



Chefs Dinner Served Tableside

Choose One Appetizer

Mezze Penne ala Vodka
Creamy Brie Cheese with Blueberry Compote and Crispy Water Crackers
Tomato and Mozzarella Tower, Balsamic Glaze
Mixed Green Salad with Red Wine Vinaigrette
Classic Caesar Salad with Shredded Parmesan & Croutons

Selection of Entrees

Baked Filet of Salmon with Artichokes, Capers & Lemon
Sautéed Breast of Chicken, Choice of Francaise, Piccata or Marsala Style
Grilled Breast of Chicken Bruschetta with Fresh Mozzarella & Balsamic Glaze
Grilled Boneless Pork Chops, Topped with Sweet & Hot Peppers, Onions, Garlic, Herbs & Olive Oil
Roast Tenderloin of Beef, Mushroom Demi (add \$3 per person)

All Entrees Served with Chef's Selection of Fresh Seasonal Vegetable, Potato and Dinner Rolls

Choose One Dessert

Pound Cake with Fresh Strawberries & Cream
Milk Chocolate Mousse
Coffee & Tea Service

Choose One Appetizer & One Dessert
Choose Three Entrées to Offer Your Guests

Menu Choices & Quantities must be finalized 10 days prior to event

\$25 per person
Sales Tax & 20% Gratuity Additional
Minimum of 25 Guests