Specialty Plated Dinners

Mixed Greens with a Goat Cheese Crouton
Vinaigrette

Pan Roasted Chicken
With Mushrooms, Shallots, Rosemary & Lemon
Set on Cheesy Polenta

Sautéed Green Beans
With Mint, Onions, Pine Nuts with Touch of Lemon

Mixed Berries and Fresh Crème
$40.00pp

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Orange, Fennel, Endive and Walnut Salad
Tossed in a Light Vinaigrette

Asparagus Wrapped with Prosciutto Bunch
Baked with Parmesan Cheese & Lemon

Cornish Hen Stuffed With Ricotta Cheese and Pesto
Stuffed Tomato

Raspberry & Almond Mousse Cannoli
$45.00pp

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Garden Greens and Citrus Salad
Feta, Onions, Sliced Citrus and Walnuts
With a Honey Vinaigrette

Veal Chop Grilled set on Garlic Mashed Potatoes

Brussels Sprouts

Fresh Fruit Torte
$50.00pp

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Fresh Bakeries and Butter complete all dinners

Please add 8.25% Tax and 20% Service Charge