

# Package B

\$49 pp + Tax + Gratuity. Includes Coffee, Tea, and Soft Drinks

## Appetizer (Select Three)

*Soup of ginger and organic carrot*

**Field of Baby Greens** with *bleu cheese and mixed nuts, as well as honey and balsamic dressing.*

**Sautéed Crab Cakes** with *soy ginger essence*

**Shrimp Cocktail** with *house made cocktail sauce*

**Seasonal Vegetable Tart** with *brie cheese*

**Roasted Beet Salad** with *toasted sunflowers seeds and grana padano cheese*

## Second Course (Select three)

**Free Range Chicken Breast Milanese** with *fresh tomato and herb provensal*

**Parmesan Chicken Breast** with *potato puree and roasted seasonal vegetables*

**Pork Loin** with *apple normade and port wine sauce, red cabbage compote*

**Sautéed Fillet Mignon** with *potato au gratin, and pepper corn sauce*

**Oven Roasted Salmon** with *saffron rice and seasonal vegetables*

**Pasta with House Made Pork Sausage** with *spinach and, tomato in garlic olive oil*

**Braised Short Ribs** with *garlic mashed potato*

## Dessert (Select One)

**Grand Marnier Chocolate Mousse**

**Lemon Custard** in a *Lemon shell*

**Mixed Fruit Bread Pudding** with *vanilla ice cream*

**Seasonal Fruit** with *crème Chantilly*

**House Cake** (2\$ Supplement)