



Plated Dinner

Pre-Selections Required 7 Days Prior to Event

~To Start~

Choose One Starter for All Guests

Cream of Asparagus Soup with Whole Wheat Croutons

Or

Assorted Lettuce & Greens Tossed with Cucumbers & Grape Tomatoes &
Tossed with a Light Burgundy Vinaigrette

Freshly Baked French Bread Rolls with Sweet Butter

~Entrée~

Chicken Marsala with Caramelized Shallots, Sliced Mushrooms & Marsala

Mahi Mahi Vera Cruz with Roasted Tomatoes, Olives, Capers, Garlic, and Extra Virgin Olive Oil

6 oz. Filet Mignon Grilled with a Sauce Béarnaise on Zucchini Crouton

Entrees Served with Oven Roasted Baby Creamer Potatoes & Asparagus Spears

~To Finish~

Choose One Dessert for All Guests

Key Lime Pie, Cheesecake Fritter with 3 Sauces, Bananas Foster Flambé or Tiramisu

~Beverage~

Bon Appetit House Blend Coffee Station with Whipped Cream, Lemon and
Orange Zest, Chocolate Morsels

Assorted Herbal Hot Tea with Lemon Wedges

\$39.95 per Person

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

April 2016