

### Entrée

*(Select One)*

**Braised Chicken Thighs accompanied by Creamy Polenta, Sautéed Asparagus Spears, garnished with Pickled Vegetables**

**Pan-seared Chicken Breast served with Sweet Potato Mash and a Rosemary Grape Compote**

**Grilled Chicken Breast served over Savory Braised Red Cabbage, Risotto and a Blackberry Bordelaise Sauce**

**Center Cut Pork Chops, Roasted Shallow Mashed Potatoes, topped with a Mini Caprese Salad**

**\$24.95**

Prices are all inclusive of coordination fee and sales tax. Price includes choice of first course, entrée from above section, dessert and soft beverage, coffee, or hot tea.

**Cavatappi Pasta tossed in a Champagne Cream Sauce, Peas, Mushrooms and Sundried Tomatoes**

**Portabella Ravioli tossed in a Basil Pesto Cream Sauce, Sautéed Mushrooms, Tomatoes, Olives and Fresh Herbs**

**French Dip: Slow Roasted Beef, Swiss Cheese, and Beef Demi Dipping Sauce, served with House Made Chips**

**Grilled Portabella served on Grilled Chibatta with Spring Mix, Parmesan Aioli and House Made Coleslaw**

**\$22.95**

Prices are all inclusive of coordination fee and sales tax. Price includes choice of first course, entrée from above section, dessert and soft beverage, coffee, or hot tea.

### First Course

*(Select One)*

**Mesclun Mix, Seasonal Fruit, Toasted Almonds, Goat Cheese, Julienned Red Onion and Champagne Vinaigrette**

**Mixed Greens and Roasted Vegetable Medley, tossed in House Made Italian Vinaigrette**

**Creamy Butternut Squash Soup**

### Dessert

*(Select One)*

**Crème Brulee with a Fresh Berry Compote**

**Pastry Tart with Chocolate Mousse and a Warm Strawberry Sauce**

**Mini Cheesecake with a Warm Berry Sauce**

**Warm Apple Cobbler with Anglaise Sauce**

