

<u>Private Event</u> <u>Set 4 Course Menu</u> Includes soft drinks

<u>Appetizers</u> Crab Stuffed Mushrooms Baked Goat Cheese Capri

<u>Salads</u> House Salad Caesar Salad Arugula & Goat Cheese Salad

<u>Entrees</u>

Crab Risotto

Crab Risotto tossed in a Creamy Gruyere with Red Peppers

Chicken Parmesan

Breaded chicken smothered in house made marinara sauce & cheese on top of spaghetti with a side of vegetables.

Pan Seared Salmon

Served with mashed red skin potatoes and house vegetable

Exotic Mushroom

Local Mushroom blend, red onion & fettuccine tossed in a creamy sauce made with truffle oil & white wine.

<u>Desserts</u> Chocolate Chip Cannoli Tiramisu