

Dinner Menu

Salad ~ *Please choose one salad to be served to all guests:*

Mesculin Salad - Baby Field Greens, Sliced Grilled Portabella Mushroom, Roasted Red Peppers, Bocconcini Mozzarella, Calamata Olive, Endive Garnish, Balsamic Vinaigrette

Strawberry Spinach Salad - Baby Spinach, Red Onion, Sliced Strawberries, Poppy Seed Dressing

Cranberry Leaf Salad - Dried Cranberries, Red Onion, Walnuts, Bleu Cheese, Balsamic Vinaigrette

Pear Pecan Leaf Salad - Sliced Pears, Red Onion, Toasted Pecans, Bleu Cheese, Sherry Vinaigrette

Bacon Spinach Salad - Golden Raisins, Red Onion, Crumbled Bacon, Light Maple Walnut Dressing

Entrée ~ *Please choose three, choices called in one week prior:*

Roast Prime Ribs of Beef, au jus

Chicken Mark Anthony ~ French Breast of Chicken with Roasted Red Peppers, Artichoke Hearts, Mushrooms, Onions, Champagne Sauce

Stuffed Chicken Breast ~ Spinach, Smoked Mozzarella, Sun-Dried Tomatoes, Bacon, Onions, Brandy Fennel Cream Sauce

Chicken Marsala ~ Chicken Francese ~ Chicken Piccata ~ Chicken Balsamico

Chicken Cordon Bleu, Chive Butter Sauce

Ginger Chicken, Hoisin Glaze

Grilled Salmon, Dill Sauce

Grilled Salmon, Orange Ginger Glaze

Grilled Salmon, Shallot, Tarragon, White Wine Cream Sauce

Cornmeal Encrusted Tilapia, Peach-Mango Salsa

Cornmeal Encrusted Tilapia, Piccata

Tilapia Oreganato, Diced Tomato & Onion, Garlic, Oil, White Wine

Broiled Flounder Almondine, Lemon Sauce

Vegetarian Entrees ~

Eggplant Parmesan

Grilled Vegetable Platter, Balsamic Drizzle

Pasta Primavera ~ Broccoli Florets, Carrots, Peas, Mushrooms, in a Cream Sauce

Potato ~ *Please choose one:*

Garlic Mashed Potato Tower, Caramelized Onion

Sweet & Mashed Potato Tower

Rosemary Roasted Red Bliss Potatoes

Rosemary Roasted Fingerling Potato

Potato Croquette à la Birchwood

Twice-Baked Potato

Vegetable ~ *Please choose one:*

Vegetable Medley

Green Beans Almondine

Vegetable Bouquetierre Bundled Baby Carrots

Tied Julienne Carrots

Zucchini Ring with Baby Asparagus

Patty Pan Squash & Sugar Snap Peas

Accompaniments ~ *Freshly Baked Artisan Bread, Creamery Butter*

Dessert ~ *Please choose one:*

Cheese Cake - Plain or Fruit Topping: Cherry, Blueberry, or Pineapple

Profiterole au Chocolate

Carrot Cake, Cream Cheese Frosting

Raspberry Sherbet, Melba Sauce

Vanilla Ice Cream in a Tuile Cup with Strawberry Topping

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Beverage Options

Premium Open Bar

Consumption Bar

Beer, Wine, and Soda

All packages listed can be customized to your liking. Prices vary based on the day and time of your event.