



PLATED 3 COURSE DINNER

butter style

PROSCIUTTO ASPARAGUS

grilled asparagus + white cheddar + roasted red pepper + prosciutto

SPICY LAMB MEATBALLS

tzatziki sauce + mint

stationary

GRILLED CRUDITE

assorted seasonal raw + grilled and chilled vegetables + ranch + spicy blue cheese

CHARCUTERIE PLATTER

Chef's selection of cured meats + cheese + assorted pickles + mustards + jams + honeycomb + crostini

plated duet dinner

BISTRO HOUSE

field greens + gorgonzola + almond + dried cranberry + white balsamic dressing

CHOICE OF ENTREE:

short ribs and lemon caper chicken

stuffed salmon and rosemary demi sliced steak

SHORT RIBS AND LEMON CAPER CHICKEN

roasted red pepper au jus + au gratin mashed potatoes + broccolini with garlic butter

OR

STUFFED SALMON AND ROSEMARY DEMI SLICED STEAK

garlic mashed potatoes + lemon beurre blanc