

Plated Dinner - \$38 Per Person

fresh baked focaccia bread and house made hummus

FIRST COURSE: *choose two options*

seasonal soup

garden salad

caesar Salad

SECOND COURSE: *choose three options*

grilled filet mignon with roasted garlic demi glace

all natural Brandt Farm marinated flank steak with bordelaise sauce

pan roasted salmon with lemon herb butter

baked haddock with ritz cracker crust

grilled swordfish with lemon herb butter

chicken picatta with lemon caper butter sauce

marinated herb roasted chicken with pan gravy

seasonal ravioli

mushroom, butternut squash or spinach

pasta bolognese with fresh basil and pecorino romano

SIDES: *choose one option*

seasonal vegetable, creamy mashed potato, sweet potato mashed, rice (steamed or pilaf), penne with pomodoro sauce or butter sauce

21

add unlimited Rao's coffee, Mem loose tea & soda \$4 per guest