

# Set Menu Package 2

\$125.00 Per Person + Tax

## Chef's Choice Hors D'oeuvres

3 Pieces Per Person, 2 Hot & 2 Cold

## Pasta & Soup

**Wild Mushroom Puree** w Dill Crème

**Potato Leek** w Smoke Bacon & chives

**Orecchiette** w Broccolini & Basil Tomato sauce

**Mezzi Rigatoni** w Shallots, Bacon, & Rose sauce

## Appetizers

Choice Of:

### **Baby Romaine Hearts**

Creamy Roasted Garlic Dressing, Shaved Parmigiana, Herb Croutons & Pancetta Crisps

### **Baby Caprese**

Baby Tomatoes, Cucumber, Bocconcini Cheese, Aged Balsamic & Oil

### **Brisket & Polenta**

Braised Brisket, Creamy Polenta, & Cippolini Demi

### **Beef Carpaccio**

Cracked Pepper, Herb Crostini, Shaved Asiago, Baby Arugula, Balsamic Reduction & Oil

## Entrees

Choice Of:

**Veal Chop 10oz & Maple Mustard Rosemary Glaze**

**Beef Tenderloin 8oz & Merlot Demi**

**Rack of Lamb** w Natural Pan Jus & Herbs De Provence

**Tilapia & Lemon Caper Beurre Blanc**

**Artic Char & Orange Fennel Glaze & Dill Crème**

*All main course selections are served with seasonal vegetables and your choice of either Horseradish & Cauliflower Mash or Herb Roasted Baby Red Potatoes.*

## Dessert

Choice Of:

**White Chocolate Cheesecake** w Lemon Meringue Crust & Raspberry Swirl

**Crème Brulee** w Vanilla, Espresso OR Grand Marnier & Candied Orange

**Pot De Crème** w Mint Mousseline & Macerated Strawberries

**Apple Bake** w Puff Pastry, Caramelized Apples, Cinnamon Sugar & Mango Coulis

*Also Includes: Coffee Station and Standard Bar Package with House Wine.*