



Plated 2-Course Dinner Event Menu

\$42 (per person)

(plus service charge and sales tax)

House Wheat Bread and Baguettes with Butter Provided

Starters

Select 1 salad per person

House Salad

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

Caesar Salad

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

Main Course

Select 1 entrée per person

Bistro Filet GF

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

Chicken Provençal GF

*grilled marinated chicken breast, roasted
garlic mashed potatoes, lemon caper beurre
blanc and seasonal vegetables*

Pan-Seared Salmon

*with saffron basmati rice and seasonal
vegetables with pesto cream sauce*

Ratatouille Lasagna V GF

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

Beverage Service \$3.50 (per person)

Soda, Coffee or Tea

All prices and menu items subject to change

GF = Gluten-Free