

THREE COURSE PLATED LUNCH AND DINNER

Choice of Soup, Salad, Entrée*, Warm Rolls & Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas. *If multiple entrees are selected, higher priced entrée will prevail. A \$100 Labor Fee will apply to all meal functions where final guarantee is less than 30 people. Prices are per person unless noted otherwise. A customary 8% taxable admin fee, 7% sales tax, and 13% service charge will be added.

Soups

Butternut Squash & Cranberry Bisque (Vegetarian)
Ginger Carrot Soup (Vegan/GF)

Salads

Baby Spinach, Strawberries, Craisins, Goat Cheese, Raspberry Vinaigrette (Vegetarian/GF)

Field Greens, Red Onion, Grape Tomato, Mandarin Orange, Balsamic Vinaigrette (GF)

Artisan Romaine, Parmesan Tuile, Croutons, Caesar Dressing

Entrées

Grilled Bruschetta Chicken Breast | \$38 (GF)

Chicken Napoleon | \$38 (GF)
Marinated Grilled Vegetables, Smoked Tomato Coulis

Baked Stuffed Chicken | \$38 (GF)
Spinach, Fresh Mozzarella, Roasted Red Peppers, Dijon Cream Sauce

Stuffed Pork Loin | \$38
Cornbread Stuffing, Apples, Bacon, Cranberries, Rosemary Pan Jus

Entrées (continued)

Basalmlc Apricot Pork Chop | \$40 (GF)

New York Strip | \$52 (GF)
Hand Cut, Caramelized Onions, Bleu Cheese Compound Butter

Grilled Angus Sirloin | \$44 (GF)
Pineapple Mango Salsa

Scallop Risotto | \$45 (GF)
Crispy Pancetta, Red Wine Reduction, Basil

Spinach Ravioli | \$34 (Vegetarian)
Florentine Cream Sauce, Roasted Tomato

Dessert (Choice of 1)

Tiramisu
Seasonal Cheesecake
Apple Crisp
Chocolate Mousse (GF)