

Bronze Dinner Package

\$40/Per Person (Plus 8% Sales Tax & Service Gratuity)

Select from each category: 1 Salad, 1 Entrée (chicken, veggie, pasta, beef), 1 Starch, 1 Vegetable
+ Fountain Beverages (soda, iced tea, lemonade, water) Coffee & Tea

SALAD CHOICE:

Garden Salad — Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and onion
Choice of 2 dressings: balsamic, raspberry or red wine vinaigrette, ranch, blue cheese

CHOICE OF ENTRÉE:

CHICKEN:

Chicken Breast — served in your choice of sauce (cacciatore, piccata, marsala)

VEGGIE:

Eggplant Parmesan — layered with marinara; baked with mozzarella and parmesan

Tofu Curry — with assorted seasonal vegetables and seasonings

Vegetarian Lasagna — with assorted seasonal vegetables

PASTA:

Meat Ragu Lasagna — with assorted seasonal vegetables

Vegetarian Lasagna — with assorted seasonal vegetables

Cold Sesame Noodles — with sesame and scallion in a peanut sauce (peanut substitute available)

BEEF:

Braised Short Rib — with choice of sauce (red wine demi-glaze, au poivre pepper, chimichurri)

Carved Roasted Rib Eye — a roasted prime rib of beef, sliced to order

CHOICE OF SIDES:

Starch: Mashed potatoes or rice

Veg: Seasonal vegetables

Silver Dinner Package

\$55/Per Person (Plus 8% Sales Tax & Service Gratuity)

Select from each category: 1 Salad, 2 Entrée (chicken, veggie, pasta, beef, seafood), 1 Starch, 1 Vegetable
+ Fountain Beverages (soda, iced tea, lemonade, water) Coffee & Tea

CHOICE OF SALAD:

Garden Salad — Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and onion
Choice of 2 dressings: balsamic, raspberry or red wine vinaigrette, ranch, blue cheese
Classic Caesar — Chopped romaine, house-made croutons, grated parmesan, with Caesar dressing

CHOICE OF ENTRÉES:

CHICKEN:

Chicken Breast — served in your choice of sauce (cacciatore, piccata, marsala)

VEGGIE:

Eggplant Parmesan — layered with marinara; baked with mozzarella and parmesan

Tofu Curry — with assorted seasonal vegetables and seasonings

Vegetarian Lasagna — with assorted seasonal vegetables

PASTA:

Meat Ragu Lasagna — with assorted seasonal vegetables

Vegetarian Lasagna — with assorted seasonal vegetables

Cold Sesame Noodles — with sesame and scallion in a peanut sauce (peanut substitute available)

BEEF:

Braised Short Rib — with choice of sauce (red wine demi-glaze, au poivre pepper, chimichurri)

Carved Roasted Rib Eye — a roasted prime rib of beef, sliced to order

SEAFOOD:

Oven Roasted Salmon- with choice of sauce (mango salsa, dill cream, mustard cream, asian-soy, crème fraiche)

Shrimp & Seafood Gumbo — a rich stew of shrimp with mussels and clams

CHOICE OF SIDES:

Starch: potatoes or rice and mashed potatoes, rice, roasted fingerling

Veg: select seasonal vegetables

Gold Dinner Package

\$70/Per Person (Plus 8% Sales Tax & Service Gratuity)

Select from each category: 1 Salad, 3 Entrée (chicken, veggie, pasta, beef, seafood), 1 Starch, 1 Vegetable
+ Fountain Beverages (soda, iced tea, lemonade, water) Coffee & Tea

CHOICE OF SOUP:

New England Clam Chowder, Italian Wedding, Lobster Bisque, OR Ginger Carrot Bisque

CHOICE OF SALAD:

Garden Salad – Mixed Tuscan greens with grape tomatoes, sliced cucumbers, and onion

Choice of 2 dressings: balsamic, raspberry or red wine vinaigrette, ranch, blue cheese

Classic Caesar – Chopped romaine, house-made croutons, grated parmesan, with Caesar dressing

Chopped Salad – Chopped lettuce and seasonal vegetables with choice of 2 dressings

CHOICE OF ENTRÉES:

CHICKEN:

Chicken Breast – served in your choice of sauce (cacciatore, piccata, marsala)

VEGGIE:

Eggplant Parmesan – layered with marinara and baked with mozzarella and parmesan

Tofu Curry – with assorted seasonal vegetables and seasonings

Vegetarian Lasagna – with assorted seasonal vegetables

PASTA:

Meat Ragu Lasagna – with assorted seasonal vegetables

Vegetarian Lasagna – with assorted seasonal vegetables

Cold Sesame Noodles – with sesame and scallion in a peanut sauce (peanut substitute available)

BEEF, LAMB, VEAL:

Braised Short Rib – with choice of sauce (red wine demi-glaze, au poivre pepper, chimichurri)

Carved Roasted Rib Eye – a prime rib of beef roasted and sliced to order

Lamb Chop – please inquire for available preparations (requires a price verification)

Veal Loin – please inquire for available preparations (requires a price verification)

SEAFOOD:

Oven Roasted Salmon- with choice of sauce:

Mango salsa, dill cream, mustard cream, Asian-soy, crème fraiche

Shrimp & Seafood Gumbo – a rich stew of shrimp with mussels and clams

CHOICE OF SIDES:

Starch: potatoes or rice and mashed potatoes, rice, roasted fingerling

Veg: select seasonal vegetables