

Course Enhancements

SOUPS

Cream of Crab Soup

Lobster Bisque

Creamy Leek and Potato

Wild Mushroom Consomme

Seasonal Options:

Spring: Spring Vegetable with Pasta

Summer: Three Tomato Gazpacho

Fall: Butternut Squash

Winter: Beef Barley

\$6 per person

PLATED APPETIZER

Lobster Medallion on a Baby Herb Salad in a Pomegranate-Vanilla Vinaigrette

\$11 per person

Five Spice Seared Tuna Loin over a Sushi Rice Cake with Strawberries

\$8 per person

Asparagus, Artichokes, Wild Mushrooms, and Roasted Red Peppers with a Roasted Garlic Cream Sauce in a Vol Au Vent

\$6 per person

Chicken Roulade with Oven Roasted Tomatoes, Carrots, Spinach, and Basil over an Arugula, Corn,
and Pecorino Romano Salad

\$7 per person