



## *Elegant 2 Course Dinner Menu*

### **FINE DINING**

\$80.00 per person

(prices exclude tax and 18% gratuity)

*Fresh Bread & Herb Infused Olive Oil*

### *1<sup>st</sup> Course*

#### **MIXED GREENS**

*sun-dried cranberries, pecan & pistachio praline,  
crumbled bleu cheese, and balsamic vinaigrette*

### *Entrée (please choose)*

#### **GRILLED BEEF TENDERLOIN**

*roasted fingerling potatoes, tri color carrots & a brandy sage infused compound butter*

#### **OVEN ROASTED ALL NATURAL STATLER CHICKEN BREAST**

*basted with kalamanta olive butter, served over grains & topped with a pico de gallo*

#### **BAKED ORGANIC SCOTTISH SALMON**

*mango relish, black Chinese rice & bok choy*

### *Dessert*

#### **COFFEE & TEA SERVICE**

*served with your wedding cake*