

# Plated Dinner

## PLATED DINNER MENU

### First Course

(Please Choose One)

#### TRI-COLOR SALAD

With Radicchio, Endive, Arugula, with a Shallot Dressing

#### ORGANIC FIELD GREEN SALAD

With Cucumber and Cherry Tomatoes Topped with a White Balsamic Vinaigrette

#### ROMAINE LETTUCE

With Semolina Croutons Topped with a Creamy Parmesan Dressing

### Entrée

(Please Choose Two Entrée Items)

#### HORSERADISH HERB CRUSTED SALMON

With a Dijon Beurre Blanc

#### FILET OF ATLANTIC SOLE

With a Lemon Butter Sauce

#### MARINATED SKIRT STEAK

With a Pinot Noir Reduction

#### SLOW ROASTED PRIME RIB

Served with Rosemary Au Jus and Creamed Horseradish

#### PAN SEARED CHICKEN BREAST

Served with Truffle Scented Wild Mushrooms with a Creamy Marsala Demi Glaze

#### BONELESS CHICKEN BREAST

Sautéed in a Lemon and White Sauce

**Each Entrée will be Accompanied by Our Chef's Selection of Starch and Fresh Vegetable, Fresh Baked Dinner Rolls and Butter.**

### Dessert

(Please Choose One)

#### NEW YORK STYLE CHEESECAKE

#### CHOCOLATE DECADENCE CAKE

#### CARROT CAKE

#### CUSTOM OCCASION CAKE

### Beverages

Freshly Brewed Coffee and Regular and Decaffeinated Coffee

Gourmet Teas Selection and Assorted Soft Drinks