

# Congratulations

Sample Special Event  
Dinner Menu

## APPS

### Daily Soup

#### Summer Salad

*Mixed Greens, Blueberry Lemon Vinaigrette, Black Berry, Red Onion, Pomegranate. Goats Cheese Crumble*

#### Oban Caesar

*Romaine Hearts, Shaved Parmesan, Double Smoked Bacon, Creamy Roasted Garlic Dressing, Crostini*

#### Avocado Heirloom Caprese

*Avocado, Heirloom Tomatoes, Basil, Fior Di Late, Olive Oil & Balsamic*

## MAINS

### Beef Tenderloin

*7oz Beef Tenderloin, Grilled Asparagus, Crispy Fingerling Potato, Demi-Glace*

### Chicken Supreme

*Pan Seared Chicken Supreme, White Gravy, Corn Cakes, Smashed Peas, Lemon & Basil Oil*

### Red Curry Cod

*Grilled Skrei Cod, Broccolini, Orange Scented Rice, Thai Red Curry Sauce*

### Grilled New Zealand Lamb

*Lamb Rack Grilled Medium-Rare, Polenta, Mint Chimichurri, Fresh Summer Vegetables*

### Yakisoba

*Soba Noodles, Soy, Hoisin, Garlic & Ginger, Roasted Edamame, Bok Choy, Carrot, Cabbage, Onion & Pickled Thai Chili*

## DESSERT TABLE



Executive Chef – Jesse Prior

Sous Chef – Joey Hingston