



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 \$4 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

\$34 per person

Sales Tax & 20% Gratuity Additional

Minimum of 25 Guests