

CLASSIC DINNER
\$22 PER PERSON

AN ADDITIONAL \$5 PER PERSON FOR PLATED SERVICE

**CHOICE OF ONE PLATED SALAD OR TWO SALADS IN A
BUFFET**

- ARUGULA, RADICCHIO, BELGIAN ENDIVE, AND SHAVED PARMESAN CHEESE WITH ROASTED GARLIC WHITE BALSAMIC VINAIGRETTE
- SPINACH, FIGS, CARAMELIZED WALNUTS, AND GOAT CHEESE WITH CITRUS VINAIGRETTE
- MIXED GREENS, ROASTED VEGETABLES, AND FETA CHEESE WITH LEMON VINAIGRETTE
- ROMAINE LETTUCE, GRAPE TOMATOES, GORGONZOLA CHEESE, BACON, AND SCALLIONS WITH BUTTERMILK AND PARMESAN CHEESE DRESSING
 - KALE, KALAMATA OLIVES, CAPERS, AND SHAVED RED ONION WITH BALSAMIC VINAIGRETTE
 - CAESAR SALAD
- MIXED GREENS WITH BUTTERMILK AND PARMESAN CHEESE DRESSING

**CHOICE OF TWO MAIN COURSES (SERVED WITH CHOICE
OF ONE STARCH AND ONE VEGETABLE)**

- BRAISED BEEF BRISKET WITH CARAMELIZED ONIONS AND PORCINI MUSHROOMS
- PAN ROASTED PORK LOIN STUFFED WITH GOLDEN RAISINS AND PORK SAUCE
- BRAISED PORK OSSO BUCCO WITH WILD MUSHROOM SAUCE AND CHIANTI WINE
 - ROASTED CHICKEN INFUSED WITH ROSEMARY AND GARLIC SAUCE
 - CHICKEN TENDERLOINS WITH CHOICE OF:
 - MARSALA WINE SAUCE AND SAGE
 - CREAMY PESTO SAUCE
 - DIJON MUSTARD SAUCE AND TARRAGON

STARCHES

- RUSTIC MASHED POTATOES
- ROASTED POTATOES AND ONIONS
 - POTATOES GRATIN
- PAN ROASTED POTATOES WITH RED PEPPER AND ONIONS
 - RICE PILAF
- BAKED ZITI WITH TOMATO AND BASIL SAUCE

VEGETABLES

- ROASTED VEGETABLE MEDLEY
 - GRILLED VEGETABLES
- GREEN PEAS WITH PROSCIUTTO

THREE CHEF'S CHOICE APPETIZERS SERVED BUTLER-STYLE INCLUDED WITH EACH PACKAGE