



## Hors d'Oeuvres (Buffet Style)

**Bruschetta** – Toasted baguette slices topped with a blend of fresh tomatoes, basil, garlic, and olive oil

**Charcuterie Board** – A curated selection of fine cheeses, cured meats, and seasonal fruits

## Bread Service

Freshly baked artisan bread

## Salad Course (Plated - choose one)

**House Salad** – Mixed greens with cherry tomatoes, cucumbers, red onions and house vinaigrette

**Caesar Salad** – Crisp romaine lettuce with parmesan, croutons, and Caesar dressing

## Entrée Course (Plated - choose one)

**Grilled Lemon Herb Chicken** – Marinated in a blend of fresh herbs, lemon, and garlic, served with a zesty lemon vinaigrette. Accompanied by creamy potatoes au gratin and sautéed garlic green beans

**Bourbon-Glazed Salmon** – Tender salmon fillet brushed with a rich brown sugar and Buffalo Trace bourbon glaze, paired with garlic mashed potatoes and grilled asparagus

**Penne alla Vodka** – Pasta in a creamy tomato vodka sauce with fresh basil and a side of garlic bread

**Mushroom Risotto** – Creamy arborio rice with mushrooms and parmesan cheese, served with a side of garlic bread

## Dessert

**Layered Chocolate and Vanilla Cake** – Moist layers of rich chocolate and classic vanilla cake with chocolate buttercream frosting

## Beverages

Assorted soft drinks and coffee

***Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses nuts and nut-based ingredients. While we take precautions, we cannot guarantee that our dishes are free of allergens.*