

Dueling Pianos

Plated Service

Garden Salad *GF *VG

Fresh Mixed Greens, Tomatoes, Cucumbers, Red Onions and Carrots
Finished with the Chef's Signature Vinaigrette Dressing

Crusty French Dinner Rolls *v

Served with Vermont Cabot Butter

ENTRÉE SELECTIONS

Baby Grand Short Ribs *GF

Slow Cooked Boneless Short Ribs of Beef
With a Red Wine Shallot Sauce

Seared Chicken *GF

Seared Chicken Breast
Served with Fines Herbs Sauce

Piano Man's Salmon *GF

Filet of Salmon Encrusted with Black and White Sesame
With a Sweet and Spicy Glaze

Five Cheese Tortellini *v

Baked in Pomodoro Sauce
Topped with Crumbled Feta Cheese and Wilted Baby Spinach

Braised Portabella Mushroom *GF *VG

Layered with Roasted Red Peppers, Balsamic Caramelized Onions,
and Grilled Vegetables with Creamy Polenta

SIDES

Buttermilk Mashed Potatoes *GF *v

Maple Glazed Carrots *GF *VG

Steamed Carrots
Glazed with Maple Syrup and Brown Sugar

DESSERTS

Chocolate Mousse Crème Brûlée *v

Baked Vanilla Custard Topped with Chocolate mousse
Served with Fresh Berries and Whipped Cream

\$24.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*v - Vegetarian

*GF - Gluten Free

*VG - Vegan