

Platinum

3 Course with Welcome

Silver Tray Passed Hors D'oeuvres

(Choose 5 from Warm Beginnings)

Choice of Salads

Classic Caesar Salad

Romaine Hearts, Black Pepper Croutons, Creamy Parmesan Dressing

Boston Bibb

Creamy Red Wine Dressing, Bosc Pears, Crumbled Gorgonzola Cheese, Spiced Walnuts

Choice of Entrées

Sicilian Chicken

Pan Seared Chicken Breast, Topped with Chutney of Artichokes, Prosciutto, Sundried Tomatoes, Fresh Basil, and White Wine Beurre Blanc

Grilled Ribeye

'Loaded Potato Skin Gratin, Shiitake Ketchup, Garlicky Baby Spinach, Shake 'n Fry Onions

Maine Diver Scallops

Cream-less Spinach, Roasted Cauliflower, Black Truffle Vinaigrette

Sautéed Red Snapper

Porcini and Leeks, Lemon Broth

Lobster Risotto

Arborio Rice, Chunks of Lobster, Green Peas, and Fresh Tomatoes

Roasted Baby Vegetables

In a Puff Pastry Shell

Braised Short Ribs

Candied Carrots, Parsnip Puree

Desserts

Michael's Famous Doughnuts

Cinnamon-Sugared Doughnuts made with Fresh Ricotta and Crushed Amaretti, Served with Crème Anglaise

Arrangement of Mini Ice Cream Cones

Selection of Gelato with Assorted 'Sprinkles'

Assorted Gelato and Sorbet

Wine Tasting Served throughout Dinner Or \$10 Up-Charge for Premium Open Bar

For Booking Your Next Event, Please Contact One of Our Event Coordinators at (203) 348-8000 x5