

PLATED DINNER MENU

Served Dinners are Based on a Three Course Meal
Your Entrée Course Determines the Price per Person
(Please Select One)

APPETIZER

Fresh Vegetable Soup
Heirloom Tomato Gazpacho
Beefsteak Tomato and Fresh Mozzarella Stack, Black Olive Tapanade Croutons
Organic Mixed Salad, Fresh Herbs, Cherry Tomatoes, Balsamic Vinaigrette
Caesar Salad, Crisp Parmesan Cheese – Traditional or with Chicken or Shrimp
Smoked Salmon, Napa Cabbage Slaw and Whole Wheat Flatbread
Grilled Portobello and Arugula Salad, Balsamic Vinaigrette
Colossal Shrimp Cocktail
Ahi tuna Tartar, Lemon Wasabi, Sliced Cucumber

ENTRÉE

(choices are available upon request at additional charge per Entrée)

Shrimp Scampi Linguine, White Wine, Garlic, and Lemon Sauce
Penne with Smoked Salmon, English Peas, Sun Dried Tomato, Dill Cream Sauce
Chicken Breast with Marsala, Wild Mushrooms and Fresh Parsley

Maryland Crab Cakes Fire-roasted Corn, and Caper Jalapeno Remoulade
Grilled Hanger Steak, Wild Mushroom and Roasted Rosemary Potatoes
Grilled Alaskan Wild Salmon, Roasted Potatoes, sautéed Spinach,
Mustard Beurre Blanc;
Pan Seared New Hampshire Striped Bass, Baby Fennel,
White Bean Cassoulet, Tomato Tarragon Jus

Top of the Rock Angus Filet of Beef, Selection of Sautéed Spring Vegetables, Roasted Fingerling
Potatoes, Cabernet Sauce
Sirloin Steak, Peppercorn Sauce Roasted Fingerling Potatoes
Colorado Rack of Lamb, Rosemary Crusted, Potato Bolangere.

DESSERT

New York Cheese Cake, Red Fruit Compote
Blackberry Cobbler
Cappuccino Cheesecake, Chocolate Sauce
White Chocolate Raspberry Mousse Cake, Raspberry Sorbet
Pear Tart Tartin
Flourless Chocolate Cake
Lemon Meringue Tart, Raspberry Sorbet
Tiramisu with Espresso Sauce, Coffee Ice Cream
Trio of Sorbet, Raspberry Coulis
Brewed Regular, Decaffeinated Coffee and Assorted Teas, Cream and Milk