



PHOEBE'S SEASONAL PRE-SET DINNER MENU

FIRST COURSE CHOICES

CLASSIC GREENS *V, GF*
mixed greens, cucumber, tomato,
house vinaigrette

CAESAR SALAD
crisp romaine, garlic croutons,
asiago, house made caesar dressing

ENTRÉE CHOICES

MAPLE BOURBON GLAZED SALMON *GF*
wild rice pilaf, haricot verts, apple fennel slaw

STATLER CHICKEN BREAST *GF*
smashed yukon gold potatoes, brussels sprouts, baby carrots, lemon-garlic pan sauce

SWEET CHILI SHRIMP
autumn vegetable stir fry, toasted sesame seeds, mae ploy glaze

ROAST PORK LOIN *GF*
brussels sprouts, baby carrots, smashed yukon gold potatoes, apple demi-glace

VEGETABLE CURRY *VEGAN*
sweet potatoes, cauliflower, chickpeas, stewed spiced tomatoes, wild rice pilaf, spinach

GRILLED SIRLOIN STEAK *GF (additional \$3 per order)*
haricot verts, smashed yukon gold potatoes, horseradish dijon steak butter, demi-glace

BEVERAGES

SODA, ICED TEA & HOUSE BLEND COFFEE

\$30 PER PERSON (*salad & entrée*)
plus eight percent tax & twenty percent gratuity

DESSERT OPTIONS

CHOOSE FROM OUR REGULAR DESSERT MENU (*changes seasonally*) **\$8 each**

PLATTER OF ASSORTED COOKIES, BROWNIES & CHOCOLATE COVERED STRAWBERRIES
\$4 per person (*for entire group*) *please notify 3 days in advance*

PLATTER OF ASSORTED COOKIES, DESSERT BARS, CHOCOLATE COVERED STRAWBERRIES,
FRUIT TARTS, CREAM PUFFS, LEMON SQUARES & MINI CHEESECAKES (*chef's choice of assortment*)
\$6 per person (*for entire group*) *please notify 3 days in advance*

v-vegetarian GF-gluten friendly
Limit entrée selections to 3 choices for groups of 20 or more.
Please provide itemized entrée count 3 days prior to event for groups of 20 or more.