



## Plated Dinner

Event is Based on 3 Hours

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

### FIRST COURSE

*(Please Select One)*

#### **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

#### **Greek Salad**

Cucumbers, Olives, Grape Tomatoes, Red Onions  
Oregano and Feta Dressing

#### **Three-Cheese Tortellini**

Pancetta Bacon, English Peas  
Creamy Alfredo Sauce

#### **Penne a la Vodka**

Triple Distilled Vodka Sauce  
Fresh Peas and Prosciutto de Parma

#### **Asparagus & Parmesan Risotto**

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**

Farm Fresh Cheese, Plum Tomato Sauce

#### **Eggplant Rollatini**

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

#### **Red Wine Braised Boneless Short Rib**

Natural Reduction

#### **Slow Roasted Prime Rib**

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#### **Fresh Roasted Pork Loin**

Apple Cider Reduction

#### **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