



Dinner Event Menu

\$39 (per person)

(Plus service charge and sales tax)

Starters

You may select 1 option for your entire group

House Salad

*Organic baby greens, cucumber,
tomato and balsamic vinaigrette*

Caesar Salad

*Chopped hearts of romaine,
Parmigiano Reggiano and
house-made croutons*

Main Course*

1 pre-selected entrée per person

Bistro Filet **GF**

*Grilled marinated steak, with roasted garlic
mashed potatoes and demi-glace
with seasonal vegetables*

Chicken Provençal **GF**

*Grilled marinated chicken breast with
rosemary roasted red potatoes and a
tomato, herb, caper sauce with
seasonal vegetables*

Almond Crusted Salmon

*Sun dried tomato and bacon pearl pasta,
spinach, sherry cream*

Steak and Salmon Duet

*(Add \$6 per person)
With roasted garlic mashed potatoes,
seasonal vegetables, sherry cream
and demi-glace*

***Vegetarian or Vegan Options Available**

Bread Service included

Beverage Service \$3 (per person)

Juice, Soda, Coffee or Tea

GF = Gluten-Free

All prices and menu items subject to change