

# Plated Rehearsal Dinner

Freshly Baked Rolls & Butter

Appetizer

Choose One:

Classic Caesar Salad

Garden Salad

Petite Penne Pomodoro

Lobster Bisque

Entrées

Choose Two:

Seared New York Strip Steak

Herb Potato Medallions, Roast Green Beans, Mushroom Ragout

Gorgonzola & Mushroom Stuffed Tenderloin

Buttermilk Smashed Potatoes, Glazed Vidalia Onion

Mushroom & Madeira Chicken

Herb Sautee, Pan Gravy, Wilted Greens, Butternut Squash Risotto

Chicken Milanese

Mustard Pan Gravy, Asiago & Herb Risotto

Potato Crusted Halibut

Julienne Spring Vegetables, Preserved Lemon Relish

Roast Vegetable Terrine

Truffle Tomato Glace, Parmesan Polenta

Chef's Selection of Seasonal Accompaniments

Dessert

Choose One:

Panna Cotta with Seasonal Fruit Compote

Chocolate Satin Layer Cake with Vanilla Bean Crème

Banana Chocolate Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Hot Teas

## Beverage Options

Cash Bar or Hosted Bar on Consumption

A bartender fee of \$100 will apply if bar sales do not meet or exceed \$300

# Rehearsal Dinner Buffet

Minimum of 25 people or a \$50 server fee will apply

Freshly Baked Rolls and Butter

Appetizer

*Choose Two:*

Garden Salad

Classic Caesar Salad

Spinach Salad with Maytag Bleu Cheese

Petite Caprese on a Bed of Arugula

Marinated Roast Vegetables

Entrees

*Choose Two:*

Osso Bucco With Gremolata

Sliced Tenderloin, Tomato & Demi Ragout

Chicken Milanese

Mediterranean Roast Chicken

Cumin Roast Pork Tenderloin

Tarragon Baked Salmon

Lasagna Rolettes with Spinach Alfredo

*Chef's Selection of Seasonal Accompaniments*

Viennese Style Dessert Buffet

Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Hot Teas

Ask About Adding a Pasta or Carving Station

*A \$75 Chef Attendant Fee Will Apply*

## **Beverage Options**

Cash Bar or Hosted Bar on Consumption

*A bartender fee of \$100 will apply if bar sales do not meet or exceed \$300*