



Executive Menu

Minimum 20

Plated dinners can be done for an additional fee

Hand Carved prime rib with Au jus and horse radish
Blackened salmon with lemon wedges
Spinach Salad with, tomato dice avocado, black olives and goat cheese crumbles with champagne
vinaigrette dressing.
Oven roasted carrots tossed with olive oil salt and pepper
Garlic mash potato
Domestic Cheese and cracker platter
Fresh dinner roll with butter
French macaron and tiramisu cake
38.95

Sirloin steak and chimichurri with Garlic shrimp,
roasted asparagus tossed with olive oil, salt and pepper
Rosemary Oven roasted potato
Arugula salad with almonds, tart cherries and gorgonzola with balsamic dressing
Caramelized Onion Tart with fetta and Fruit tart
37.25

Filet mignon with a rosemary red wine sauce and pan seared scallops
Garlic mash potato
Honey orange glazed carrots
Spring mix berry salad
Fresh picked berries, with goat cheese, almonds and champagne vinaigrette.
Matcha mouse cake and café mocha mousse cake
39.97