

ALL DINNER SELECTIONS ARE SERVED WITH FRESHLY BAKED BREADS AND BUTTER, CHOICE OF SOUP OF THE MOMENT OR SALAD, CHEF'S SELECTION OF STARCH AND VEGETABLE, DESSERT AND FRESHLY BREWED COFFEE AND ICED TEA SERVICE

Salad Selections

Mixed Green Salad

Mixed greens and english cucumber robe, plum tomato and spun carrots

Caesar Salad

Romaine lettuce, toasted croutons, plum tomato, shredded parmesan cheese, house caesar dressing

Iceberg Wedge Salad

Crisp iceberg lettuce, diced english cucumbers, diced tomatoes and spun carrots

CHOICE OF DRESSING AVAILABLE FOR ALL SALAD SELECTIONS

Salad Upgrades

Pear, Apple and Smoked Gouda Salad

Mixed greens, pine nuts, pomegranate-sherry vinaigrette

Boston Bibb and Goat Cheese

Grape tomatoes, candied walnuts, roasted-garlic balsamic vinaigrette

Boccocini and Plum Tomato Salad

Romaine hearts, lemon, basil, roasted red pepper, cracked black pepper, extra-virgin olive oil

Salad upgrades \$2.00 per person additional

Plated Dinners

Three Cheese Stuffed Chicken \$25.00 per person

Stuffed chicken breast with spinach, artichoke, mushroom, parmesan, mozzarella and asiago cheeses with red pepper coulis

Caramelized Pecan Crusted Chicken \$23.00 per person

Smoked gouda mornay sauce

Seared Chilean Salmon \$27.00 per person

Cucumber relish and meyer lemon sauce

Rosemary Grilled Pork Tenderloin \$25.00 per person

8 oz local farmed pork with bing cherry sauce

Grilled Breast of Chicken \$23.00 per person

Wild mushrooms and roasted tomato coulis

Filet Mignon \$38.00 per person

Grilled baby portabella mushroom cap, roasted shallots and cabernet demi glace

Almond Crusted Tilapia \$26.00 per person

Twin filets, baby spinach, asparagus, and tomato saffron sauces

Slow Roasted Prime Rib of Beef \$34.00 per person

12 oz or prime rib with crimini mushrooms and au jus

Combination Dinners

Smoked Pepper Crusted Filet and

Roasted Shrimp

\$37.00 per person

Cabernet demi glace and lemon-butter sauce

Horseradish Crusted Filet and

Oven Roasted Chicken

\$37.00 per person

Wild mushroom demi glace and roasted tomatoes

Starch and Vegetable Upgrades

Mushroom-Parmesan Risotto

Classic Twice Baked Potato

Bleu Cheese, Yukon Gold Smashed Potatoes

Asiago Potato Gnocchi with Chive Cream

Jumbo Asparagus with Lemon Hollandaise

Butternut Squash Puree

Upgrades \$2.00 per person additional

Desserts

Lemon Torte

Vanilla cake, light lemon mousse served with raspberry sauce

American Beauty Chocolate Cake

Served with sugar candy and seasonal fresh berries

Peanut Butter Cream Pie

Cookie crust, peanut butter cream filling, whipped cream, caramel sauce, chocolate sauce and reescs pieces

Strawberry Pound Cake Martini

Cubed pound cake and macerated strawberries with light whipped cream served in a martini glass

New York Cheesecake

Served with fresh berries and sugar candy

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%).

MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.