

“PLATED” DINNER

Appetizers

(Please choose one of the following.)

French Onion Soup, Caesar Salad, Greek Salad or Tossed Garden Greens with Dressings

Baby Bleu Salad: Mixed Field Greens with Crumbled Bleu Cheese, Craisins and Sweet and Spicy Walnuts,
Served with Olive Oil Vinaigrette (**\$1.00 additional per person**)

Baked Penne Pasta with Roasted Vegetables
Marinara **\$19.95**

Cheese Tortellini, Served with Alfredo Sauce
Primavera, Topped with Grilled Chicken Breast
\$20.95

Oven Roasted 36 Herbs and Spices Half Chicken,
Served with Citron Chablis Sauce **\$22.95**

Parmesan Crusted Breast of Chicken with
Capers and Artichoke Hearts, Served with
Herb Butter Sauce **\$26.95**

Tuscany Chicken: Breast of Chicken Stuffed
with Fresh Sage, Prosciutto and Provolone
Cheese with Sauce Marsala **\$26.95**

Duets

Sliced Flat Iron Steak, Served with a Wild
Mushroom Demi-Glace and Grilled Breast of
Chicken, Served with Boursin Cheese Sauce **\$29.95**

Filet of Fresh Salmon, Served with a Soy
Valencia Marmalade Sauce with Pecans and
Tuscany Chicken (Breast of Chicken Stuffed
with Fresh Sage, Prosciutto and Provolone
Cheese with Sauce Marsala) **\$30.95**

SWEET ENDINGS: Italian Tiramisu, Crème Brulee, Bailey’s Irish Cream Cheesecake, Key West Lime Pie,
Black Forest Torte, Cinnamon Carrot Cake, Chocolate Fusion Cake

All entrees are served with the Chef’s selection of freshly prepared vegetables, warm rolls with butter, your choice of beverage (freshly brewed Colombian coffee, decaffeinated coffee, assorted hot teas and iced tea) and your choice of dessert.

Want to consider something different and memorable? Consult our Director of Catering for a “Themed Menu”.

**A 20% service gratuity and Virginia 5% sales tax will be added to all menu items.
Prices quoted are subject to change.**

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