



4 Course Sample Menu

To Start

CRISPY MUSHROOM PHYLLO TRIANGLES

Sautéed mushrooms, garlic, creamy cheese, and fresh dill wrapped in delicate, flaky phyllo dough and baked to golden perfection.

2nd Course

STRAWBERRY CHILI SALAD

Butter lettuce and fresh spinach in a creamy, sweet chili cilantro dressing, with slices of fresh strawberries, red onion, and candied pecans for a hint of sweetness and crunch.

Entree

BLUE CHEESE CRUSTED BEEF TENDERLOIN

A perfectly seared beef tenderloin, crusted with rich blue cheese and paired with a velvety Cabernet Sauvignon sauce. Served alongside creamy horseradish potatoes, crispy fried onions, and sweet maple-glazed carrots

To Finish

BLACK CAT LAGER CHOCOLATE CAKE

A decadent chocolate cake made with Paddock Wood Brewing's Black Cat Lager, drizzled with rich butterscotch sauce and topped with a smooth, dark chocolate frosting.