

# Served Dinner Delights



Priced Per Person

Selections include one choice each of a side salad and dessert. Served with fresh rolls and butter.

Includes Ice Water and Freshly Brewed Coffee and Tea.

A labor charge of \$50.00 is applied to all served meals of less than 20 people.

**GF** - Gluten Friendly

**V** - Vegetarian

**VG** - Vegan

\* - These items may contain nuts

+ - These items may contain alcohol

## Chicken

### French Onion Roulade

Chicken Breast Stuffed with Gruyere, Garlic Rubbed Baguette Crust, Rich French Onion Sauce, Dauphinoise Potatoes and Haricot Vert

## Beef & Pork

### Cider Brined Pork Cutlet GF/+

Grilled Pork with Fenugreek and Clove Rub, Served with Baked Macaroni and Cheese and Charred Cauliflower

## Included Side Salads

### Spring Greens GF/V/\*

with Candied Walnuts, Tart Cherries, Feta and Maple Vinaigrette

## Seafood

### Churrascaria Salmon GF/+

with Chimichurri, Potato Medley with Roasted Peppers and Onions and Steamed Seasonal Vegetables

## Vegetarian

### Thai Risotto GF/VG/+

Lemongrass, Ginger, Grilled Seasonal Vegetables and Edamame Risotto Served with Wild Mushrooms, Baby Bok Choy and Toasted Sesame

## Included Desserts

### Whipped Cheesecake GF/V/\*

with Lemon Curd, Fresh Berries and Candied Almonds

### Death by Chocolate V

Chocolate Layer Cake with Dark Chocolate Mousse, Caramel Fudge Sauce, Chocolate Shavings and Topped with Raspberry