

DINNER SELECTIONS

Your plated dinner includes a starter of Salad or Soup, and Fresh Rolls and Butter.

SONOMA GREEN SALAD

With Cambenzola Cheese and Balsamic Walnut Vinaigrette

SPINACH SALAD

With Mandarin Orange Segments, Toasted Almonds and Honey Lemon or Poppy Seed Dressing

CRISPY HEARTS OF ROMAINE

With Candied Walnuts and Gorgonzola Cheese with Vinaigrette Dressing

CAESAR SALAD WITH BAY SHRIMP

Hearts of Romaine with Caesar Dressing

MEDITERRANEAN SALAD

Butter Lettuce, Feta Cheese, Greek Olives, Artichoke Hearts, Mushrooms and Tomatoes

SOUP DU JOUR

Entrée Selections are served with Seasonal Fresh Vegetables, Choice of Potato, Rice or Pasta

CHICKEN PICCATA

Boneless Breast of Chicken
Grilled with Lemon Caper Sauce

BREAST OF CHICKEN

With Wild Mushroom Sauce

SLICED ROASTED SIRLOIN OF BEEF

With Sautéed Mushroom Demi Glaze

PRIME RIB OF BEEF

Roasted to perfection, and served with Creamy Horseradish

FILET MIGNON

Cooked to perfection and served with a Mushroom Demi Sauce

Above prices do not include service charge and sales tax, currently at 23% & 8.5%, subject to change without notice

DINNER SELECTIONS

Continued

FILET OF SALMON

White Wine, Smoked Caper and Shallot Beurre Blanc Sauce

PENNE PASTA

With Chicken and Garden Vegetables

ASIAN STIR-FRY

Seasonal Vegetables and Tofu in a Ginger Sauce on a Bed of Steamed Rice
with Chicken or Beef

SEAFOOD FETTUCCHINE

Fettuccine Pasta with Scallops, Shrimp, Salmon, Tomatoes and Scallions
in a Tequila Lime Beurre Blanc Sauce

Your choice of dessert is served with Freshly Brewed Coffee and Assorted Teas

VEGETARIAN SELECTION

VEGETABLE STIR FRY

Seasonal Vegetables, Tofu and Mushrooms in a Ginger Sauce,
Served with Steamed Rice

PORTOBELLO & AVOCADO

Grilled Portobello Mushrooms, served with Avocado & Feta Cheese,
Roasted New Potato

BOW TIE PASTA

Bow Tie Pasta with Mushrooms, Asparagus, and
Tomato Basil Sauce

DESSERT

Chocolate Cake, Carrot Cake
New York Cheese Cake with Fruit Topping
Apple Betty, Fresh Fruit Tart
Häagen-Dazs Ice Cream - Vanilla, Chocolate or Strawberry

Note: All meal functions under 25 guests are subject to a minimum \$125.00 labor charge.

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