



Plated Dinner

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

FIRST COURSE

(Please Select One)

Eggplant Rollatini

Eggplant Filled with Ricotta Cheese, Topped with Fresh Tomato and Basil Sauce

Arancini Rice Ball

Pecorino Blended with Plum Tomato Sauce

Traditional Field Green Salad

Carrots, English Cucumbers, Grape Tomatoes
Balsamic Vinaigrette

Spring Salad

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

Three-Cheese Tortellini

Pancetta Bacon, English Peas
Creamy Alfredo Sauce

Penne a la Vodka

Triple Distilled Vodka Sauce
Fresh Peas and Prosciutto de Parma

Herb Crusted Shrimp & Leek Risotto

Vegetable Risotto Topped with Jumbo Shrimp,
Seasoned Crumbs, and Garlic Butter

Hearts of Romaine Caesar Salad

Crunchy Croutons, Classic Caesar Dressing

MAIN COURSE

(Please Select Three)

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

French Cut Balsamic Chicken

Roasted Cherry Tomatoes and Scallions,
Aged Balsamic Butter Sauce

French Cut Tuscan Chicken

Lemon, Chardonnay Butter

Parmesan Crusted Chicken

Baked with Mozzarella, Sunday "Gravy"

Roasted Stuffed Pepper

Jasmine Rice, Red Lentils, Quinoa

Red Wine Braised Boneless Short Rib

Natural Reduction

Slow Roasted Prime Rib

Natural Jus

Maple Lacquered Pork Loin

Bourbon Butter Demi Glace

Filet of Sole

Sicilian Butter Sauce

Sesame Crusted Salmon

Orange Soy Glaze

DESSERT

(Please Select One)

Coffee Soaked Tiramisu • New York Cheesecake • Chocolate Bomb • Apple Tart

Assorted Dessert Platters Served to Each Table • Special Occasion Sheet Cake

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