

Plated Dinner Menu

41 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

NY Strip Steak + 2

red wine reduction

Chicken Marsala

wild mushroom sauce

Chicken Piccata

lemon butter caper sauce

Pan Roasted Chicken Breast

tomato, fresh mozzarella

Jumbo Lump Crab Cakes +3

lemon butter sauce

Herb Roasted Salmon

whole grain mustard sauce

Gnocchi

roasted tomatoes, sauteed spinach,
wild mushrooms, white wine sauce

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 Cupcakes Dusted with Cocoa



BRITTINGHAM'S