



Semi-Private Special Event

Minimum Requirement of 14 People

Pre-Selections Required 7 Days Prior to Event for 31 People or More

~First Course~

Freshly Baked French bread Rolls & Butter

Assorted Mixed Greens Salad with Tomatoes, Green Olives, and Sunflower Seeds
Tossed with House Dressing

~Second Course~

Plated and Served to Your Guests (Includes all 3 items)

Brie Cheese & Prosciutto Ham on Grilled Baguette
Leaf Spinach & Feta Cheese stuffed Jumbo Mushroom
Jumbo Shrimp with a Horseradish Cocktail Sauce

~Third Course~

Grilled Salmon with Plum Tomatoes, Capers, Olives, and Roasted Garlic

4 oz. Filet Mignon on Crispy Onion Straws with a Classic Burgundy Wine Sauce

Twin Breast of Chicken Pan Seared with Sliced Mushrooms, a Splash of Marsala Sauce

Linguini Pasta Tossed with a Stir Fry of Roasted Red Pepper, Asparagus, Leaf Spinach, Mushroom, and
Roasted Garlic

All Entrees Served with Steamed asparagus Spears & Sweet Potato Streusel. Excludes Pasta.

~Fourth Course~

Please Select One Dessert for all Your Guests

Chocolate Mousse, Cheesecake with Strawberries,
Vanilla Bean Ice Cream with Seasonal Berries or Caramel Sea Salt Pecan Tart

**** Wedding or Specialty Cake additional \$6.00 per Person****
(\$35.00 delivery charge may apply)

~Beverage~

Bon Appetit House Blend Regular or Decaffeinated Coffee, Hot Tea, Iced Tea

\$35.95 per Person

20% Service Charge and 7% Sales Tax will be Added to All Charges