

MENU VII

Seated Dinner Option I

Passed Hors d'Oeuvres

Please select three from our Hors d'Oeuvres Menu

First Course

Please select one - Many other menu items available

Composed Salad of Leaf Lettuces

Sliced pear, dried cranberries, caramelized walnuts, and blue cheese finished with a port blackberry vinaigrette

Classic Caesar Salad

Served in a red cabbage basket with tomato wedge, black olives, croutons diamonds and shaved parmesan

Split Soup of Roasted Red Pepper and Asparagus Bisque Shooter

With crème fraiche swirl and minced chives

Mezzalune Cipriani

Half moon shaped pasta filled with chicken and cheese in a light tomato cognac cream sauce with shaved parmesan and fresh basil

Main Course

Please select one - Many other menu items available

All menus include gourmet bread baskets with parsley butter triangles

Chicken Monte Carlo

Battered breast of chicken prosciutto and fontina cheese with a fresh sage sauce

Risotto Prima Vera

With herb garnish

Blue Lake Green Beans

Tied with a carrot thread

Almond Crusted Whitefish

Served with wild mushroom ragout and cherry tomato fondue

Timbale of Wild Rice Blend

With scallions and peppers

Snow Peas and Carrot Coins

Rolled Stuffed Breast of Chicken

With spinach, grilled vegetable, asiago cheese and mustard sauce

Citrus Glazed Salmon

Tangerine sauce with lime zest ribbon

Parmesan Mashed Potatoes

Grilled Vegetable Stack Tower

Roasted Red Potatoes

Asparagus Spears with Diced Red Pepper

Desserts

Please select one - Many other menu items available

Caramel Toffee Crunch Cheesecake

With fudge sauce and toffee whipped cream

Four Berry Tart

With mango coulis and sugar cookie diamond

Flourless Chocolate Cake

with raspberry and kiwi sauce and fresh mint

MENU VIII

Seated Dinner Option II

Passed Hors d'Oeuvres

Please select three from our Hors d'oeuvres Menu

First Course

Please select one - Many other menu items available

Composed Salad of Leaf Lettuces

grape tomatoes, carrots, carved cucumbers, and frizzled leeks finished with a port blackberry vinaigrette

Vegetable Napoleon Tower

with squash, zucchini, red and yellow pepper, portabello mushroom, red onion, and goat cheese set in a sauce of yellow pepper coulis

Shrimp Remoulade
(add \$3.00 per person)

With fanned avocado, red endive petals and saffron oil

Agnolotti di Ricotta

round ravioli stuffed with ricotta cheese and spinach, in a porcini mushroom, herb and parmigiano sauce

Main Course

Please select one - Many other menu items available

All menus include gourmet bread baskets with parsley butter triangles

Roasted Chilean Sea Bass

with caper berries and a white wine reduction

Pepper Crusted Grilled Filet Mignon

With cabernet reduction and parsnip chip

Risotto with Asiago and Morel

Mushrooms

With Herb Garnish

Turned Fingerling Potatoes

Haricot Vert tied with

Turnip Threads

Asparagus Spears and Carrots
with Greening

Tented Rosemary Double Lamb Chops

Set on thyme emulsion with pear and spearmint relish

Pork Tenderloin Medallions

With sage and marsala reduction garnished with roasted apples

Twice Baked Potato Zucchini Tower

Roasted Root Vegetables

Caramelized Onion Mashed Potatoes

Broccoli and Cauliflower Floret's

Desserts

Please select one - Many other menu items available

Triple Chocolate Mousse Torte

with raspberry sauce and fresh berries

Carrot Cake

with crème anglaise and pulled sugar garnish

Mixed Exotic Berries

with Sabayon crème and fresh mint



MENU IX

Dual Entrée Seated Dinner Option III

Passed Hors d'oeuvres

Please select three from our Hors d'oeuvres Menu

First Course

Please select one - Many other menu items available

Composed Salad of Leaf Lettuces
grape tomatoes, carrots, carved cucumbers,
and frizzled leeks finished with a port
blackberry vinaigrette

Classic Caesar Salad
served in a red cabbage basket with tomato
wedge, black olives, croutons diamonds and
shaved parmesan

Mezzalune Cipriani
half moon shaped pasta filled with chicken and
cheese in a light tomato cognac cream sauce with
shaved parmesan and fresh basil

Main Course

Please select TWO - Many other menu items available

All menus include gourmet bread baskets with parsley butter triangles

Chicken Monte Carlo
battered breast of chicken prosciutto
and fontina cheese with a fresh sage sauce
Parmesan Mashed Potatoes

Grilled Prime Sirloin
with cabernet reduction and parsnip chip

Turned Fingerling Potatoes

Blue Lake Green Beans
tied with a carrot thread

**Asparagus Spears and Carrots
with Greening**

Citrus Glazed Salmon
tangerine sauce with lime zest ribbon

Pork Tenderloin Medallions
with sage and marsala reduction garnished
with roasted apples

**Roasted Red Potatoes
Asparagus Spears with
Diced Red Pepper**

**Caramelized Onion Mashed Potatoes
Broccoli and Cauliflower Floret's**

Desserts

Please select one - Many other menu items available

Triple Chocolate Mousse Torte
with raspberry sauce and fresh berries

Carrot Cake
with crème anglaise and pulled sugar garnish

Mixed Exotic Berries

with Sabayon crème and fresh mint