



Sit-Down Dinner Receptions

Three courses begin at \$75.00 per person,
plus 18% service and 7.75% tax

Appetizers - Choose One

Crispy Crab Cakes with Mustard Aioli

Amaretto-Flambéed Tiger Shrimp with Coconut and Cream

Oysters Rockefeller with Sautéed Spinach and Grated Parmesan Cheese

Grilled Eggplant Roulades with Fresh Mozzarella, Prosciutto, and Balsamic Glaze

Fresh Melon and Prosciutto

Soup or Salad - Choose One

Roasted Butternut Squash Soup with Crème Fraiche

Mixed Greens with Roasted Croutons and Vinaigrette

Baby Lettuces with Orange, Candied Pecan, Edible Flowers, Toasted Croutons,
Cambozola Cheese and Reduced Cabernet Vinaigrette

Arugula with Wine Poached Pear, Pomegranate Seed, Gorgonzola, and Sherry Vinaigrette

Classic Caesar with Fresh Roasted Croutons

Baby Leaf Spinach with Mushrooms, Chopped Boiled Egg,
Slivered Red Onions, Roasted Croutons, and Hot Bacon Dressing

Butter Lettuce with Lemon Vinaigrette

Entrees - Choose Two

Grilled Salmon with Pinot Noir Sauce, Garlic Mashed Potatoes, and Vegetable Sauté

Roasted Chicken Roulades of Spinach and Pine Nut with Mango Chutney,
Brie Filled Polenta, and Grilled Vegetables

Grilled Pork Tenderloin with Dried Fruit Chutney,
Wild Rice Pilaf with Mushrooms and Toasted Almonds, and Grilled Vegetables

Osso Buco with Wine Reduction Sauce, Whipped Potatoes,
and Braised Red Swiss Chard (\$5.00 per person Supplement)

Fillet Mignon with Cabernet Demi-Glace, Whipped Yukon Gold Potatoes,
and Seasonal Vegetables (\$12.00 per person Supplement)

Or - One Combination Entree

Salmon with Pinot Noir Sauce and Chicken Roulades of Spinach
and Pine Nut with Mango Chutney, Garlic Mashed Potatoes,
and Seasonal Vegetable (\$5.00 per person Supplement)