

Thursday Wine Cave Governor's Welcome Reception Boards

Domestic and imported cheeses with crackers and baguettes
Vegetable crudités
Sliced seasonal fruit and berries

Cold Appetizers

Smoked salmon roulade on pumpernickel bread garnished with salmon caviar
California Rolls with crab and avocado
Prosciutto ham and melon skewer

Hot Appetizers

Fried vegetable spring rolls with ginger soy sauce Coconut-crusted shrimp with citrus ginger sauce Mini crab cakes topped with dill aioli

Assorted Tidbits

Seasoned pita chips with assorted spreads

From the Carving Board

Roasted Tenderloin of Beef, served with bordelaise sauce, béarnaise sauce and silver dollar rolls

Two drink ticket for full glass of wine.

Cost- \$50



Friday Lunch Chicken, Mango, Avocado Salad

Baby field greens with chopped chicken breast, avocado, mango, tomato, cucumber, red pepper, red onion, crispy tortillas, and almonds served with honey mustard vinaigrette

Dessert

Pannacotta

Berry compote

Vegetarian Option

Tofu, Mango Avocado Salad

Cost- \$22

Friday Dinner Slow Roasted Short Rib

Boneless Short Rib slowly roasted in Kentucky bourbon sauce served with Horseradish Mashed Potatoes

Classic Caesar salad with shaved parmesan cheese and herb croutons

Dessert

Dessert Tower

Vegetarian Option
Penne pasta with julienne vegetables with sun-dried tomato sauce

Cost- \$50



Saturday Lunch Grilled Beef Caesar Salad

Sliced top sirloin over chopped romaine lettuce, shaved parmesan cheese, herb croutons with a classic Caesar dressing

Dessert

Meyer Lemon Tart Brûlée

Kiwi lime coulis

Vegetarian option Caesar Salad

Cost- \$22

Saturday Dinner Herb Crusted Chicken Breast

Bone-in roasted chicken breast with Portobello mushrooms, artichokes and roasted garlic, served with stone ground mustard cream

Dessert

Dessert Tower

Vegetarian Option
Linguine with parsley pecan pesto sauce

Cost- \$47