



## The Bloomfield Dinner

### Pasta Course

Select One

Penne Rigate, Green Peas, Vodka Sauce

Or

Country Rigatoni, Sausage, Pepperoni, Mushrooms, Peas, Creamy Tomato Sauce

Or

Pesto Lasagna, Roasted Tomato Sauce

Or

Tomato Risotto, Herbed Ricotta

### Salad

Gathered Greens, Virgin Olive Oil and Balsamic Vinaigrette

Or

Roman Salad, Focaccia Croutons, Shards of Parmesan Reggiano, Caesar Dressing

### Entrée

Select Three

Chicken Wrapped in Phyllo

Market Vegetables

Light Roasted Garlic Cream Sauce

Or

Herb Roasted Chicken Breast

Pearl Onions, Sun Dried Tomatoes

Sherry Thyme Sauce

Or

Filet of Salmon

Roasted Red Pepper Sauce

Or

St. Peter's Fish, Herb Crust

Tomato Beurre Blanc

Pretzel Crusted Salmon, Dijon Sauce

Or

Stuffed Loin of Pork

Spinach, Asiago Cheese

Mustard Tarragon Sauce

Or

Braised Boneless Short Ribs of Beef

Barolo Wine Sauce

Or

Prime Ribs of Beef, Au Jus

Or

Herb Marinated Grilled Filet Mignon

Exotic Mushrooms, Cabernet Wine Sauce

\$6 per guest surcharge

Chef's Selection of Seasonal Vegetables and Potato

### Dessert

Occasion Cake or Individual Plated Desserts Available

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Assorted Soft Drinks