

*R*iviera Series – Dinner Package

\$25 per guest plus tax and gratuity, no substitutions

ON THE TABLE

Our house made French bread with butter

SALAD (please select one for your guests)

- Fresh baby greens salad with carrots, cucumbers and grape tomatoes
- Caesar salad with house made croutons and shaved Parmigiano

ENTRÉE (please select one for your guests)

- SAUTÉED CHICKEN PICANTE
- SAUTÉED CHICKEN MARSALA

SIDE DISHES

- Garlic mashed potatoes
- Green beans

DESSERT

Edy's Vanilla Ice Cream

BEVERAGES

Illy coffee and tea (bar arrangements optional)

*L*eville Series – Dinner Package

\$30 per guest plus tax and gratuity, no substitutions

ON THE TABLE

Our house made French bread with butter

SALAD (please select one for your guests)

- Fresh baby greens salad with carrots, cucumbers and grape tomatoes
- Caesar salad with house made croutons and shaved Parmigiano

ENTRÉE (your guests will choose one)

- ROAST PRIME RIB OF BEEF, PETITE CUT
- SAUTÉED CHICKEN PICANTE
- GRILLED SALMON

SIDE DISHES (choose one potato and one vegetable)

- Garlic mashed potatoes
- Baked Idaho potato
- Broccoli, carrots and cauliflower
- Green beans

DESSERT

Optional (please see desserts menu for pricing)

BEVERAGES

Illy coffee and tea (bar arrangements optional)



leetwood Series – Dinner Package

\$40 per guest plus tax and gratuity, no substitutions

ON THE TABLE

Our house made French bread with butter

SALAD (please select one for your guests)

- Fresh baby greens salad with carrots, cucumbers and grape tomatoes
- Caesar salad with house made croutons and fresh shaved Parmigiano

ENTRÉES (please select up to three options for your guests)

- FILET MIGNON
- NEW YORK STRIP STEAK
- HOUSE CUT ROAST PRIME RIB
- SAUTÉED CHICKEN MARSALA
- SAUTÉED CHICKEN PICANTE
- PAN SEARED CHILEAN SEA BASS
- GRILLED SALMON

SIDE DISHES (select one potato and one vegetable)

- Garlic mashed potatoes
- Baked Idaho Potato with butter and sour cream
- Broccoli, carrots and cauliflower
- Green beans

DESSERT (choice of one)

- Tiramisu
- Chocolate Mousse

BEVERAGES

Illy coffee and tea (bar arrangements optional)

*B*rougham Series – Dinner Package

\$50 per guest plus tax and gratuity

ON THE TABLE

Our house made French bread with butter

SALAD (please select one for your guests)

- Fresh baby greens salad with carrots, cucumbers and grape tomatoes
- Caesar salad with house made croutons and fresh shaved Parmigiano

ENTRÉE

- SURF & TURF

Petite filet mignon with Maine lobster tail, zip sauce and drawn butter

SIDE DISHES (includes both)

- Twice baked potatoes
- Steamed asparagus spears

DESSERT (choice of one)

- Tiramisu
- Chocolate Mousse

BEVERAGES

Illy coffee and tea (bar arrangements optional)