



### *Appetizers*

*(Please select one)*

*Bow Tie Pasta, Roasted Vegetables, Tomato Basil Sauce  
Penne Rigate, Exotic Mushrooms, Peas and Vodka Sauce  
Rigatoni, Filetto di Pomodoro Sauce  
Butternut Squash Soup*

*or*

### *Salads*

*(Please Select One)*

*Traditional Caesar Salad, Focaccia Croutons and Marinated Julienne of Sun Dried Tomatoes  
Mixed Baby Field Greens, Cucumber, Peppers, Onion Ricotta Salata Cheese, Balsamic Vinaigrette*

### *Main Course*

*(Please Select One)*

*North Atlantic Salmon, Pommery Sauce*

*Tilapia, Mango Salsa, Citrus Miso*

*Pan Seared Herb Marinated Breast of Chicken Porcini Cream Sauce or  
Pinot Grigio Caper Wine Sauce*

*Stuffed Loin of Pork, Spinach & Asiago Cheese, Mustard Tarragon Sauce*

*Braised Boneless Short Ribs of Beef Barolo Wine Sauce*

*Grilled Filet Mignon, Cabernet Wine Sauce*

*Pepper Herb Crusted N.Y. Shell Steak, Merlot Wine Reduction with Three Peppercorn Sauce*

*Pan Seared Herb Crusted Tenderloin of Veal, Madiera Wine Sauce*

*All entrees served with Seasonal Vegetables and Chef's Choice of Starch*

### *Dessert*

*(Please Select One)*

*Apple Tart*

*Fresh Berry Tart with Mango Sauce*

*New York Cheesecake with Raspberry Coulis*

*Triple Chocolate Cheesecake*

*Pecan Pie*

*Freshly Brewed Coffee (Regular and Decaffeinated), Imported Teas*