DF,V,VG} and Sausage Links _{GF,DF}</p> <p>Dessert - Assorted Pastries _v</p>
<p>Sunday 3/24</p> <p>Reservation Only</p> <p>12pm-1pm</p> <p>Buffet</p> <p>Delivery</p>	<p>Appetizer - Fresh Fruit _{GF,DF,V,VG} or House Salad_{GF,DF,V,VG}</p> <p>Entree #1- Monte Cristo Sliders _{GFA}</p> <p>Entree #2- Lemon Herb Breaded Cod</p> <p>Sides - Hash Brown Casserole _{GF,V} and Broccoli Blend_{GF,DF,V,VG}</p> <p>Dessert - Caramel Rolls _v</p>
<p>Meal Options #3-#6 available ANY DAY</p> <p>GF-Gluten Free</p> <p>DF- Dairy Free</p> <p>V- Vegetarian</p> <p>VG- Vegan</p>	<p>#3 Seasonal Salad with choice</p> <p>Ahi Tuna _{GF,DF} or Chicken Breast _{GF,DF} or Tofu_{GF,DF,V,VG}</p> <p>#4 Sirloin Steak _{GF,DF}</p> <p>#5 Lemon Dill Salmon _{GF,DF}</p> <p>#6 Vegan Cabbage Rolls with Quinoa _{GF,DF,V,VG}</p> <p>Bake Potato and Yam are available by Request</p>
<p>Questions?</p> <p>Call the Kitchen</p> <p>612-746-1010</p> <p>Email</p> <p>asavluk@becketwood.com</p>	<p><u>Regular Meal Prices</u></p> <p>Member - 14.00 Guest/Waiting List -17.00 Child -11.00</p> <p><u>Premium Meal Price</u></p> <p>Member -17.00 Guest/Waiting List - 20.00 Child -14.00</p> <p>Please Note all meals are Regular Price Unless Noted Premium</p>