



Dinner Event Menu

\$59 (per person)

(plus service charge and sales tax)

Variety of House Rolls and Butter Provided

Starters

choose 2 salad selections

Roasted Butternut and Goat Cheese Salad

*Roasted butternut squash, crumbled goat
cheese, toasted almonds, Apple Hill apples,
kale, champagne vinaigrette*

House Salad

*baby greens, seasonal vegetables,
herb vinaigrette*

Caesar Salad

*chopped hearts of romaine,
parmigiano reggiano, croutons*

Main Course

choose up to 3 entrée selections

Château

*grilled petite tenderloin, seasonal vegetable,
roasted garlic mashed potatoes
with red wine and mushroom demi*

Chicken Provençal

*roasted airline chicken breast, garlic mashed
potatoes, seasonal vegetables, Meyer lemon
and caper beurre blanc*

Scallops

*in a white wine butter sauce,
with seasonal risotto and shallots*

Grilled Salmon

in a lemon beurre blanc with seasonal risotto

Ratatouille Lasagna

Heirloom tomatoes with roasted zucchini, eggplant, garlic, parmesan and mozzarella

Dessert

Choose 1 option for entire group

Gâteau au Chocolat

flourless chocolate decadence cake

Crème Brûlée

traditional French vanilla bean custard

Cinnamon Apple Tart

*rustic, flaky crust, cinnamon apple filling,
topped with caramel sauce*

Beverage Service \$3.50 (per person)

Soda, Coffee or Tea

All prices and menu items subject to change