

Silver Bells

Choice of Two of the Following:

Tenderloin of Beef Diane

Seared in seasonings with butter and Olive oil finished in the oven and drizzled with seasoned Cognac sauce

Poached Filet of Halibut with Tomato Caper Sauce

Classic Coq Au Vin

Roasting chicken marinated for two days sautéed with bacon slow boiled til tender adding wild mushrooms and pearl onions

Cheese Tortellini with Earthy Mushroom Sauce

Choice of Two of the Following Side:

Garlic Herb Whipped Mashed Potatoes and Savory Gravy

Oven Roasted New Potatoes with Garlic and Rosemary

Buttered Country Egg Noodles with Parsley

Wild Rice Pilaf with Apricots and Pecans

Butterscotch and Black Pepper Baby Carrots

Quick Sauteed French Beans & Zucchini with Pine Nuts

Roasted Asparagus Spears

Served room temperature with green peppercorn vinaigrette

The Following Included on the Buffet:

Mixed Field Greens Salad with Seasonal Fruit, Candied Walnuts and Bleu

Cheese Crumbles with White Zinfandel Balsamic Vinaigrette

Freshly Baked Dinner Rolls and Rustic Breads with Butter

Tuxedo Platter~Individual New York Style Cheesecake and Mini

Decadent Chocolate on Chocolate Bundt Cake

Both served with raspberry coulis

\$24.95 per Person

Subject to Service Charge and Local Sales Tax