



EVENT MENU

1ST COURSE

PRIME RIB SPRING ROLLS ..

sliced prime rib, caramelized onions, truffle mushrooms, cooper sharp american cheese; served with a side of spicy cherry pepper ketchup.

BANG BANG SHRIMP ..

grilled jumbo shrimp brushed with a sweet thai chili sauce.

2ND COURSE

HOUSE SALAD ..

field greens with shaved carrots, tomatoes, cranberries & toasted almonds tossed in a white balsamic vinaigrette.

CAESAR SALAD ..

romaine hearts tossed in homemade caesar dressing; topped with parmigiano-reggiano & garlic croutons.

MAIN COURSE

PETITE FILET ..

6 oz prime beef; served with grilled asparagus and garlic mashed potatoes.

CEDAR PLANK GRILLED SALMON ..

cedar plank grilled faroe island salmon topped with cranberry-ginger chutney; served with roasted radishes, fennel & maple potato mash.

SURF & TURF PASTA ..

filet tips & lobster with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed in campanelle pasta.

DESSERT

HOMEMADE DESSERT BUFFET ..

chef selections

