

Deluxe Package

*Cocktail Reception Hour
Cheese and Vegetable Platter
A selection of hot and cold hors d'oeuvres*

Field Green Salad

*mixed greens, herb croutons, shaved red onion, fresh chevre,
champagne vinaigrette*

Entrée

Crisp Roasted Chicken Breast

roasted garlic mashed potatoes, grilled vegetables, truffle jus

Prime Filet Mignon

forest mushroom ragout, roasted garlic mashed potatoes

Rack of Lamb – Prime Domestic Rack

*rosemary-dijon demi glace
half rack*

Wild Pacific Halibut

lemon risotto, seasonal vegetables

Vegetarian Pasta

chefs daily preparation

Dessert

Chocolate Torte or Traditional Crème Brulee

Special Arrangements

Wine Pour with Dinner

\$69.95 per person

Plus Tax & Gratuity