



## PLATED DINNER MENU

*Menu subject to change.*

**Salads** (Pre-select 1) *All Salads accompanied by fresh assorted Breads and Butter*

**Field Greens** with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts with a Raspberry Vinaigrette

**Elite Caesar** crisp Romaine Hearts wrapped with a Red Pepper Ring accompanied by freshly-made Garlic Croutons and homemade Caesar Dressing topped with shredded Parmesan Cheese

**Entrées** (Choice of two. Final count of each Entrée selection is due 14 days prior to your event)

**Filet Mignon** served with a Portabello Demi-Glace

**New Zealand Braised Lamb Shank** with Rosemary and Mint

**Chicken en Croûte** Boneless Breast of Chicken with a Duxelle Stuffing wrapped in Puff Pastry topped with Morel Mushroom Sauce

**Chicken Boursin** Boneless Breast of Chicken with a Boursin Cheese and Herb Stuffing topped with a Smoked Tomato Sauce

**Seared Fillet of Atlantic Salmon** fresh Atlantic Salmon seared with Herbs and Garlic topped with a Lemon Beurre Blanc Sauce

**Lobster Stuffed Jumbo Shrimp** four Jumbo Shrimp stuffed with a light Cracker Crumb and Bread Stuffing combined with Garlic, Lemon Juice, fresh Parsley and buttery bits of Maine Lobster

**Entrées include Vegetable Medley** Chef's selections of the freshest locally grown seasonal Vegetables

### Complements

*(Pre-select 1)*

**Herb-Roasted Red Bliss Potatoes**

**Garlic Mashed Potatoes**

**Risotto** with White Truffle Oil and Chardonnay

### Desserts

*(Pre-select 1)*

**Classic Italian Tiramisu, Triple Chocolate Truffle Cake, Traditional**

**New York Style Cheesecake, Lemon Mist Cake, Key Lime Pie**

**Gourmet Carrot Cake**

*Vegetarian options available upon request.*



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