

PROFESSIONAL DINNER EVENT

\$125 per person all inclusive

SALAD COURSE

CLASSIC CAESAR SALAD

romaine lettuce, parmesan, caesar dressing

ENTRÉE SELECTION

FAROE ISLAND SALMON

Cajun spiced & grilled, sautéed greens, lemon, e.v.o.o.

BEEF TENDERLOIN 8oz.

Grilled, portabella mushroom, melted bleu cheese, cabernet sauce

CHICKEN DUXELLE

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

DESSERT

SEASONAL SORBET

fresh fruit

or

CHOCOLATE BOUCHON

vanilla gelato