

Inaugural Gala Menu

HORS D'OEUVRES

Brie & Raspberry Phyllo Cups • Brie Cheese and raspberry filling served in a phyllo pastry shell.

Chicken Potstickers • Served with a Ponzu dipping sauce.

Tomato Soup Shooters • Served with a grilled cheese garnish.

SALAD

House Salad • Mixed greens, shredded carrots, diced tomato and sliced shallots with fresh made croutons. Served with your choice of dressing: balsamic vinaigrette or buttermilk ranch

ENTRÉES

Served with duchess potatoes, roasted asparagus, and rolls with butter.

Beef Bourguignon • Tender pieces of braised beef with caramelized mushrooms and onions in a rich burgundy wine sauce.

Bruschetta Chicken • Grilled chicken breast topped with mozzarella cheese, tomatoes, basil and garlic. Finished with a balsamic glaze.

OR

Vegetarian or Vegan Entrée

DESSERT

A selection of each will be artfully presented to each table.

Chocolate Mousse

Strawberry Shortcake

Lemon Blueberry Trifle