



# Three Course Plated Dinners

## Salad Selections

*(Please select your favorite)*

**Strawberry Fields** with Baby Greens, Sherry Vinaigrette, Strawberries, Almonds and Goat Cheese

**Lone Tree Caesar Salad** with Marinated Tomatoes, Croutons and Shaved Parmesan

**Cucumber Wrapped Baby Greens** with Marinated Tomatoes and Sherry Vinaigrette

**Greek Salad** with Tomatoes, Cucumbers, Feta Cheese, Artichokes, Red Onions and Herb Vinaigrette

**Baby Bleu** with Iceberg Lettuce, Tomatoes, Candied Walnuts, Bleu Cheese Crumbles

and Bleu Cheese Dressing

## Entrée Selections

*(Please select your two favorites)*

*(Guest counts must be received 14 days prior to your party)*

### **Roast New York Strip Loin**

*Demi-Glace with Roasted Mushrooms*

\$40.95

### **Pork Milano**

*Mushroom, Artichokes and a Creamy Parmesan Sauce*

\$32.95

### **Shrimp Scampi**

*Jumbo Shrimp in Garlic Butter*

\$40.95

### **Atlantic Salmon**

*Creamy Dijon Mustard Sauce*

\$40.95

### **Mushroom Chicken**

*Creamy Mushroom Sauce*

\$40.95

### **Chicken Piccata**

*White Wine, Lemon and Caper Sauce*

\$37.95

### **Butternut Squash Raviolis**

*Brown Butter Sauce and Fried Sage*

\$21.95

## Combo Plates

*(Please select your two favorites)*

**Steak, Prawns, Salmon and Chicken**

\$40.95

## Dessert Selections

*(Please select your favorite)*

**Crème Brûlée, Chocolate Decadence, Cheesecake with Cherry Sauce,**

**Bread Pudding, Tiramisu or Chocolate Mocha Mousse**

*All food and beverage is subject to a 20% service charge and 9% sales tax  
Menus and pricing subject to change without notice*