



Plated Dinner for Fundraisers

~Accompanied by Freshly Baked Warm Dinner Rolls with Sweet Creamery Butter~

FIRST COURSE

(Please Select One)

Spring Salad

Dried Cranberries, Toasted Almonds, Green Apple, Strawberry-Balsamic Vinaigrette

Traditional Field Green Salad

Carrot, English Cucumber, Grape Tomatoes Balsamic Vinaigrette

Greek Salad

Cucumber, Olives, Grape Tomatoes, Red Onions Oregano, Feta Dressing

Hearts of Romaine Caesar Salad

Crunchy Sourdough Croutons, Classic Caesar Dressing

MAIN COURSE

(Duet - Entrée)

All Dinners are Served with Our Chef's Selection of Daily Starch & Vegetable

Balsamic Chicken -and- Eggplant Rollatini

Sesame Crusted Salmon -and- Lemon Braised Chicken

Red Wine Braised Boneless Short Rib -and- Sauteed Gulf Shrimp

DESSERT

(Please Select One)

Coffee Soaked Tiramisu · New York Cheesecake

Assorted Dessert Platters *Served to Each Table* · Special Occasion Sheet Cake

Freshly Brewed Regular & Decaffeinated Coffee & Teas, Soft Drinks Included

**Pricing is Valid Monday through Thursday Only*