



Plated 2-Course Dinner Event Menu

\$42 (per person)

(plus service charge and sales tax)

Variety of House Rolls and 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 (per person)

Soda, Coffee or Tea

GF = Gluten-Free

All prices and menu items subject to change

*11/12/21