

DUAL ENTRÉE DINNER

HORS D' OEUVRES

Crispy Chicken Bites

Maribrine chicken with a roasted shallot and garlic dipping sauce.

Sausage Stuffed Mushrooms

Button mushrooms filled with sweet Italian sausage, sage roasted garlic and fennel

DINNER

Arugula Salad

With shaved manchego cheese, oven dried tomatoes and a goat cheese loquat vinaigrette.

Filet Mignon

With a parsley garlic béarnaise sauce.

Asian Salmon Cutlets

Fresh salmon seared and served with a sweet soy glaze.

Israeli Couscous

Pearl size pasta cooked al dente mixed with frantoia olive oil and saffron.

Caramelized Shallots and Brussel Sprouts

Brussel sprouts poached in chicken stock then roasted with caramelized shallots in olive oil, sea salt and pepper.

Bread Rolls

Freshly baked dinner rolls.

Bailey's Mint Chocolate Crème Brulee