

Sample Menu for CMP Dinner

***1st. Course is an appetizer or soup - Chef's Choice**

Examples: clam chowder, squash apple soup w/ maple, shrimp cocktail, baked artichoke hearts w/ cranberry toast points, etc

***2nd. Course is a salad course - Chef's Choice**

Examples: julienne salad w/ glazed pecans, Maytag blue cheese & buttermilk dressing, classical Caesar salad, baby spinach salad with seasonal berries, chevre & balsamic vinaigrette, etc.

***Entrees – Chef will select four choices**

Guest orders from a menu at dinner time.

Example Menus

*Baked Stuffed Statler Chicken Breast stuffed with a savory cranberry & brioche stuffing, laced with a creamy supreme sauce served with a tropical bamboo rice & steamed vegetables.

*Steak Au Poivre Aged

Choice Angus sirloin topped with a peppercorn and brandy laced demi-glace served with a twice baked potato and asparagus spears wrapped in wontons and coated with parmesan.

*Broiled Alaskan Salmon topped with a roasted corn relish and crispy prosciutto. Served with roasted baby sweet potatoes and steamed vegetables.

*Vegetarian Option

Julienne vegetables with hummus and black sesame wrapped in a light and crispy roulade of phyllo dough and drizzled with a balsamic reduction, served with a wild mushroom risotto

***Dessert – Chef's Choice**

Examples: Chocolate Lava Cake with gelato

Warm apple tart with apple ice cream and butterscotch sauce

Poached pear with fresh raspberries, mint leaf & whipped Mascarpone cream