

Special Event Dinners 2024/2025

Starter

Sautéed Button Mushrooms w/ Fresh Basil Shallot Merlot Sauce

Salads

Panzanella – Harvest Greens w/ Heirloom Tomatoes, Fresh Garlic, Red Onions, Cucumbers, Fresh Basil, Croutons, Tossed w/ Oil & Red Wine Vinegar

Caesar Salad – Romaine Hearts w/ Fresh Garlic, Parmesan Cheese, Croutons & Pine Nuts

Main Course

Roasted Garlic & Pepper Rubbed Prime Rib w/ Burgundy Au Jus. Served w/ Herb Roasted Red Potatoes & Seasonal Vegetable

Chicken Parmesan – Parmesan and Fresh Breadcrumbs Coated Sautéed Chicken Breast w/ Caramelized Red Onion and Fresh Basil Sauce. Served w/ Rice Pilaf & Seasonal Vegetable

Wild Mushroom Ravioli w/ Creamy Garlic Herb Sauce. Served w/ Garlic Bread

Dessert

Peach Cobbler

Chocolate Truffon

PRICE PER PERSON

Buffet Style -

**\$55 pp - 1 entrée, 1 salad,
1 dessert*

**\$70 pp - 2 entrees, 1
salad, 1 dessert*

**\$90 pp - 3 entrees, 2
salads, 2 desserts*

Plated - \$65 per person