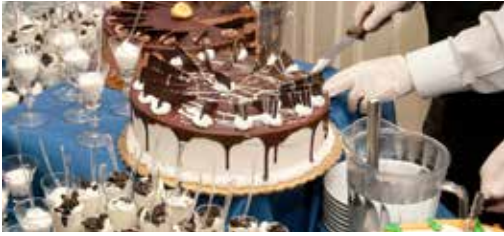


Corporate Menu



\$ _____ PER PERSON (TAX, GRATUITY INCLUDED)

SALAD

Arugula

Fresh Arugula tossed with Grape Tomatoes, Shaved Parmesan finished with a Sherry Wine Vinegar Emulsion

Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan Cheese and Croutons mixed with Caesar Dressing

Garden Tossed Salad

Mixed Garden Greens with Tomatoes, Julienne Cucumber and Carrots

Choice of Dressings: Honey Mustard, Ranch, Italian, Thousand Island or Balsamic Vinaigrette

ENTRÉE

Chicken Limone

Lemon, White Wine Sauce and Capers

Chicken Parmesan

Linguine, Parmesan Cheese and Marinara Sauce

Beef Teriyaki with Jasmine Rice

Sliced Sirloin with a Teriyaki Glaze

Grilled Vegetable Stack

Assorted Grilled Vegetables Served on a Balsamic Reduction

MAÎTRE D' FEE \$ _____

All Entrées Served with Chefs' Choice of Potato, Seasonal Vegetable with Fresh Rolls and Butter

DESSERT

(Chef's Choice)

BEVERAGES

Coffee, Tea, Decaffeinated Coffee and Tea

Prices for banquet rooms only. Other rooms may vary in price.