

Dinner Appetizers

Please select one of the following:

Orleans Salad ~ A delicate blend of Butter Leaf, Spinach Leaf, and Red Leaf Lettuce, Dried Cranberries, Candied Walnuts and Crumbled Bleu Cheese with Champagne Vinaigrette

Hearts of Romaine with Caesar Dressing

Boston Bib Lettuce with Candied Walnuts and Raspberry Vinaigrette

Seasonal Baby Lettuce, Hazelnut Crusted Goat Cheese
with Aged Balsamic Vinaigrette

Crab and Corn Chowder with Snipped Chives

Cream of Mushroom Soup with Dry Sherry

Additional Dinner Appetizers

Shrimp Cocktail

\$10.00 per person

Portobello Mushroom Ravioli

with Cream Potato Vanilla Sauce

\$6.00 per person

Jumbo Prawns

Grilled Jumbo Prawns on a bed of Fettuccine with
Cumin and Roasted Corn, Drizzled with Orange & Chili Oil

\$12.00 per person

Crab Cakes

\$10.00 per person

Boston Clam Chowder

\$4.00 per person

Pricing is subject to change without notice, and does not include gratuity and current sales tax

3/1/13

Dinner Desserts

Please select one of the following:

Peach Melba (Vanilla Ice Cream, Peach Halves & Melba Sauce)

Fresh Strawberries and Sabayon Sauce

Grand Marnier Cake

Tiramisu Cake

Penetonne Bread Pudding with Cream Anglaise

Fudge Brownie Cheesecake

Oreo Cookie Cheesecake with Caramel Sauce

Caramel Cheesecake with Vanilla Sauce

Truffle Chocolate Cake with Strawberry Sauce

Individual Guava Chiffon Cake

German Chocolate Cake

Italian Ricotta and Rum Cake

Cappuccino Chocolate Cake