



ENTREES

(select two)

Garden Pasta

Tri-color penne pasta tossed with fresh seasonal vegetables and seasoned with tasty herbs and crisp wine sauce

Tortellini Quattro Formaggio

Cheese tortellini in alfredo sauce, topped with grated parmesan cheese and prosciutto

Homemade Vegetarian Lasagna

Brimming with a variety of hearty vegetables and mozzarella cheese

Champagne Chicken

Tender chicken breast and organic mushrooms in creamy champagne sauce, topped with local green grapes and parsley

Pan Seared Chicken Breast Carciofi

Succulent breast of chicken paired with delicate artichoke hearts and a Barolo wine sauce

Hand-Carved Bistro Filet

Marinated with garlic, herbs and olive oil, paired with a red wine reduction and creamed horseradish

Slow Roasted Pork Loin Rubbed with Smoked Paprika

Paired with a caramelized tree fruit pan jus

SALADS

(select one)

Caesar Salad

Crisp romaine lettuce with shaved parmesan cheese, garlic croutons, Kalamata olives and a basil Caesar dressing

Tender Greens

Lettuce varieties with an assortment of shaved seasonal vegetables, grape tomatoes and a light champagne dressing

SIDE DISHES

(select two)

Oven Roasted Seasonal Vegetables

With an array of herbs and spices

Lemon Rice

Seasoned with spices, lemon oil and black sesame seed

Coriander Rice

Tossed with cilantro pesto

Buttermilk Mashed Potatoes

(Au jus upon request)

Roasted Red Bliss Potatoes with Rosemary

Blanched Kale

Seasoned with sautéed garlic and pancetta

Please contact your Event Manager to customize your menu