



## DINNER SERVICE

**TRAY-PASSED HORS D'OEUVRES** *Chef's selection, 4 pieces per person* **8.00**

### APPETIZERS

**SHRIMP & CRAB MARTINI COCKTAIL 7.50**

Jumbo wild Baja Shrimp and Blue crab, served in a cocktail glass with chopped celery, zesty seafood sauce and lemon wedge.

**SMOKED SALMON CROSTINI 5.00**

Baguette rounds, Boursin spread, sweet onion.

**PORTOBELLO MUSHROOMS RAVIOLI 6.00**

Roasted red bell pepper sauce, shaved Parmesan.

### SERVED DINNERS

*Includes freshly-baked rolls, choice of salad, fresh vegetables, accompaniment, coffee or iced tea.*

### SALADS

*Choice of one:*

**CLASSIC CAESAR SALAD**

**HOUSE SPRING MIX SALAD**

Baby greens, Maytag Bleu cheese, sun-dried cranberries, candied pecans & Balsamic vinaigrette.

### ACCOMPANIMENTS

*Choice of one:*

Oven-roasted Yukon Potatoes with rosemary

White Cheddar-Mashed Red-Skin Potato

Golden Harvest Rice