

DINNER

STARTERS

Mixed Baby Greens – red onion, cucumber & tomato, champagne vinaigrette

Greek Salad – red onion, cucumber, tomato, Kalamata olives, feta, lemon thyme vinaigrette

Caesar – romaine, garlic herb croutons, parmesan

Spinach – roasted squash, feta, grapes, papaya vinaigrette

ENTRÉES

Chicken Au Sauvage – garlic, fresh herbs, lemon oil

Grilled Mahi-Mahi – green apple chutney & fresh citrus

Petite Filet – herb compound butter

Ratatouille – roasted eggplant, zucchini, squash, tomato, potato w/sweet pepper relish and fresh marinara sauce

ENTRÉES

Roasted Salmon – tomato coulis & olive tapenade, fresh herbs

Slow Roasted Pork Loin – fennel, Dijon, fresh herb crust w/apple sauce

New York Strip – roasted shallot demi-glace w/fresh herbs

ACCENTS

Farm Fresh Vegetable Mélange

Crushed Yukon Gold Potatoes – butter, parsley, chives

Roasted Marble Potatoes – fresh herbs

Grilled Broccolini

Seasoned Green Beans

Classic Herb Crusted Macaroni & Cheese

Saffron Rice Pilaf – sweet peas, sliced garlic, thyme & parsley

A decorative plate with a chocolate swirl pattern and fresh raspberries with mint leaves.

SWEETS

Fresh Baked Assorted Cookies

Chewy Chocolate Brownies

Medley of Dessert Bars