

# 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

### Mixed Greens

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

### 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

### Fire Roasted Tomato Soup

Garnished with Sourdough Croutons

### Gazpacho (Seasonal May-September)

## Entrées

Please select up to 3 choices

### Shrimp Pomodoro with Linguini\*

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

### Herb Roasted Chicken

½ Roasted Chicken with Mashed Potatoes & Haricot Verts

### New York Strip Steak

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

### Medallions of Tenderloin

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

### Corn & Asparagus Sauté with Choice of

**Lump Crab Cake** and Sweet Mustard Cream Sauce

Or

**Grilled Swordfish** and Herb Butter Sauce

\*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

### Mango Mousse

Chilled Mango Mousse

### Oreo Cheesecake

Traditional Cheesecake with a thick Oreo Crust & Raspberry Coulis

### Seasonal Mixed Berries

Mixed Berries with Crème Fraîche