

Seasonal Pre-Set Dinner Menu



First Course Choices...

V-Vegetarian GF-Gluten Friendly

Classic greens V & GF

mixed greens, house vinaigrette, cucumber, tomato

Caesar salad

crisp romaine, house made Caesar dressing, garlic croutons, asiago cheese

Entrée Choices...

Chicken Riesling *with bone, GF*

jasmine rice, sautéed greens, cremini mushrooms, white wine cream sauce

Grilled pork medallions *8 oz, GF*

whipped potato, sautéed greens, local apple chutney

Grilled spiced salmon *GF*

spaghetti squash, sautéed greens, mustard cream sauce

Grilled tofu *V & GF*

maple cured & smoked tofu, sweet potato, broccoli & farro hash,
spiced maple reduction

Shrimp & grits *GF*

Nueske's bacon lardons, sautéed greens, bell pepper & tomato pan sauce

~~~~~\$28 per person plus 8% tax and 20% gratuity~~~~~

~Please limit entrée selections to 3 choices for groups of 20 or more

~Please provide itemized entrée count 3 days prior to event for groups of 20 or more

~House blend coffee, tea and soda included.

## Dessert Options...

~ Choose a la carte from our regular dessert menu (*changes seasonally*) \$5-\$8 each

~ Platter of assorted cookies, brownies & chocolate covered strawberries  
\$3 per person (*for entire group*) ~ please notify 3 days in advance.

~ Platter of assorted cookies, dessert bars, chocolate covered strawberries, fruit tarts,  
cream puffs, lemon squares & mini cheesecakes (*chef's choice of assortment*)  
\$5 per person (*for entire group*) ~ please notify 3 days in advance.

~~~~~Please note that this menu changes seasonally!~~~~~

Minimum of 30 guests for Atrium Dining Room * Minimum of 15 guests for Parlor Dining Room

Minimum food & beverage purchase required. Advance deposit required.

Please alert us to any potential allergens prior to the event.