

DINNER

Includes Appetizer, Entrée with Seasonal Accompaniments and Dessert with Coffee

Plated Dinner One

Dinner Appetizers

(Choose One)

Organic Baby Field Greens wrapped in Hot House Cucumber,
Beefsteak Tomato and Champagne Vinaigrette

Organic Hearts of Romaine “Caesar Salad Style”

Arugula and Maytag Blue Cheese Salad with Watercress and Chopped Walnuts
in a Maple Sherry Vinaigrette

Butternut Squash Bisque with Crème Fraîche

Dinner Entrées

(Choose One)

Seared French Cut Chicken Confit,
Whipped Chive Potatoes and Seasonal Vegetable

Organic Salmon with Julienne Vegetables,
Fingerling Potatoes and Fire Roasted Red and Yellow Pepper Coulis

Fricassée of Grouper with Baby Vegetables,
Bok Choy and Red Bliss Potato

Dinner Desserts

(Choose One)

Individual Apple Tart with Vanilla Whipped Cream

Heavenly Chocolate Cake

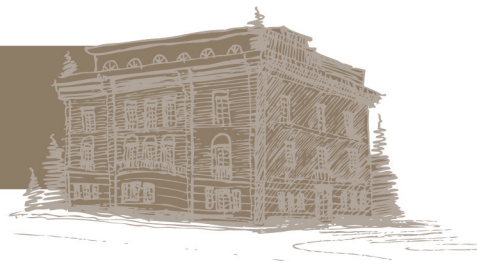
New York Cheesecake

Petits Fours and Truffles

*Plus tax and service charge

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DINNER

Plated Dinner Two

Dinner Appetizers

(Choose One)

Hudson Valley Salad with Mixed Seasonal Greens,
Warm Chèvre on a Toasted Crouton, Roasted Yellow Tomato Wedge and Fanned Roasted Portobello
Mushroom topped with Fresh Chives and Warm Tomato Vinaigrette

Caprese Salad with Sliced Beefsteak Tomatoes and Buffalo Mozzarella
served on Organic Greens in Balsamic Vinaigrette

Wild Mushroom Ravioli with Morel Cream Sauce

Pesto Vegetarian Minestrone Soup

Dinner Entrées

(Choose One)

Organic Boneless Chicken Breast with Patty Pan,
Porcini Mushrooms, Smashed Yukon Potatoes and Madeira Demi-Glace

Pan Seared Sea Bass with Roasted Tomato and Fennel Coulis,
Saffron Rice, Sugar Snap Peas and Holland Peppers

Seared Florida Red Snapper with Lemon Caper Buerre Blanc,
Purple Potatoes, Haricots Verts and Bundled Squash

Grilled Filet Mignon with a Wild Mushroom Demi-Glace,
Chive Mashed Potatoes, Baby Carrots and Broccoli Rabe

Dinner Desserts

(Choose One)

Individual Mixed Fruit Tart

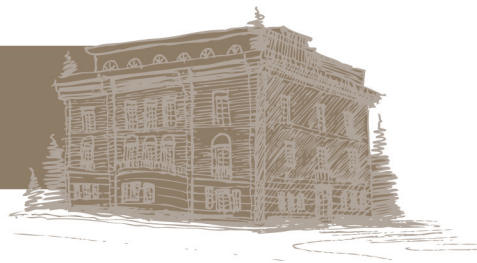
Chocolate Trio with Mixed Berries

Tropical Cake with Mango Coulis

*Plus tax and service charge

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DINNER

Plated Dinner Three

Dinner Appetizers

(Choose One)

Bistro Salad with Mixed Seasonal Greens and Sliced Duck (or Prosciutto),
Fanned Roasted Pear, Aged Goat Cheese, Roasted Red Pepper,
Walnut Crumbs and Champagne Vinaigrette

Spicy Shrimp Salad with Honey Mustard Glaze served on Mixed Seasonal Greens,
Confetti of Red Peppers and Sliced Yellow Tomatoes

Medallions of Lobster Salad served Chilled on Mixed Seasonal Greens,
Fingerling Potatoes and Asparagus

Lobster Ravioli served in Chardonnay Lobster Sauce and Sweet Pea Purée

Dinner Entrées

(Choose One)

Roasted Domestic Rack of Lamb with Red Verjus Reduction,
Potato Galette, Baby Carrots and Baby Zucchini

Seared Chilean Sea Bass with Leek and Champagne Sauce,
Mélange of Baby Vegetables and Saffron Rice

Seared Sea Bass and Petit Filet Mignon in a Peppercorn Cognac Cream Sauce,
Wild Mushroom Hash, Roasted Fingerling Potatoes and Haricots Verts

Aged Sirloin Steak with Truffled Mashed Potato and Asparagus

Dinner Desserts

(Choose One)

Fresh Fruit Sorbet with Mixed Berries

Tiramisu Parfait

Chocolate Raspberry Dome

*Plus tax and service charge

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