

Plated Dinner

Includes choice house salad or soup and dessert, freshly baked rolls and butter and iced tea, fresh brewed coffee and decaffeinated coffee

Dinner Entrees

Osso Buco Chicken

Braised in a Red Wine Sauce, Tomatoes, Onions, Yukon Gold Mashed
Potatoes, Broccolini, Baby Carrots
42

French Cut Pork Chop

Farm Premium Center Cut Chop, Roasted Multicolor Potatoes,
Asparagus, Port Wine Demi Glace
48

Atlantic Salmon

Grilled Atlantic Salmon, Rice Pilaf, Sautéed Fresh Mixed

Baby Vegetables

45

New York Sirloin

12 oz Grilled Premium New York Steak, Garlic Mashed Potatoes,
Sautéed Broccolini, Cognac Mushroom Sauce
49



Dinner Entrees, continued

Airline Chicken Breast

Pan Seared Chicken Breast, Cauliflower Mash, Broccolini, Tomato

Cilantro Beurre Blanc

45

Filet Mignon

Flat Top Seared Center Cut Beef Tenderloin, Rosemary, Fingerling

Potato, Sunburst Squash, Cabernet Wine Tarragon Demi

60



Plated Dinner Desserts

Tiramisu Cake

Classic Recipe from Italy Layered Between Marsala Wine and Espresso Soaked Chocolate Cake Topped with Extra Brute Cocoa Powder

Fresh Berries

Variety of Berries Drizzled with a Balsamic Vinegar Reduction Garnished with Fresh Mint

Chocolate and Kahlua Mousse

A Layer of Each, Chocolate and Kahlua Mousse

Chocolate Chambord Torte

Hazelnut Daquoise

Vanilla Bean Cheesecake

Swirled with Godiva Liquor Ganache

Chocolate Roulade

Filled with a Kahlua Cream and Coffee Extract