



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 Bruschetta's Olive Tapenade, Crostini

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