

CORPORATE DINNER MENU

DISPLAYED HORS D'OEUVRES

This Lavish Display of Hors D'oeuvres will be Created Using the Freshest Seasonal Ingredients. Display will Include a Variety of Dips, Spreads & Vegetables. Please Ask Your Sales Manager for the Complete Listing of the Hors D'oeuvres

PLEASE SELECT ONE SALAD

Fresh Garden Salad with Your Choice of Dressing
Or
Classic Caesar Salad with Garlic Croutons

ENTRÉES

Slow Roasted Prime Rib of Beef Ladled with Rosemary Tomato Au Jus
Fresh Organic Chicken Breast Stuffed with Local Apples and French Brie with a Marsala Wine, Walnut and Cherry Sauce
Kentucky Bourbon Glazed Atlantic Salmon
Vegetable Napoleon - Breaded Eggplant Layered with a Three Cheese Ricotta Blend, Fresh Tomatoes and Smoked Mozzarella, Baked and Finished with an Aged Balsamic Glaze

PLEASE SELECT ONE DESSERT

Chef Salvato's Blueberry Bread Pudding with Caramel Sauce and Whipped Cream
Double Chocolate Mousse with Whipped Cream Topping
Vanilla Cheesecake with a Raspberry Drizzle
Longfellows Oreo Parfait- Chocolate Mousse with Crumbled Oreo Cookies and Whipped Cream Topping Garnished with a Maraschino Cherry

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

Dressings

House White Balsamic
Vinaigrette
Light Champagne Vinaigrette
Classic Bleu Cheese
5 Peppercorn Parmesan

ACCOMPANIMENTS

Fresh Rolls with Butter
Chef's Choice of Potato
or Rice
Chef's Seasonal Vegetable

\$39 Per Person
Please Add 7% Sales Tax &
20% Gratuity

If Party is Under 20
People, Entrée Counts are
Not Required Prior to
Event and a Room Rental
Fee of \$200 will Apply
For Parties Over 20 People,
Entrée Counts are
Required 14 Days Prior to
Event and the Room
Rental Fee will be Waived