

# Parties

## DINNER PARTY

### - 4 COURSE MENU -

\$65 p.p Kids Menu \$35 p.p

- Pre Select -

2 Passed Hors d'oeuvres and a Salad  
Guests Can Choose Any Entree at Event

### 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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- Priced Per Person -

Fried Calamari + \$9

Cocktail Meatballs, Bacon Jam + \$8

Hummus & Toasted Pita + \$5

Smoked Salmon Cucumber Wedges + \$11

Complimentary Fresh Flowers, Candlelit Tables

### ENTRÉES

STEAK FRITES

Bourbon Peppercorn Sauce

BONELESS ROAST HALF CHICKEN

Carrots, Potatoes, Lemon Chicken Gravy

GRILLED SALMON FILET

Ratatouille, Baby Arugula Pesto

SPRING FARRO RISOTTO or CAMPANELLE PASTA(v)

Goat Cheese Mousse, Peas, Cilantro, Pesto

ORECCHIETTE PASTA ITALIAN SAUSAGE

Garlic, Basil, Roasted Heirlooms

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- DESSERT -

Godiva Chocolate Brownies  
With Fresh Cream

Mini Lemon Cheese Cakes  
With Blueberry Sauce

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- Select A Drinks Package -

Soft Drinks Tea & Coffee

3 Hour Limited Open Bar

3 Hour Premium Open Bar