



Four~Course Plated Dinner

Saturday, February 13, 2021 • \$65 per person

Tax & gratuity included.

Appetizer

Select one.

Chilled Shrimp Cocktail

Chicken Parmesan Bites with Marinara

Fresh Bruschetta on French Baguette with Balsamic Drizzle

Salad

Spring Mix Salad with Vinaigrette Dressing

Entrée Selections

All entrees served with dinner rolls. Select one.

Braised Short Ribs

Slow cooked in Cabernet Sauvignon red wine.

Paired with smashed potatoes and baby glazed rainbow carrots.

Mediterranean French Style Chicken Breast

Stuffed with kalamata olives, tomatoes, feta cheese.

Drizzled with Balsamic reduction nestled on a bed of
Greek Rice Pilaf and Asparagus.

Chef's Signature Bourbon Salmon

Pan seared salmon glazed with Chef's Bourbon sauce with
Cilantro Rice and Asparagus.

Dessert

Chef's Choice Dessert

Beverages

Sweet Tea, Unsweetened Tea, & Water

See Beverages Menu for a list of additional beverages.

All alcohol must be pre-purchased.

Food & beverage provided by Elite Catering.