

## ENTRÉES

### Mesclun Greens

With Toasted Pine Nuts, Fire Roasted Cherry Tomatoes, and a Breaded Goat Cheese Medallion and Balsamic Vinaigrette Dressing

### Carved Beef Tenderloin

With Port Wine Demi-Glace (Gluten Free)

### French Cut Breast of Chicken

With Orange Sauce (Gluten Free)

### Pan Seared Atlantic Salmon

With Curried Chutney Sauce (Gluten Free)

### Bean and Tomato Ragù

With White Cannellini Beans, Navy Beans, Tomato and Basil (Gluten Free, Vegan, Vegetarian)

### Basmati Rice

### Seasonal Vegetables

### Rolls and Butter

## DESSERT STATION

### Chef's Selected Seasonal Dessert

Fresh Signature Coffee and Tea

