

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

