



FAMILY STYLE DINNER: \$47.95

Assorted Artisan rolls with whipped butter

YOUR CHOICE OF ONE:

Chicken Pastina soup
Minestrone soup
Garden salad with our house vinaigrette

YOUR CHOICE OF PENNE WITH:

Tomato basil or Bolognese sauce

YOUR CHOICE OF TWO ENTREES:

Roasted rosemary chicken
Chicken scaloppini with mushroom wine sauce
Herb-breaded chicken breast with a fresh Marinara sauce
Herb-breaded chicken breast with a garlic, parsley, lemon sauce and a hint of capers
Roasted pork loin with a wild mushroom demi-glaze
Broiled Atlantic salmon with lemon dill sauce
Roast striploin of beef with au jus

YOUR CHOICE OF ONE STARCH:

Herb-roasted potatoes
Garlic mashed potatoes
Rice Pilaf

Seasonal vegetables

Freshly brewed coffee & assorted tea

PRICES ARE SUBJECT TO CHANGE: APPLICABLE TAXES AND GRATUITY

Customized menus and dietary options (dairy free, gluten free, vegetarian & vegan) are available upon request. Prices are based on a guest count of 20. To accommodate your request, services and cancellations must be made at least 72 hours in advance.







ENHANCEMENTS

Soup

Mushroom Bisque, Chicken Tortellini, Beef Barley *add \$3.50*

Salad

Caesar Salad

Crisp romaine lettuce with lemon, bacon, croutons, Parmesan cheese and creamy Caesar dressing *add \$4*

Spinach Salad

Spinach with red onion, tomato, crushed walnuts and balsamic vinaigrette *add \$5*

Arugula Salad

Arugula with baby spinach, Parmesan cheese, grape tomato and cilantro vinaigrette *add \$5*

Penne

Tomato basil or Bolognese *add \$5.50*

Tomato blush *add \$6.50*

Starch

Potato Dauphinoise
Sliced potatoes with cream, Emmental cheese and nutmeg
add \$2.50

Dessert

Old fashioned chocolate cake *add \$6.50*

New York Cheesecake with berry coulis *add \$6.50*

Creme brulee with fresh berries *add \$6.50*

Red Velvet cake with cream cheese icing *add \$7.50*

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PLATED DINNER

Assorted Artisan rolls with whipped butter

YOUR CHOICE OF ONE:

Chicken Pastina soup
Minestrone soup
Garden salad with our house vinaigrette

YOUR CHOICE OF ONE ENTREE:

Chicken scaloppini with mushroom wine sauce \$36.95

Grilled, marinated chicken breast with an herbed, lemon garlic sauce \$36.95

Seared supreme breast of chicken filled with cream cheese, spinach and mushrooms in a smoked paprika cream sauce \$39.95

Panko encrusted Atlantic salmon with roasted red pepper sauce \$40.95

Broiled Atlantic salmon with a lemon dill sauce \$40.95

Roast prime rib of beef au jus with Yorkshire pudding \$44.95

Roasted beef tenderloin with a rosemary demi-glaze \$57.95

YOUR CHOICE OF ONE STARCH:

Herb-roasted potatoes
Garlic mashed potatoes
Rice Pilaf

Seasonal vegetables

Freshly brewed coffee & assorted tea

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Salad

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Spinach Salad

Spinach with red onion, tomato, crushed walnuts and balsamic vinaigrette *add \$5*

Arugula Salad

Arugula with baby spinach, Parmesan cheese, grape tomato and cilantro vinaigrette *add \$5*

Penne

Tomato basil or Bolognese *add \$5.50*

Tomato blush *add \$6.50*

Starch

Potato Dauphinoise
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Dessert

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