



Dinner Business Package Menu #1

Hors d' oeuvre

Assorted fine Cheeses, fresh Fruit, crusty French Bread

Vegetable Shooters

Sesame Tuna on Wonton Chips

Smoked Salmon in crepe purses

Selection of Hummus, Pita Chips

Wild Mushroom Bruchettas

Olive Tapenade, Crustini

Soup

Choice of one

Lobster Bisque Soup

or

Butternut squash bisque, cinnamon croutons

Salad

Choice of One:

Tri-Color with Prosciutto crisps

arugula, endive and radicchio, vinaigrette

Garden Greens

brie, early berries, caramelized walnuts,, raspberry vinaigrette

Appetizer choice of one

Lobster Crepe, spring pea coulis

Goat Cheese and Leek Tartlet

House made Short rib Ravioli

Entrees

Choice of two:

Roast Pork Tenderloin

Season vegetables, gruyere, wild mushrooms, spinach dumplings

Filet Mignon Napoleon

portabella mushrooms, grilled vegetables, over roesti potatoes, truffle demi

Chili glazed Chilean Sea bass
vegetable couscous, pomegranate vinaigrette

Spring Leg of Lamb
garlic crusted, roasted new potatoes, rosemary jus

Lemon Chicken
House made pasta, julienne of vegetable

Desserts

Choice of one

Crème Brûlée

Chocolate Mousse Cake
Strawberry coulis

All Berry Crisp
house made vanilla ice cream