

# Set Menu Package 2

\$115.00 Per Person + Tax

## Chef's Choice Hors D'oeuvres

3 Pieces Per Person, 2 Hot & 2 Cold

## Pasta & Soup

One Choice Of:

**Wild Mushroom Puree** & Dill Crème

**Potato Leek** & Smoke Bacon & chives

**Penne Pomodoro** & Basil, Red Wine Tomato sauce

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

## Appetizers

One Choice Of:

**Caesar Tower**

Crisp Romaine Rounds, Pancetta, Parmesan Crisp, Crostini & Roasted Garlic Lemon Dressing

**Tomato & Burrata Salad**

Field Tomatoes, Basil, Aged Balsamic Reduction & Oil

**Brisket & Creamy Polenta**

Braised Brisket, Creamy Polenta, & Cippolini Demi

**Beef Carpaccio**

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

## Entrees

One Choice Of:

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

**Beef Tenderloin** 8oz & Merlot Demi

**Crispy Pork Tenderloin** & Sesame, Soy & Hoisin Glaze

**Tuscan Salmon** & Caper-Sun Dried Tomato Cream Reduction

**Artic Char** & Orange Fennel White Balsamic Glaze

*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:

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

**Crème Brulee** w/ Choice of; Vanilla Bean, Espresso or Grand Marnier

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

**Tiramisu** w/ Double Espresso, Fresh Berries & Chocolate shavings

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