

DINNER SELECTIONS \$44

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 greens, dried cranberries, chevre, candied walnuts
and a fresh pear vinaigrette dressing

~ ENTREES ~

New York Steak

10oz new york steak hand cut and grilled served with a rosemary demi-glace,
mashed potatoes and seasonal vegetables

Pork Chop

10 oz pork chop, garlic honey glazed topped with dried fruit chutney served with mashed potatoes
and seasonal vegetables

Roasted Airline Chicken

8oz oven roasted rosemary marinated airline chicken served with mashed potatoes and vegetables
topped with pan sauce

Pan Seared Salmon

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

Shrimp Scampi

5 prawns sauteed with garlic, tomatoes and spinach finished with a white wine sauce, served over linguine

Vegan Fusion Stir Fry

linguine, napa cabbage, snow peas, broccoli,
bell peppers and carrots tossed in a sweet soy sauce

~ DESSERTS ~

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

Ice Cream Sundae \$6 • New York Cheesecake \$11 • Lemon Cream Shortcake \$6 • Tuxedo Truffle Mousse Cake \$6