

# PLATED DINNER ACCENTS

## APPETIZER COURSE

*Your banquet coordinator has an extensive list of mouthwatering starters to begin your event with a blast!*

## SALAD COURSE

*Your plated meal selection comes with a fresh garden salad. We offer the following choices to add just a little “zing” to your dining experience*

### **CAESAR SALAD**

Crisp Romaine Hearts tossed with Parmesan Cheese, Croutons and House Caesar Dressing

### **SEASONAL FRUIT CUP**

Fresh Fruits of the Season

### **SPINACH SALAD**

Tender baby spinach topped with crisp bacon, sharp cheddar and candied walnuts – laced with a warm bacon Dijon dressing

### **WALDORF SALAD**

Field greens tossed with red seedless grapes and apples and the traditional white dressing

*Add \$2.99 per person*

## INTERMEZZO

*Between your salad and entrée courses, a fresh fruit sorbet cleanses the Palate*

*Add \$1.99 per person*

## DESSERT COURSE

*Dessert is the perfectly sweet ending to any event.*

*We offer a wide-range of homemade desserts for you to make that last impression on your guests.*

Chocolate Confusion Cake \$2.99

Carrot Cake \$2.99

NY Cheesecake - Strawberry, Blueberry OR Plain \$2.99

Ice Cream Sundaes \$2.00

Tiramisu \$2.99

Chocolate Truffle Flourless Cake ala Mode \$4.99

*Prices Subject to Change without Notice. All Food and Beverage Items are Subject to a 19% Service Charge and Applicable Sales Tax.*