

DINNER - \$35 per person

- ❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee
 - ❖ Guest Counts of 45+ must submit individual Course selections in advance
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Starters

Please select up to 2 choices

Mixed Greens

Mixed Greens with Teardrop Tomatoes, Shaved Parmesan & Red Wine Vinaigrette

Caesar Salad

Romaine Lettuce with Sourdough Croutons, Parmesan Cheese & Caesar Dressing

Fire Roasted Tomato Soup

Garnished with Sourdough Croutons

Gazpacho

(Seasonal May-September)

Entrées

Please select up to 3 choices

Vegetable Lasagna

Fresh Spinach & Roasted Tomato with Parmesan Reggiano Sauce

Chicken Penne Pasta

Penne Pasta with Grilled Chicken, Red Peppers, Asparagus, Whole Leaf Spinach & Light Cream Sauce

Herb Roasted Chicken

½ Roasted Chicken with Mashed Potatoes & Haricot Verts

Grilled Meatloaf

Housemade Meatloaf with Spicy Creole Sauce, Mashed Potatoes & Haricot Verts

Hanger Steak

Hanger Steak topped with Peppercorn Sauce with Mashed Potatoes & Haricot Verts

Grilled Salmon

Grilled Salmon over a bed of Goat Cheese & Asparagus Orzo with Red Pepper Coulis

Dessert

Please select up to 2 choices

Brownie a la mode

Belgian Chocolate Brownie with Vanilla Bean Ice Cream

Crème Brulee

Vanilla Custard with a Caramelized Sugar Top

Mango Mousse

Chilled Mango Mousse

Oreo Cheesecake

Traditional Cheesecake with a thick Oreo Crust & Raspberry Coulis

Seasonal Mixed Berries

Mixed Berries with Crème Fraiche