

Package A

\$44 pp + Tax + Gratuity. Includes Coffee, Tea, and Soft Drinks

First Course (select two)

Field Baby Greens with honey and balsamic dressing

Vegetable Quiche with herb dressing

Roasted Beet Salad with toasted sunflower seeds and grana padano cheese

Soup of ginger and organic carrot

Entrée (select three)

Sautéed Fillet Mignon with saffron rice and seasonal vegetables

Pan Seared Salmon with saffron rice and seasonal vegetables

Free Range Chicken Breast Milanese with fresh tomato and herb provensal

Pasta with House Made Pork Sausage with spinach and tomato in garlic olive oil

Pork Loin with apple normade and port wine sauce, red cabbage compote

Parmesan Chicken Breast with potato puree and roasted seasonal vegetables

Dessert (select one)

Grand Marnier Chocolate Mousse

Lemon Custard in a lemon shell

Mixed Fruit Bread Pudding with vanilla ice cream

Seasonal Fruit with crème Chantilly