

LUNCHEON & DINNER ENTREES, *Continued*



Parmesan Breaded Portobello	\$12.50
<i>A large Portobello mushroom cap lightly coated in a parmesan cheese herb mixture, sautéed golden brown and served over a bed of rice, accompanied by the chef's choice of vegetable.</i>	
Rosa Farfalle Pasta*	\$11.25
<i>Bowtie pasta in a marinara sauce mixed with heavy cream and a touch of fresh basil. Served with the chef's choice of vegetable.</i>	
Cheese Tortellini Primavera*	\$13.50
<i>A perfect blend of tortellini, fresh garden vegetables, sautéed and served in a rich marinara sauce with fresh herbs.</i>	

***Tofu or Grilled Chicken Breast added, \$3.00 per person**

“Choice of Entrées”

Luncheon and dinner menu prices are based on 2 entrée selections per group.

There is an additional \$1.00 per person charge for

3 entrée choices (minimum 25 guests required for this service).

All accompaniments must be the same.

We will need a final guarantee and breakdown at least 3 business days in advance.

All guests must have some way to differentiate to the service staff which entrée they have ordered.

“Dual Entrée Plates”

We also offer a dual entrée plate where smaller portions of 2 entrées are offered, along with the same accompaniments.

Listed below are several ideas; however, many other combinations are available.

Please consult the event coordinator.

Chef's Choice

Beef Tenderloin Medallions & Salmon Filet w/ Lemon-Thyme Sauce	\$29.95
Sliced Roast Beef in Bordelaise Sauce & Parmesan Baked Fish Fillet	\$20.95
Chicken Chardonnay and New York Strip Steak	\$27.95
“Surf and Turf”—Petite Filet Mignon with Shrimp Kebob	\$29.95