



SEATED DINNER-OPTION 2

SALAD OPTIONS

house salad

mixed field greens tossed in balsamic vinaigrette and dressed with cherry tomatoes, english cucumbers, red onion and crumbled feta cheese

tomato caprese

beefsteak and grape tomatoes with fresh mozzarella, drizzled with white balsamic vinegar and basil oil

ENTRÉE OPTIONS

chicken salsa verde

pan-roasted springer mountain farms® all-natural bone-in breast with caper-spiked salsa verde atop corn and oyster mushroom succotash

fettucine carbonara with shrimp

tossed with prosciutto and arugula in a light cream sauce

ribeye

prepared to chef's perfection with smashed potatoes and bacon-sautéed green beans

DESSERT OPTIONS

brownie with vanilla ice cream

fudge brownie with caramel sauce, chocolate ganache and toasted pecans; served warm with henry's homemade™ vanilla bean ice cream

flourless chocolate cake

rich belgian chocolate and port wine torte topped with heath® candy bar pieces

\$38 per guest

add ciabatta bread • \$2 per guest

prices do not include gratuities, service fees or taxes



SEATED DINNER - OPTION 3

SALAD OPTIONS

baby spinach salad

strawberries, baby portobello, bacon and red onions in raspberry poppyseed dressing

tomato caprese

beefsteak and grape tomatoes with fresh mozzarella, drizzled with white balsamic vinegar and basil oil

ENTRÉE OPTIONS

chicken salsa verde

pan-roasted springer mountain farms® all-natural bone-in breast with caper-spiked salsa verde atop corn and oyster mushroom succotash

salmon oscar

flame-grilled & topped with crab and dill-spiked hollandaise, served with asparagus

filet

topped with gorgonzola walnut butter, served with asparagus and port wine bordelaise

DESSERT OPTIONS

brownie with vanilla ice cream

fudge brownie with caramel sauce, chocolate ganache and toasted pecans; served warm with henry's homemade™ vanilla bean ice cream

flourless chocolate torte

rich belgian chocolate and port wine torte topped with heath® candy bar pieces

\$44 per guest

add ciabatta bread • \$2 per guest

prices do not include gratuities, service fees or taxes



SEATED DINNER - OPTION 4

SALAD OPTIONS

baby spinach salad

strawberries, baby portobello, bacon and red onions in raspberry poppyseed dressing

gorgonzola salad

field greens in gorgonzola dressing with caramelized walnuts

ENTRÉE OPTIONS

chicken salsa verde

pan-roasted springer mountain farms® all-natural bone-in breast with caper-spiked salsa verde atop corn and oyster mushroom succotash

miso sea bass

atop almond apple purée with sautéed apples and bok choy

filet with shrimp

prepared to chef's perfection with gorgonzola walnut butter, served with asparagus and port wine bordelaise; with two grilled shrimp

DESSERT OPTIONS

brownie with vanilla ice cream

fudge brownie with caramel sauce, chocolate ganache and toasted pecans; served warm with henry's homemade™ vanilla bean ice cream

flourless chocolate torte

rich belgian chocolate and port wine torte topped with heath® candy bar pieces

\$50 per guest

add ciabatta bread • \$2 per guest

prices do not include gratuities, service fees or taxes