

THE PROM MENU

Prom Menu includes Salad, Entrée and Dessert Station

SALAD COURSE -Select One

Classic Caesar Salad, Romaine Hearts, Parmesan, Focaccia Croutons

GF Field Greens, Cherry Tomatoes, Cucumber, Radish, Herb Vinaigrette

GF Wedge Salad, Vine Ripe Tomato, Bacon, Blue Cheese, Ranch Dressing

ENTRÉE SELECTIONS - Select One

GF Herb Roasted Chicken 50

Whipped Potatoes, Roast Asparagus, Mushroom Thyme Jus

GF Grilled Faroe Islands Salmon 55

Steamed Jasmine Rice, Sesame Snow Peas and Carrots, Ginger Butter

GF 8oz Grilled Sirloin Steak 60

Roasted Fingerling Potatoes, French Beans, Balsamic Reduction

Vegetarian Entrée, Seasonal Chef's Choice

DESSERT STATION

Chocolate Chip Cookies, Double Fudge Brownies & Cheesecake Squares

If you would like to select two entrées; entrée counts are due 14 days prior to the event. Price of the highest entrée will apply.

Tablesides ordering available for 2 entrées for an additional 15 per person and includes menu cards.

(Only the Menu Options Listed No Substitutions or Tasting)

ADDITIONAL DISPLAYS

RUSTIC PIZZETTA Select Two 18

Margarita, San Marzano Tomatoes, Fresh Mozzarella, Basil

Crispy Eggplant, Buffalo Mozzarella, Smoked Tomato, Oregano

BBQ Chicken, Pepper Jack Cheese, Grilled Red Onion, Cilantro

Sweet Italian Sausage, Broccoli Rabe, Basil Roasted Tomato, Fresh Ricotta

Potato, Whipped Yukon Potato, Hickory Smoked Bacon, Scallion

GF Sushi Ozara 28

A Selection of Nigiri and Maki Rolls

4 pieces total per person

* **Nigiri**, Tuna, Salmon, Shrimp

Maki, California, * Spicy Tuna, Vegetable

Pickled Ginger, Wasabi, Chopsticks

Soy Sauce, GF Tamari Soy Sauce

Minimum 50 guests required

Prepared to order by Sushi Chef; \$500/1 hour

Minimum of 100 guests required

1 Sushi Chef per 150 guests

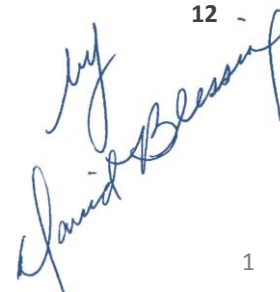
CHIPS AND SALSA

Crisp Organic Corn and Flour Tortilla Chips

Smokey Tomato Salsa, Pico de Gallo

Guacamole, Sour Cream

12



All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

Menus and prices are valid for events occurring before December 31, 2017