

Semi-Private Event
Special Four Course Menu

First Course

Freshly Baked French Bread Rolls & Butter
Assorted Mixed Greens Salad Tossed with House Dressing

Second Course

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

Mozzarella, Artichoke, & Sun-Dried Tomato with Basil Pesto
Genoa Salami rolled with Herb Cream Cheese
Jumbo Shrimp with a Horseradish Cocktail Sauce

Third Course

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 on Cucumber Potato Salad
5 oz. Petit Filet Mignon with Demi-Glace on Crispy Fried Onions
Portobello Mushroom Ravioli with Roasted Garlic, Asparagus & Parmesan Cheese

Fourth Course

Chocolate Mousse,

*** 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

\$39.95 per person

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

January 26, 2018