

Parties

4 COURSES

First Courses

HORS D'OEUVRES

- CROSTINIS -
Olive Tapenade

White Bean & Tomato Bruschetta
Honey Whipped Goat Cheese
Garlic Toasted French Baguette

- SALADS -

Little Gem
Champagne Vinaigrette

Caesar
Signature Dressing

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ADD EXTRA APPETIZERS

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- 4 COURSE DINNER -

\$70 p.p Kids Menu \$35 p.p

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- Guests Choose -

**2 Passed Hors d'oeuvres
Salad, Entree & Dessert**

- EXTRAS -

Fried Calamari + \$9

Cocktail Meatballs, Bacon Jam + \$8

Hummus & Toasted Pita + \$5

Smoked Salmon Cucumber Wedges + \$11

Complimentary Fresh Flowers, Candlelit Tables

Main Course

ENTRÉES

STEAK FRITES

Bourbon Peppercorn Sauce

BONELESS ROAST HALF CHICKEN

Carrots, Potatoes, Lemon Chicken Gravy

GRILLED SALMON FILET

Ratatouille, Baby Arugula Pesto

CAMPANELLE SPRING PASTA(v)

Minted Peas, Cilantro Pesto

ORECCHIETTE PASTA ITALIAN SAUSAGE

Broccolini, Garlic, Roasted Heirlooms, Basil

Dessert

Godiva Chocolate Brownies
With Fresh Cream

Mini Lemon Cheese Cakes
With Blueberry Sauce

- **Guests Pairing** -

Any Drinks Package

Soft Drinks Tea & Coffee

Limited or Premium Open Bar