

## **FASHION SHOW MENU**

### **Appetizer**

*Medley of Seasonal Fresh Fruit*

*Caesar Salad or Spring Mill Tossed Salad with choice of Dressing*

*Soup: Minestrone, Chicken Orzo, Beef Barley*

*Italian Bruschetta or Vegetable Antipasto – add \$2.95*

### **Entrée**

*(Choice of Two)*

*(Served with Potato and Vegetable Unless Otherwise Noted)*

#### ***Tilapia***

*With Roasted Red Pepper Cream Sauce.*

#### ***Roasted Top Round of Beef***

*Served with Mushroom Sauce.*

#### ***Chicken Asiago***

*Served with Mushrooms, Scallions  
And Asiago Cheese In a Chablis Sauce*

#### ***Fillet of Salmon***

*Served with Champagne  
Dill Sauce.*

#### ***Caesar Salad***

*With Seared Salmon or Grilled Marinated  
Chicken Breast*

#### ***Spinach Lasagna Roll Up***

*With Marinara Sauce.  
Served with Vegetable Du Jour.*

#### ***Crepes ala Rein***

*Two Crepes filled with Chicken and  
Spinach with Supreme Sauce.  
Served over Rice with a Vegetable*

#### ***Chicken Romano***

*Sautéed Breast of Chicken  
With Asparagus, Artichoke Hearts  
In a Lemon Butter Sauce.*

#### ***Seafood Crepes – Additional \$2.00***

*Savory Filling of Shrimp and Scallops  
Laced with Lobster Cream Sauce  
Served over Rice with a Vegetable*

### **Dessert**

*(Choice of One)*

*Warmed Apple Turnover with Vanilla Sauce*

*Vanilla Ice Cream or Raspberry Sorbet with a Fresh Fruit Salsa*

*Cheesecake on a Painted Plate with a Strawberry Fan*

*Vanilla Ice Cream Crepe with a Choice of Sauce*

*Choice of Chocolate, Vanilla, Strawberry Mousse*

***\$18.95 Per Person***

***Plus 6% Tax and 20% Service Charge***

***Maitre D': \$100.00      Coat Room \$ \_\_\_\_\_ Per Person***