

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

Chicken Parmesan

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

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

Crusted Haddock

panko crusted 6 oz haddock oven roasted and topped
with a caper sauce served with rice and vegetables

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 \$8 • Carrot Cake \$8