



Plated 2-Course Dinner Event Menu

\$39 (per person)
(plus service charge and sales tax)

Variety of House Rolls and Butter Provided

Starters

You may select 1 salad 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
(you may select a maximum of 3 entrées for your entire group)*

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*

Pan-Seared Salmon

*With seasonal farro and vegetables with
pesto cream sauce*

Grilled Napoleon **GF**

*Tofu, bok choy, mushrooms, seasonal squash,
peppers, spicy scallion vinaigrette*

Beverage Service \$3 (per person)
Soda, Coffee or Tea

GF = Gluten-Free

All prices and menu items subject to change