



Private & Group Dining Menu

FIRST COURSE

(host selection)

GARDEN SALAD OR CAESAR SALAD

DESSERT

SEASONAL
FRUIT PLATTER

BEVERAGE

BEER | WINE | SOFT DRINKS
FULL COFFEE & TEA SERVICE

MAIN COURSE

(guest choice)

ROASTED CHICKEN BREAST

ROASTED CHICKEN BREAST SERVED
WITH ROASTED POTATOES AND
SAUTEED SPINACH

SALMON DILL SAUCE

NORTH ATLANTIC SALMON, LEMON & AND
DILL BEURRE BLANC SAUCE SERVED
WITH ROASTED POTATOES AND SAUTEED
SPINACH

SLICED STEAK

BLACK ANGUS STEAK SERVED
WITH ROASTED POTATOES AND
SAUTEED SPINACH

ENHANCEMENTS

ADD AN APPETIZER COURSE:

MOZZARELLA & TOMATO CAPRESES | SAMPLER PLATTER

OPEN BAR:

PREMIUM LIQUOR, BEER & WINES

Minimum guarantee of 30 guests is required for private dining.

Minimum guarantee of 20 guests is required for group dining package pricing.

All children 12 year old and younger will be served entire meal with the exception of entrees. Children will be offered a choice of chicken fingers and french fries or margherita pizza, and will be charged 1/2 price once the minimum number of guests has been met.