



Menu

First Course

BLUE CHEESE WEDGE

Delightful blue wedge with crumbled 40% Greek yogurt, tomatoes, like cheese, cucumbers and seasoned dressing

Main Course

CHARBROILED TENDERLOIN

Prime Ribeye Steaks tenderloin of beef with herb butter. Served with garlic mashed potatoes

BLACKENED SALMON

Grass fed salmon fillet blackened and served with a tangy mustard sauce and vegetables

PENNE PORTOBELLO PASTA

Spicy pasta of Penne pasta, mushrooms, sautéed with fresh garlic and finished with a rich red wine tomato sauce and parmesan cheese

Dessert

WEDDING CAKE

Red velvet cake with butter cream frosting