

Includes: Salad, Entrée, Vegetable and Starch, Coffee, Soda & Dessert

Entrée Selection (Select up to three)

Poultry

Tarragon Chicken	\$29	Parmesan Cheese Encrusted Chicken	\$29
Chicken Française	\$29	Chicken Madeira	\$29
Chicken Marsala	\$29	Chicken Piccata	\$29

Beef

Beef Wellington	\$32	Roast Tenderloin of Beef	\$38
Prime Rib of Beef	\$33	Filet Mignon	\$47

Seafood

Zests of Citrus Encrusted Fillet of Sole	\$30	Shrimp Scampi	\$31
Maple and Mustard Grilled Salmon	\$30	Stuffed Flounder with Crabmeat	\$38

Vegetarian | \$25

Couscous Stuffed Portobella | Eggplant Parmesan | Five Cheese Tortellini

Desserts (Select one)

Vanilla “Brownie Bite” Sundae	Grilled Pound Cake with Chocolate Glaze
S’Mores Hot Fudge Sundae	Tiramisu Parfait
Strawberries-n-Biscuit (Spring/Summer)	Caramel Apple-n-Biscuit (Fall/Winter)
Coffee and Donuts Ice Cream Sandwich	

Bar Options

Waitresses will be assigned to take drink orders for parties fewer than 25 guests, or

Open Bar Packages can be added:

2 Hour Name Brands - \$13.50 | Premium Brands - \$17.25

Bar Service \$125 per bartender

A Selection of Hors d’oeuvres is available to enhance your evening.

Cabaret or Station Style Dining is available

6% tax & 20% service charge or waitress fees will apply to process.

Chef fee \$75.00 plus 6% tax (for stations only)

Each chef serves approximately 50 people. Prices subject to change.