

PROFESSIONAL DINNER EVENT

\$134.00 per person all inclusive

2 BEVERAGES PER GUEST

house red, white, rosé wines, beer, or non-alcoholic

FIRST COURSE

SEASONAL GREENS SALAD

romaine lettuce, cucumber, tomato, carrot, house vinaigrette

Hutch's bread service

DINNER CHOICE

FAROE ISLAND SALMON

Cajun spiced & grilled, sautéed greens, lemon, evoo

BEEF TENDERLOIN

peppercorn crusted, brandy cream sauce, house potato, vegetables

ORGANIC ROASTED CHICKEN

Bell & Evans organic airline chicken breast, house potato, mushroom pan jus

DESSERT CHOICE

SEASONAL SORBET & FRESH FRUIT

or

FLOURLESS CHOCOLATE CAKE