



Semi-Private 3-Course Menu

(Menu is available in the restaurant dining room only)

First Course

Freshly Baked French Bread Rolls & Butter
Assorted Mixed Greens Salad Tossed with House Dressing

Second Course

Pre-Selected Entrées Required 7 Days Prior to Event for Groups of over 30 people

Chicken Breast topped with Sweet Pecan Butter

Grilled Salmon with Chilled Black-Eyed Pea Relish

5 oz. Petit Filet Mignon with Sauce Choron

Portobello Mushroom Ravioli with Roasted Garlic, Asparagus & Parmesan Cheese

Third Course

Chocolate Mousse

*** Wedding or Specialty Cake available for an additional \$6.25 per Person **
(Upgrades and delivery fee not included)*

Beverage

Bon Appetit House Blend Regular or Decaffeinated Coffee, Hot Tea, Iced Tea

\$36.75 per person

*25% Service Charge and 7% Sales Tax will be Added to All Charges
Prices subject to Change without prior notices
Updated: June 23, 2021*