

THE MEDITERRANEAN

Plated Dinner Service

STARTERS

Mediterranean Salad  

*Tomatoes, cucumbers, red onions with capers
and feta cheese drizzled with a
Greek inspired lemon vinaigrette*

Dinner Rolls 

warm from the oven and brushed with herbed garlic butter

ENTREE SELECTIONS

Sliced Sirloin Bordelaise 

served medium rare with red wine demi-glace

Roasted Chicken with Harissa 

chicken thighs simmered in red chili, olive oil, lemon juice, garlic and spices

Baked Cod with Tomato Caper Beurre Blanc 

sweet flaky cod topped with luxurious butter sauce


Tri Color Tortellini Caponata  

plump tortellini with homemade caponata

Quinoa & Ancient Grain Salad  

with seasonal vegetables, pumpkin seeds, dried cranberries, and balsamic vinaigrette

ACCOMPANIMENTS

Sautéed Green Beans and Baby Carrots 

Creamy Homemade Risotto 

DESSERT

Tiramisu

The Italian classic with whipped cream

coffee and tea available on request with dessert

\$44.99 PER PERSON

Make your event even more exciting: Ask us about adding a DJ, Trio, Band, Magician, casino night, or a visit from Champ the Lake Monster!

 Vegetarian  Gluten Free  Vegan

20% service charge will be added to your check.

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.

(802) 862-8300

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