



THREE COURSE PRIX FIXE

FIRST COURSE

mixed greens, carrot, cucumber, tomato, house vinaigrette

ENTREE SELECTIONS

choose 3 for menu:

FAROE ISLAND SALMON Cajun spiced & grilled, lemon, evoo

JAMBALAYA PASTA penne, gulf shrimp, chicken, chorizo, spicy tomato cream sauce

BEEF TENDERLOIN 'AU POIVRE'

8oz. peppercorn-cruste, pan-seared, brandy cream sauce

ORGANIC BELL & EVANS CHICKEN BREAST

mushroom pan jus

VEGETARIAN 'JAMBALAYA' RISOTTO

sauteed vegetables, spicy tomato

FAMILY STYLE SIDES

house potato

seasonal vegetables

DESSERT

FLOURLESS CHOCOLATE TORTE

whipped cream

or

HOUSE SORBET

fresh fruit

\$86.00 PER PERSON - Plus 8.75% tax and 20% Gratuity

PRIVATE DINING DIRECT LINE: 716-431-4355

Please note that we require a lead time of 14 days from the event, with final contracts in place 10 days prior to host an event at Hutch's at this time.