

A La Carte Dinner

INCLUDES CHOICE OF SOUP OR SALAD, WARM BREAD, MARKET VEGETABLES, CHOICE OF STARCH, COFFEE, TEA AND STANDARD DESSERT.

Entrées

- Provençal Vegetable and Risotto** | \$19 PP
- Stuffed Eggplant and Creamy Polenta** | \$22 PP
- Roasted Vegetable Terrine** | \$23 PP
- Grilled Swordfish Bruschetta** | \$25 PP
- Haddock, Tomato, Herbs and Olives** | \$22 PP
- Salmon and Artichokes Bearnaise** | \$27 PP
- Shrimp and Scallops Scampi Gratin** | \$29 PP
- Asiago and Spinach Stuffed Chicken** | \$24 PP
- Chicken Francese with Lemon-Caper Sauce** | \$24 PP
- Roasted Chicken Breast with Jus** | \$26 PP
- Veal Picatta with Lemon-Caper Sauce** | \$28 PP
- Grilled Sirloin of Beef with Demi Glaze** | \$29 PP
- Carved Roasted Filet of Beef** | \$36 PP
- Grilled Twin Petite Filet Mignon** | \$38 PP

Duet Entrées

Add one of the following to create a duet entrée

- Lobster Tail** | MARKET PRICE
- Crab Meat** | \$8 PP
- Petite Breast of Chicken** | \$8 PP
- Petite Filet Mignon** | \$11 PP
- Grilled Salmon** | \$9 PP
- Scallops** | \$12 PP

Options

Salads

- Garden Salad*
- Caesar Salad*
- Roasted Vegetable Farro*

Soups

- House-made Pasta Fagioli*
- Chicken and Couscous*
- Vegetarian Mushroom Bisque*
- French Onion* | +\$3 PP

Starch

- Rice Pilaf*
- Roasted Potatoes*
- Mashed Potatoes*
- Risotto*

Desserts

- Cookies and brownies*
- Cheesecake and Dessert Bars*
- Ice Cream or Sherbet*

Upgrades

Premium Dessert | \$5 PP

- New York Cheesecake*
- Tiramisu*
- Gelato*
- Strawberry Shortcake*
- Peach Cobbler a la Mode*
- Chocolate Cake*
- Berries, Fresh Fruit and Cream*