

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 Chef's choice seasonal vegetables and your choice of:
Horseradish & Cauliflower Mash, Roasted Potato Pave OR Whipped Garlic Mash*

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.