



PLATED 3 COURSE DINNER

sample menu

passed

PROSCIUTTO ASPARAGUS

grilled asparagus + white cheddar + roasted red pepper + prosciutto

SPICY LAMB MEATBALLS

tzatziki sauce + mint

stationary

GRILLED CRUDITE

assorted seasonal raw + grilled vegetables + ranch + spicy blue cheese

CHARCUTERIE PLATTER

Chef's selection of cured meats + cheese + assorted pickles + mustards + jams + honeycomb + crostini

plated side salad

BISTRO HOUSE

field greens + gorgonzola + almond + dried cranberry + white balsamic dressing

plated duet dinner

CHOICE OF ENTREE:

SHORT RIBS AND LEMON CAPER CHICKEN

roasted red pepper au jus + au gratin mashed potatoes + broccolini with garlic butter

OR

STUFFED SALMON AND ROSEMARY DEMI SLICED STEAK

lemon beurre blanc + garlic mashed potatoes + fresh green beans