

EXECUTIVE DINNER

\$87 PER PERSON

INCLUDES APPETIZER, SALAD, ENTREE, DESSERT

WARM BREAD WITH WHIPPED BUTTER

COFFEE, TEA, ICED TEA, SODA

APPETIZER STATION

CHICKEN FRANCESE SKEWERS, LEMON BUTTER SAUCE

ASSORTED FLATBREAD, ASSORTED TOPPINGS - INCLUDING VEGETARIAN OPTIONS

DELUXE ANTIPASTO

SALAD SELECTION *(SELECT ONE)*

FRANK'S SALAD, TENDER MIXED GREENS, ROASTED PEPPERS, CRUMBLED

GORGONZOLA, TOMATO, MARINATED ONIONS, FOCACCIA CROUTONS AND

BALSAMIC VINAIGRETTE

OR

POACHED PEAR SALAD, RED WINE POACHED PEAR, GORGONZOLA, SPICED

WALNUTS, BUTTER CRUNCH LETTUCE AND WALNUT VINAIGRETTE

ENTREE MENU

FILET MIGNON, 8 OZ CENTER CUT FILET, RED WINE REDUCTION, POTATO

AND SEASONAL VEGETABLE

ROASTED ATLANTIC SALMON, BUTTER TOASTED FREGOLA, ROASTED BRUSSELS

SPROUTS, SAUTEED KALE, SWEET POTATO PUREE AND APPLE CIDER REDUCTION

CHICKEN SORRENTINO, PROSCIUTTO, EGGPLANT, MOZZARELLA, POTATO AND

SEASONAL VEGETABLES

LONG BONE PORK CHOP SALTIMBOCCA, FONTINA CHEESE, PROSCIUTTO,

SAGE, MARSALA MUSHROOM SAUCE SERVED WITH WILD RICE, RISOTTO CAKE

AND SEASONAL VEGETABLE

FAMILY STYLE PASTA

SERVED ALONGSIDE ENTREE

CAVATELLI MARINARA

DESSERT MENU

MASCARPONE CHEESECAKE, MIXED BERRY SAUCE

TIRAMISU, ESPRESSO SOAKED LADY FINGERS, WHIPPED MASCARPONE CHEESE