



Semi-Private 3-Course Menu

(Served in Main Dining Room Only / non-Private)

Limited to 30 People/Reservations Times are Limited (Inquire With-in)

First Course

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

Second Course

Chicken Breast topped with Sweet Pecan Butter
Grilled Salmon with Chilled Black-Eyed Pea Relish
5 oz. Petit Filet Mignon with Sauce Choron
Chef's Choice Potatoes and Vegetables (excludes Pasta Dish)
Spinach & Mascarpone Ravioli
in a Light Tomato Cream with Fresh Basil & Parmesan

Third Course

Chocolate Mousse

*** Wedding or Specialty Cake available for an additional \$7.50 per Person **
(Upgrades and delivery fees not included)*

Beverage

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

\$44.25 per person

*25% Service Charge and 7% Sales Tax will be Added to All Charges
Prices subject to Change without prior notices*

1/26/2023