



### **Hors D' oeuvres**

Sesame Rumaki, Chipotle BBQ Sauce

Texas Chicken Tenders, Salsa Roja Picante

Veal Sliders, Porcini Veal Sauce, Crispy Fried Shallots, Mini Brioche

### **Starter**

Mesclun Greens, Cherry Tomato, Shallots, Balsamic Vinaigrette

or Chef's Soup du Jour

### **Entrée**

Ribeye Steak, Porcini Veal Sauce

Pepper Crusted Filet Mignon, Baby Mesclun, Veal Sauce

Flame Grilled Hanger Steak, Chimichurri

Lemon Tarragon Marinated Chicken Breast, Chicken Au Jus

Grilled Filet of Salmon, Basil Olive Oil

Served with choice of Garlic Mashed Potato, Basmati Rice, Sea Salt and Garlic Fries,

Herb Grilled Vegetables

### **Dessert**

Chef Marco's Homemade Desserts

Starbucks Coffee or Stash Herbal Tea