



Semi-Private Event

Special 3-Course Menu

To Start:

Garden Salad tossed with House Dressing
Served with Rolls & Butter

Entrée:

Pre-Selected Entrées Required 7 Days Prior to Event for Groups of over 30 people

Roasted Chicken Breast topped with Sweet Pecan Butter

Grilled Salmon with Cucumber Potato Salad with Bacon

5 oz. Petit Filet Mignon with Demi-Glace on Crispy Fried Onions

Portobello Mushroom Ravioli with Roasted Garlic, Asparagus & Parmesan Cheese

Dessert:

Chocolate Mousse

Beverage:

Coffee or Tea

\$34.95 per person

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

January 26, 2018