

Appetizers

Champagne Green salad

Spring greens with seasonal vegetables tossed in a champagne vinaigrette and topped with feta cheese

Bruschetta Trio

A Trio of creamy whipped feta and local honey, savory olive tapenade, and traditional Basil and tomato served on lightly toasted French baguette

Spinach Artichoke Crostini

A creamy and savory mix that is roasted to ooey gooey perfection served with lightly toasted French baguette crostini

Entree

Lemon Dill Seared Salmon

Seared salmon over a wild rice pilaf with a creamy lemon dill sauce

Wild Mushroom Risotto

A gourmet mix of mushrooms mixed into a creamy parmesan risotto served with broccolini

Shrimp or Chicken Scampi

Pan seared chicken or shrimp with butter and fresh herbs served over Linguini noodles tossed in a white wine sauce

Tuscan Chicken

Pan seared chicken served in a sun dried tomato sauce over rustic mashed potatoes

Dessert

Triple Berry Cheesecake

New York Style cheesecake garnished with fresh berries and a mixed berry coulis.

Tiramisu

Traditional Italian dessert made with coffee soaked lady fingers and decadent mascarpone layers topped with cacao powder

Creme brulee

Classic French custard dessert with a hard sugar coating