



CLASSIC MENU

\$55 PER PERSON

• APPETIZER •

(CHOICE OF ONE)

CAESAR SALAD

CRISP ROMAINE LETTUCE WEDGE, TOPPED WITH CREAMY CAESAR DRESSING, CRUNCHY GARLIC CROUTONS, AND SHAVED PARMESAN CHEESE. A CLASSIC FAVORITE WITH BOLD, SAVORY FLAVOR.

TOMATO BURRATA BRUSCHETTA

TOASTED ARTISAN BREAD TOPPED WITH CREAMY BURRATA, MARINATED HEIRLOOM TOMATOES, FRESH BASIL, AND A DRIZZLE OF BALSAMIC GLAZE.

• ENTREE •

(CHOICE OF ONE)

COMES WITH BREAD & BUTTER

6 OZ SIRLOIN GRILLED WITH ROASTED POTATO

JUICY, HAND-CUT SIRLOIN GRILLED TO PERFECTION AND SERVED WITH HERB-ROASTED BABY POTATOES. FINISHED WITH A TOUCH OF GARLIC BUTTER AND A SPRINKLE OF FRESH PARSLEY FOR A BOLD, SATISFYING BITE.

CHICKEN MARSALA OVER RICE

PAN-SEARED CHICKEN BREAST IN A RICH MARSALA WINE SAUCE WITH CREMINI MUSHROOMS AND FRESH HERBS.

• DESSERTS •

(CHOICE OF ONE)

CHEESECAKE - CHOOSE TOPPING

CLASSIC NEW YORK-STYLE CHEESECAKE WITH A VELVETY TEXTURE, SERVED ON A GRAHAM CRACKER CRUST AND FINISHED WITH A SEASONAL FRUIT COMPOTE OR TOPPING OF CHOICE.

LIMONCELLO CAKE

DELICATE SPONGE CAKE INFUSED WITH LIMONCELLO LIQUEUR, LAYERED WITH LEMON MASCARPONE CREAM, AND FINISHED WITH A LIGHT CITRUS GLAZE.

only applicable for events with a minimum of 20 guests.

**The consumption of under cooked meats, poultry, eggs, or shellfish may increase your risk of food borne illness **