



## Full Dinner Service

ALL OF THE FOLLOWING ENTRÉES INCLUDE A SELECTION OF FRESH BAKED ROLLS AND BUTTER, GARDEN SALAD OR CAESAR SALAD, FRESHLY BREWED COFFEE, SELECTION OF TEA, WATER PITCHERS

### Salmon Nicoise

SEARED FILLET OF SALMON WITH LEMON ROASTED POTATOES AND A WARM SALAD OF ASPARAGUS, FRENCH BEANS, KALAMATA OLIVES AND ROASTED CHERRY TOMATOES WITH A REDUCED BALSAMIC DRIZZLE

\$18.95

### Chicken Penne al Forno

BAKED PASTA WITH TENDER STRIPS OF GRILLED CHICKEN IN A CHEESY ROSE SAUCE WITH MEDITERRANEAN VEGETABLES

\$15.95

### Broiled Mushroom Chicken

BROILED SUPREME OF CHICKEN WITH YUKON GOLD STUFFED POTATOES SPRING ROLLS AND BUTTER TOSSED VEGETABLES TOPPED WITH A HERBED MUSHROOM CREAM SAUCE.

\$19.95

### Butternut Squash Agnolotti

SQUASH FILLED AGNOLOTTI TOSSED IN A SAGE BROWN BUTTER SAUCE WITH SAUTÉED FINE DICED VEGETABLES AND SCALLIONS

\$14.95

### North African Vegetarian

ISRAELI COUS COUS WITH WINE SOAKED RAISINS AND ROASTED ALMONDS TOPPED WITH GRILLED VEGETABLES AND FALAFELS WITH A SWEET HUMMUS VINAIGRETTE

\$14.95

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## Compliment your meal with additional appetizers

MAY WE SUGGEST

SMOKED SALMON WITH YOGURT  
AND DILL DRESSING

\$ 7.95

ANTIPASTO PLATE WITH ARTICHOKE  
HEARTS, PROSCIUTTO, FETA, CHEESE  
KALAMATA OLIVES, SUNDRIED  
TOMATOES AND MARINATED  
VEGETABLES

\$ 8.75

BAKED BRIE CUMBERLAND SAUCE

JUMBO SHRIMP COCKTAIL

\$ 9.95

## Dessert Selections

CHOOSE ONE FOR \$ 4.95

APPLE STRUDEL WITH VANILLA SAUCE  
CHEESE CAKE OF YOUR CHOICE  
STRAWBERRY MOUSSE IN CHOCOLATE CUP  
STRAWBERRY SHORT CAKE  
CHOCOLATE MOUSSE CAKE  
ENGLISH TRIFLE

PLEASE ASK US FOR OUR PIE SELECTION

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