

Plated Dinner Menu

40 per person

All plated dinners are accompanied with choice of soup or salad, entrée with seasonal vegetables and potatoes, 1 dessert, bakery rolls, creamy butter, iced tea, freshly brewed regular and decaffeinated coffee, select teas, other non-alcoholic beverages

SOUP OR SALAD

Tomato Basil Soup
croutons

Potato Leek Soup
potatoes, leeks, cream

Roasted Butternut Squash Soup
nutmeg sour cream

Romaine Heart Salad
shaved parmesan, garlic croutons, creamy caesar dressing

House Salad
grape tomato, onion, cucumber, balsamic vinaigrette

Spinach and Strawberry Salad
goat cheese, poppyseed dressing

ENTRÉE

select two options

Grilled Filet Mignon +5
wild mushroom cabernet demi-glace

Herb Roasted Salmon
whole grain mustard sauce

Jumbo Lump Crab Cakes +3
lemon butter sauce

Cavatelli Pasta
oven roasted tomatoes, sauteed spinach,
wild mushrooms, white wine sauce
*gluten free pasta available

Pan Roasted Chicken Breast
tomato, fresh mozzarella

DESSERTS

choice of one

French Vanilla Ice Cream with Biscotti

New York Style Cheesecake with Strawberries

Mini Chocolate Bundt Cake Filled with Chocolate Ganache

Tiramisu Dusted with Cocoa



BRITTINGHAM'S