



Semi-Private 4-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

Plated and Served to Your Guests (Includes all 3 items)

Skewer of Mozzarella, Artichoke, and Sun-Dried Tomato with Basil Pesto
Genoa Salami rolled with Herb Cream Cheese
Jumbo Shrimp with Horseradish Cocktail Sauce

Third 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 Potato & Vegetables (Excludes Pasta Dish)
Spinach & Mascarpone Ravioli
in a Light Tomato Cream with Fresh Basil & Parmesan

Fourth Course

Chocolate Mousse

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

Beverage

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

\$50.00 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