



First Course

Spicy Orange Balsamic Shrimp Cocktail

shrimp cocktail served with
a spicy orange balsamic sauce

Second Course

Arugula Salad

baby arugula, carrots, dried cranberries &
pistachios tossed in a champagne vinaigrette

Third Course

choice of

Seared Cod

pan seared cod with cannellini beans &
green olives served with roasted potatoes

Vegetable Ravioli

tossed in a vegan brown butter sage & tomato sauce

Roasted Chicken

oven roasted half semi boneless chicken
with a sundried tomato, mushroom & garlic
sauce served with whipped potatoes & broccoli

Filet Mignon

grilled filet mignon with cabernet sauce served with
roasted fingerling potatoes and asparagus

Dessert Course

Chocolate Mousse Pyramid

creamy chocolate mousse
with fresh strawberries and blueberries