



All Occasions Sit Down

SALADS

(Choice of One)

Baby Romaine Hearts Salad

with Prosciutto de Parma, Olive and Sundried Tomato Tapenade, Grape Tomatoes and a White Balsamic Vinaigrette

Harvest Salad

Mixed Baby Lettuce, Cucumber, Enoki Mushrooms, Mandarin Oranges, Craisins with a Cranberry Balsamic Vinaigrette

Tricolore Salad

Arugula, Radicchio, Baby Lettuce, Mandarin Oranges, Raspberries, Craisins, Candied Almonds, Garnished with Corn Shoots with a White Balsamic Vinaigrette

Accompanied by Warmed Artisanal Dinner Rolls

ENTRÉES

(Choice of Two Entrees plus One Vegetarian)

Frenched Breast of Chicken with Madeira Wine Reduction

sautéed Portobello Mushrooms, Prosciutto, Roasted Red Peppers, Fontina Cheese, and Sage

Frenched Chicken Breast with Wild Mushroom and Goat Cheese

Potato Hash, Broccolini and Baby Vegetables

Roasted Organic Chicken with Thyme Jus
Garlic Mashed Potatoes and Baby Vegetables

Pan Seared Atlantic Salmon with Citrus Beurre Blanc

Heirloom Tomatoes, Mandarin Oranges
Almond Chive Rice and Baby Vegetables

Grilled Bone In Pork Chop

Apple & Raisin Compote, Caramelized Onions, Brown Sugar, Garlic Mashed Potatoes and Baby Vegetables

Vegetarian

Chef's Choice

AT ADDITIONAL COST

Eight Hour Braised Short Ribs in a Merlot Reduction \$6.95

Garlic Mashed Potato and Baby Vegetables

Orange Miso-Glazed Pan Seared Grouper or Snapper \$7.95

Almond Chive Rice and Baby Vegetables

DESSERT

Occasions Cake

Coffee & Decaffeinated Coffee
Traditional & Herbal Teas

Please see our upgrades for additional recommendations.

