

PLATED DINNER MENU

CHEF SALAD (1)

Classic Caesar Salad (V)

Multi-Grain Croutons • Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad (V, N)

Apples • Candied Walnuts • Cherry Tomatoes • Gorgonzola & Pomegranate

Baby Arugula (V)

Mozzarella Pearls • Cherry Tomatoes • Cucumbers & Onions with Balsamic

ACCOMPANIMENTS (2)

Roasted Vegetable Medley

French Green Beans with Garlic & Olive Oil

Roasted Red Bliss Potatoes

Saffron Rice with Roasted Vegetables

Parmesan & Garlic Mashed Potatoes

PASTA DISHES (1)

Fettuccine Alfredo

Spinach • Heavy Cream • Butter • Parmesan Cheese • Seasoning

Penne a la Vodka

Crushed Tomatoes • Heavy Cream • Garlic Olive Oil

Pasta Pesto (N)

Basil • Garlic Olive Oil • Pine Nuts

DESSERT (1)

Vanilla Ice Cream (V+)

Sorbet (V+)

Rice Pudding (V)

Smores Lava Cake

MEAT ENTRÉE (1)

NY Strip

Home Made Potato Fries • Garlic Bacon • Veggies

Braised Short Ribs

Polente Puree • White Rice

Chicken Marsala

Mashed potato • Mushrooms • Brocollini

SEAFOOD ENTRÉE (1)

Octopus

fingerling potatoes • spinach • onions • balsamic glazed fig

Chilean Seabass

Grilled Veggies • Sweet Potato Puree • Green Beans

Salmon

Passion Fruit Puree • Pea Puree • Asparagus

Branzino

Roasted over potatoes • Lemon Caper Sauce • White Rice • Brocollini