

DINNER SELECTIONS \$42

Host: Please select 3 individually plated entrees. Pre-order is due 7 days prior to event.

All prices include coffee, iced tea, tax and gratuity.

~ FIRST COURSE ~

mixed baby greens topped with candied walnuts, dried cranberries and chevre
tossed in pear vinaigrette dressing

~ ENTREES ~

10oz New York Steak

10oz New York grilled and served with a peppercorn demi-glace
mashed potatoes and seasonal vegetables

Chicken Picatta

with a lemon caper sauce served with mashed potatoes and seasonal vegetables

Chicken Parmesan

parmesan crusted chicken breast topped with a rich marinara sauce
and melted provolone cheese served over linguine pasta

Pan Seared Salmon

pan seared 6oz salmon topped with with a lemon dill cream sauce
served with rice and seasonal vegetables

Grilled Swordfish

6oz grilled swordfish topped with pineapple salsa
served with rice and seasonal vegetables

Pasta Primavera

Penne pasta with zucchini, squash, cherry tomatoes, onions and mushrooms
tossed with a rich garlic cream sauce and parmesan cheese

~ DESSERTS ~

Select One Dessert for all guests. Prices include tax and Gratuity.

Ice Cream Sundae \$5

Chocolate Layered Cake (Sugar Free) \$7.50

Carrot Cake \$7.50

Solarium