

DINNER - \$45 per person

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



Starters

Please select up to 2 choices

Caesar Salad

Romaine Lettuce with Sourdough Croutons, Parmesan Cheese & Caesar Dressing

Goat Cheese Salad

Mixed Greens, Diced Tomatoes, Pine Nuts, Crumbled Goat Cheese & Red Wine Vinaigrette

Mixed Greens

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

Fire Roasted Tomato Soup

Garnished with Sourdough Croutons

Gazpacho *(Seasonal, please inquire about availability before choosing)*

Entrées

Please select up to 3 choices

Shrimp Pomodoro with Linguini*

Linguini Pasta, Shrimp, Tomatoes, Basil, Fresh Mozzarella & Pomodoro Sauce

Corn & Asparagus Sauté

Lump Crab Cake and Sweet Mustard Cream Sauce

Herb Roasted Chicken

½ Roasted Chicken with Mashed Potatoes & Haricot Verts

Medallions of Tenderloin

3 Medallions of Tenderloin topped with a Bordelaise Sauce with Mashed Potatoes and Asparagus.

New York Strip Steak

New York Strip topped with Red Wine Demi-Glace with Mashed Potatoes & Sautéed Spinach

**Can be prepared without Shrimp upon request*

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

Oreo Cheesecake

Traditional Cheesecake with a thick Oreo Crust & Raspberry Coulis

Seasonal Mixed Berries

Mixed Berries with Crème Fraiche