



## **Option 1**

### **~Salads~**

**Mixed Greens with a Raspberry Poppyseed Vinaigrette**

**Pesto Salad, Artichoke Hearts, Tomatoes, Mushroom Caps,  
Olives, Lemon Basil, Pesto Vinaigrette**

### **~ Main Course ~**

**Roast Beef Carving Station**

Au jus

Mustard

Horseradish

**Chicken Tarragon**

**Roasted Vegetables**

**Roasted Garlic Mashed Potatoes**

**Basmati Rice**

### **~ Dessert ~**

**Mixed Berry Crumble**

***\$25 per person plus tax and 15% gratuity***



**Option 2**

**~Salads~**

**Mixed Greens with a Raspberry Poppyseed Vinaigrette**

**Greek Salad**

**~ Main Course ~**

**Roast Lamb with Fresh Mint Relish**

**Au jus**

**Sake Seared Salmon**

**Asian Vegetables**

**Gnocci with Parmesan Cheese**

**Steamed Sushi Rice**

**~ Dessert ~**

**Pavlova with Fresh Fruit**

***\$25 per person plus tax and 15% gratuity***



**Option 3**

**~Salads~**

**Mixed Greens with a Raspberry Poppyseed Vinaigrette**

**Greek Salad**

**~ Main Course ~**

**Roast Beef Carving Station**

Au jus

Mustard

Horseradish

**Chicken Tarragon**

**Caramel Salmon**

**Roasted Vegetables**

**Roasted Baby Potatoes**

**Basmati Rice**

**~ Dessert ~**

**White Chocolate Raspberry Torte and Apple Strudel**

***\$25 per person plus tax and 15% gratuity***



**Option 4**

**~Salads~**

**Mixed Greens with a Raspberry Poppyseed Vinaigrette**

**Caesar Salad**

**Greek Salad**

**~ Main Course ~**

**Roast Beef Carving Station**

Au jus

Mustard

Horseradish

**Chicken Tarragon**

**Home Made Black Pepper Pasta**

Roasted Tomato Sauce and Fresh Vegetables

**Roasted Vegetables**

**Roasted Baby Potatoes**

**Basmati Rice**

**~ Dessert ~**

**Assorted Dessert Platter**

***\$30 per person plus tax and 15% gratuity***