

\$55 per person

## FIRST COURSE

Choice Of One

**Chicken Noodle Soup** Fine Egg Noodles, Vegetables

Baked Beef Meatballs Light Tomato Sauce, Parmesan Cheese

**Baby Hearts of Romaine Salad** Buttermilk Ranch Dressing, Grape Tomatoes

## MAIN COURSE

Choice Of One

Roasted Organic Chicken Breast Roasted Rainbow Carrots, Whipped Potatoes, Light Pan Sauce

> Brick Oven Roasted Chateaubriand Fingerling Potatoes, Haricots Verts, Au Jus

Grilled Scottish Salmon Toasted Pearl Couscous & Melted Leeks, Herb Pesto

Smoked Maple Bacon Macaroni & Cheese Fontina & White Cheddar Cheese

## DESSERT

Choice Of One

Lemon Meringue Cheesecake Raspberry Coulis, Gluten Free Crust

Classic Strawberry Shortcake Caramelized Almond Cake, Chantilly Whipped Cream

> Hot Fudge Brownie Sundae Vanilla Ice Cream, Cherry On Top

> > BILL PEET EXECUTIVE CHEF