



SAMPLE DINNER BANQUET MENU

Appetizer

House-Made Gnocchi tossed with Wild Mushrooms, Peas,
Smoked Bacon and served in a Roasted Garlic Cream

Salad

Roasted Red and Golden Beets tossed with Baby Arugula,
Candied Pecans, Honey Goat Cheese, and a Citrus Vinaigrette

Entrées

Lemon Parsley Crusted Organic Salmon served with an Herb Burre Blanc

Garlic and Herb Roasted Center Cut Filet Mignon served with a Rosemary
Garlic Demi Glace

Pan Seared French Chicken Breast topped off with Portabella Mushrooms,
Roasted Pepper, and Mozzarella Cheese and served with a Pesto Cream

Dessert

Lemon Infused Ricotta Cheese Cake served with a Berry Compote

Soft Drinks

Coffee and Tea Service