

\$24.95 pp plus 22% gratuity and 8.75 tax.



A \$1000.00 minimum for food
Venue fee of \$500.00

Dinner Menu

Included:

Crudite with Assorted fresh Vegetables and Fresh Fruit Display
with house made Hummus, Tapenade, Olivade, Cucumber Raita,
Breads and Crostini

Choose One:

Caesar Salad
House Tossed Salad

Choose One:

Chicken Bianco (Chicken Cutlet in White Wine Butter Sauce)
Chicken Coq Au Vin (Pan Roasted in Red Wine)
Chicken Confit (Oven Roasted Chicken)

Choose One:

Beef Brochette with Peppers and Onions
Pork Medallions with Mushroom Demi Glaze
Sliced Prime Sirloin with garnishes

Choose One:

Garlic and Shallot Potatoes
Fingerling Potatoes Confit with Shallot & Bacon
Truffle Parmesan Potatoes
Ricotta Cavatelli with Marinara Sauce
Gnocchi with Marinara Sauce
Tortellini with Marinara, Onions, and Peas

Choose One:

Marinated Grilled Vegetables
Butter Roasted Root Vegetables
Succotash

Add Ons:

Charcuterie Display of curried Meats, Cheeses, 7.95
Honey, Fruit Compote, Mustards

Smoked Salmon display with Accompaniments 6.95

Open Bar \$10.00 hour 1 \$5.00 for each additional

Custom Desserts available on request