

## SILVER MENU - \$39.95 PER PERSON

HORS D'OEUVRES - CHOOSE 1  
FRUIT & CHEESE TRAY

VEGETABLE & CHEESE TRAY

SALAD COURSE - CHOOSE 1  
CLASSIC CAESAR

SPINACH SALAD WITH STRAWBERRIES, TOASTED ALMONDS, FETA CHEESE & BALSAMIC VINAIGRETTE.

MIXED BABY GREENS WITH TOMATOES, BLUE CHEESE CRUMBLES, GARLIC CROUTONS & RED WINE VINAIGRETTE.

# 5120 EVENTS

PLATED DINNERS FOR UP TO 80 PEOPLE

## ENTREE COURSE - CHOOSE 3

PAN SEARED ATLANTIC SALMON ATLANTIC SALMON, YUKON GOLD MASHED POTATOES, ASPARAGUS & BASIL OIL

CHICKEN MOZZARELLA GRILLED CHICKEN BREAST TOPPED WITH ROMA TOMATOES & FRESH MOZZARELLA, YUKON GOLD MASHED POTATOES & ASPARAGUS

GRILLED STRIP LOIN GRILLED STRIP LOIN WITH YUKON GOLD MASHED POTATOES, ASPARAGUS & ROASTED GARLIC AU JUS

GRILLED CHICKEN & TOMATO PASTA PENNE PASTA WITH GRILLED CHICKEN & TOMATOES IN ROASTED GARLIC AND HERB CREAM SAUCE

SPINACH & PORTOBELLO RAVIOLI SPINACH, PORTOBELLO & MUSHROOM FILLED RAVIOLI IN WHITE WINE & GARLIC SAUCE WITH ROASTED TOMATOES, ASPARAGUS & FETA CHEESE

## GOLD MENU - SILVER MENU PLUS 1 GLASS OF WINE PER GUEST

TIER 1 - \$43.95 PER PERSON  
CHARDONNAY  
PINOT GRIGIO  
MOSCATO  
SHIRAZ  
CABERNET SAUVIGNON

HOUSE WINE - CALIFORNIA

TIER 2 - \$45.95 PER PERSON  
CHARDONNAY  
RED ZINFANDEL  
CABERNET SAUVIGNON

CALIFORNIA

TIER 3 - \$47.95 PER PERSON  
CHARDONNAY  
PINOT GRIGIO  
PINOT NOIR  
MERLOT

CALIFORNIA

DESSERT SELECTIONS

INQUIRE ABOUT OUR DELICIOUS DESSERT OPTIONS

*A 7.255% TAX AND 19.5% GRATUITY WILL BE ADDED TO THE TOTAL BILL AT THE CONCLUSION OF THE EVENT.*