



INCLUSIVE THREE COURSE SIT DOWN DINNER

SALAD COURSE

(CHOICE OF ONE)

GARDEN SALAD

CRISP SALAD GREENS TOSSED WITH HERB CROUTONS, TOMATO, SHREDDED CARROT, AND CUCUMBER WITH CREAMY PARMESAN DRESSING

TRADITIONAL CAESAR

CHOPPED ROMAINE LETTUCE, GARLIC CROUTONS & SHAVED PARMESAN CHEESE IN OUR HOMEMADE CAESAR DRESSING

“SELECT” GREEN HOUSE SALAD

PLUM TOMATO, RED ONION, ASIAGO CHEESE, WITH OUR HOMEMADE BALSAMIC VINAIGRETTE

ENTRÉE COURSE

CHOICE OF 2

PAN SEARED CHICKEN

TOPPED WITH SPINACH AND PROSCIUTTO, AND FINISHED WITH MELTED FONTINA CHEESE IN A WILD MUSHROOM DEMI GLACE

STUFFED BREAST OF CHICKEN

WITH ROASTED PEPPERS AND SMOKED GOUDA, AND ROASTED RED PEPPER COULIS AND BASIL OIL

CARAMELIZED ALASKAN SALMON

COUNTRY STYLE MASHED POTATOES AND ASPARAGUS

PENNE PASTA WITH ROASTED VEGETABLES

IN A TOMATO BASIL BROTH

SLICED ROASTED SIRLOIN

COUNTRY STYLE MASHED POTATOES, FRIZZLED ONIONS, AND CRACKED BLACK PEPPERCORN SAUCE

DESSERT COURSE

CHEF'S CHOICE OF PLATED DESSERT

\$35.00 PER PERSON INCLUSIVE