
2016 WINTER

DIRECTORS' ROOM SELECTIONS

APPETIZERS

Imported and Domestic Cheese Display
Fresh Vegetables with Hummus

SALADS

Boston Butter Leaf Salad
Tomato Caprese
Seafood Medley
Roasted Beet and Goat Cheese
Fresh Seasonal Fruit

ENTREES

Baseball Cut Top Sirloin Steak - Natural Port Jus
Chicken Seafood Oscar - Lobster Sauce
Grilled Swordfish - Roasted Pineapple Jus
Three Cheese Tortellini - Plum Tomato Sauce
Duchess Potatoes – Cheddar Cheese
Locally Grown Vegetables

DESSERTS

Pastry Chef's Table - Cakes, Petite Pastries & Berries
Featuring Hand Made Truffles & Gourmet Cookies

BEVERAGES

Assortment of Sodas, Coffee, Decaf, Iced Tea

ADDITIONAL UPGRADES

Chef Carving Station

Pepper Crusted Tenderloin – Cabernet Demi
(\$10 per person, plus service charge and sales tax)

Garlic Rack of Lamb – Rosemary Zinfandel Sauce
(\$12 per person, plus service charge and sales tax)

