

PLATED DINNER MENU

APPETIZER

Fresh Vegetable Soup
Heirloom Tomato Gazpacho
Beefsteak Tomato and Fresh Mozzarella Stack, Black Olive Tapanade Croutons
Smoked Salmon, Napa Cabbage Slaw and Whole Wheat Flatbread
Ahi Tuna Tartar, Lemon Wasabi and Sliced Cucumber
Colossal Shrimp Cocktail

SALAD

Organic Mixed Salad, Fresh Herbs, Cherry Tomatoes and Balsamic Vinaigrette
Classic Caesar Salad, Crisp Parmesan Cheese – with Chicken or Shrimp
Grilled Portobello and Arugula Salad, Balsamic Vinaigrette

ENTRÉE

Shrimp Scampi Linguine, White Wine, Garlic and Lemon Sauce
Penne with Smoked Salmon, English Peas, Sun-Dried Tomato and Dill Cream Sauce
Chicken Breast with Marsala, Wild Mushrooms and Fresh Parsley
Maryland Crab Cakes Fire-Roasted Corn, Salsa and Caper Jalapeno Remoulade
Grilled Hanger Steak, Wild Mushroom and Roasted Rosemary Potatoes
Grilled Alaskan Wild Salmon, Roasted Potatoes, Sautéed Spinach and
Mustard Beurre Blanc
Pan Seared New Hampshire Striped Bass, Baby Fennel
White Bean Cassoulet, Tomato Tarragon Jus
Top of the Rock Angus Filet of Beef, Selection of Sautéed Spring Vegetables, Roasted
Fingerling Potatoes and Cabernet Sauce
Sirloin Steak, Peppercorn Sauce and Roasted Fingerling Potatoes
Colorado Rack of Lamb, Rosemary Crusted and Potato Bolangere

DESSERT

New York Cheese Cake, Red Fruit Compote
Blackberry Cobbler
Cappuccino Cheesecake, Chocolate Sauce
White Chocolate Raspberry Mousse Cake, Raspberry Sorbet
Pear Tart Tartin
Flourless Chocolate Cake
Lemon Meringue Tart, Raspberry Sorbet
Tiramisu with Espresso Sauce, Coffee Ice Cream
Trio of Sorbet, Raspberry Coulis

**18% Service Charge and 8.375 % Sales Tax will be added on above prices
(All prices subject to change)**

Plated Dinner 6/906