

Signature Dinner

**Salad**

**~Choose One~**

Mixed Organic Greens with Champagne Vinaigrette

Classic Caesar Salad with Homemade Croutons

Arugula & Fennel Salad with Red Onion, Dried Cranberries & Crumbled Blue Cheese with an Orange Tarragon Vinaigrette

Greek Salad with Tomatoes, Cucumber, Olives, Red Onion, Peppers, Feta Cheese, Fresh Oregano with

 Red Wine Vinaigrette over Baby Romaine Hearts.

**Appetizer**

**~Choose One~**

Lobster Ravioli

Fresh Mozzarella with Vine Ripe Tomatoes, Roasted Peppers and Fresh Basil

Baby Portabella Mushroom stuffed with Broccoli Rabe, Mozzarella, and Fennel Sausage

Sliced Melon wrapped in Aged Prosciutto

Mushroom Risotto

**Entree**

**~Choice of Three/Guests Choose One~**

Chicken Francese/Marsala/Piccata

Roasted Rosemary Chicken with Fresh Herb Jus

Chateaubriand with a Bordelaise Sauce

Chilean Sea Bass with a Lemon Thyme Butter Sauce

Dijon Herb Crusted Atlantic Salmon

All entrees are served with Garlic Mashed Potatoes and Grilled Asparagus

**Dessert**

**~Family Style ~**

Chocolate Dipped Strawberry, Crème Brule, Assorted Pastries & Fresh Fruit Display

Guest can provide cake – No cutting fee-

Coffee, Decaffeinated Coffee and Selection of Fine Teas

**Additional Charges: 20% Service Charge 7% Tax**