



## Merlot

Passed Hors d'oevres (choose two)

Mini salmon cakes with horseradish aioli

Twice baked fingerling potatoes with crumbled bacon and cheddar cheese

Tomato and basil bruschetta with goat cheese

Elegant artichoke and spinach cups

First course: soup and salad (choose one of each) served with rolls and butter

Chilled spring pea soup with saffron cream swirl

Warm butternut squash soup with crème fraiche

Chilled gazpacho served with a lime twist and garlic crouton

Mixed greens salad with shaved radish and basil oil

Baby spinach salad with mandarin orange sections and sliced almonds with

honey-soy vinaigrette

Iceberg wedge with bleu cheese and chopped walnuts

Entrees (choose one)

Chicken Piccata-in lemon sauce

Chicken Marsala-in Marsala wine sauce

Strip steak-8oz

Parmesan crusted tilapia

Sides (choose two)

Butter glazed baby carrots

Green beans in mushroom casserole

Red skin garlic and sour cream mashed potatoes

Roasted and seasoned sweet potato slices

Beverages

One glass of Champagne per person for a toast

Coffee, hot tea, iced sweet and unsweet tea, soda

Price: \$60.00 per person

Additional options available

Two hours of red and white wine: \$15.00 per person

Each additional hour: \$10.00 per person

[Print Menu](#)

\*Pictures available upon request.