

## Plated Dinners | \$60 (minimum 25 guests\*, pricing per guest)

All plated dinners are served with freshly baked rolls with butter, 100% Arabica coffee, regular and herbal teas and Chef's choice of dessert.

### Starter Options (choice of 1)

Chef's soup of the day

Mixed greens with house vinaigrette

Caesar salad

### Main Entrées (choice of 1)

Pan Roasted Salmon with seasonal vegetables, roasted potatoes, garlic parmesan butter, citrus beurre blanc

Roast Beef with mini Yorkshire pudding, au jus, mashed potatoes, seasonal vegetables

Ricotta Stuffed Ravioli with arugula pesto, marinara sauce

Oven Roasted Chicken with fingerling potatoes, seasonal vegetables

New York Steak with seasonal vegetables, mashed potatoes (available at select locations)

\*Ricotta Stuffed Ravioli will be offered to any vegetarian guests.

Add an entrée choice for \$7 per guest.

food &  
beverage  
solutions

\*May be served to smaller groups; however, minimum charge is for 25.

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Event Manager.

