

# FOUR COURSE DINNER

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\$74 PER PERSON

INCLUDES APPETIZER, SALAD (SELECT ONE), ENTREE, DESSERT

WARM BREAD WITH WHIPPED BUTTER

COFFEE, TEA, ICED TEA, SODA

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## **APPETIZER**

POACHED SHRIMP & CRAB CAKE, CHIVE AIOLI AND COCKTAIL SAUCE

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## **SALAD MENU** (SELECT ONE)

TRADITIONAL CAESAR, ROMAINE, PARMIGIANO, FOCACCIA CROUTONS

**OR**

SIMPLE GREENS SALAD, CARROTS, CUCUMBERS AND BALSAMIC VINAIGRETTE

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## **ENTREE MENU**

FILET MIGNON, 8 OZ CENTER CUT FILET, 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 FRANCESE, LEMON BUTTER SAUCE, POTATO AND SEASONAL VEGETABLE

RICOTTA GNOCCHI, WILD MUSHROOMS AND TRUFFLE CREAM

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## **DESSERT**

ASSORTED MINI DESSERTS - SERVED FAMILY STYLE

MASCARPONE CHEESECAKE

FLOURLESS CHOCOLATE CAKE

LEMON TARTLET