

# Set Menu Package 1

\$99.00 Per Person + Tax

## Chef's Choice Hors D'oeuvres

3 Pieces Per Person, 2 Hot & 2 Cold

### Appetizers

One Choice Of:

#### **Rainforest Salad**

Fennel, Endive, Radicchio, Pear, Blue Cheese, Strawberries & Citrus Vinaigrette

#### **Kale & Cabbage Salad**

Julienne Carrots w/ Marinated Cucumber, Red Onions & Grape Tomatoes

#### **Roasted Red Pepper & Fennel Soup**

Crème Fraiche

#### **Orecchiette Pomodoro**

Red Wine Tomato Sauce & Fresh Basil

### Entrees

One Choice Of:

Whole Roasted Certified Angus Beef Striploin 8oz & Red Wine Demi

Herb Crusted Chicken Supreme 7oz & Red Onion Demi

Braised Lamb Shank & Natural Pan Jus

Salmon Fillet w Lemon Salt, Basil Oil & White Balsamic Reduction

Rainbow Trout & Orange Sesame Ginger Glaze

Curried Cod w Tomato Curry & Lemon Grass

*All main course selections are served with Chef's choice seasonal vegetables and your choice of:  
Horseradish & Cauliflower Mash, Roasted Potato Pave OR Whipped Garlic Mash*

### Dessert

One Choice Of:

#### **Raspberry Sorbet Crêpe**

Bailey's caramel Sauce

#### **Crème Brulee**

Vanilla Bean, Espresso or Grand Marnier & Candied Orange

#### **Flourless Chocolate Cake**

Powdered Sugar & Fresh Berries

#### **Tiramisu**

Double Espresso, Fresh Berries & Chocolate shavings

*Also Includes: Late Night Pastries & Fruit Display w/ Coffee and Tea Station  
& Standard Bar Package with House Wine*