



Salad Course

*Mixed Greens Salad with a House Vinaigrette
Warm rolls with butter*

Entrée Course

*Slow Braised Short Ribs of Beef
mashed potatoes and chef's vegetable*

*Chicken Marsala
silken mushroom sauce, buttered pappardelle noodles*

*Faroe Island salmon
mashed potatoes, chef's vegetable, balsamic*

*Mac and Cheese
three cheeses, bacon, peas, and cracker crumbs*

Dessert and Coffee

*Chef's Cheesecake
or
Homemade Chocolate Torte with raspberry coulis*

\$46.95pp

**Add unlimited soft drinks? \$2.00 per person*

**Price is subject to tax, service charges, and equipment rentals, as necessary*

**All function dates require a non-refundable deposit in order to guaranty a date*

**A \$20.00 per person charge will be applied to guests guaranteed that do not attend*

**Price based on 15 guests minimum*