

THREE COURSE DINNER

\$62 PER PERSON

INCLUDES, SALAD, ENTREE, DESSERT

WARM BREAD WITH WHIPPED BUTTER

COFFEE, TEA, ICED TEA, SODA

SALAD MENU

TRADITIONAL CAESAR, CRISP ROMAINE, PARMESAN, FOCACCIA CROUTONS

OR

SIMPLE GREENS SALAD, CARROTS, CUCUMBERS AND BALSAMIC VINAIGRETTE

ENTREE MENU

FILET MEDALLIONS, TWO 4 OUNCE FILETS, RED WINE REDUCTION, POTATO AND SEASONAL VEGETABLE

ROASTED ATLANTIC SALMON, BUTTER TOASTED FREGOLA, ROASTED BRUSSELS SPROUTS, SAUTEED KALE, SWEET POTATO PUREE AND APPLE CIDER REDUCTION

CHICKEN SCALLOPINI, SAUTEED WITH LEMON AND WHITE WINE, TOPPED WITH CAPERS, SERVED WITH POTATO AND SEASONAL VEGETABLE

EGGPLANT ROLLATINI, RICOTTA, MOZZARELLA, BASIL, TOMATO SAUCE, SERVED OVER HOUSE MADE CAVATELLI MARINARA

DESSERT

ASSORTED MINI DESSERTS - SERVED FAMILY STYLE

MASCARPONE CHEESECAKE

FLOURLESS CHOCOLATE CAKE

LEMON TARTLET