

## **PLATED DINNERS**

### **Appetizers & Soups**

Shrimp Bisque  
Chef's Selection of Soup  
Northern Bean Soup  
Warm Brie Baked in Puff Pastry Shell with Cranberry Demi Glaze  
Spinach Tortellini with Tomato Basil Sauce

**Additional Cost:**

Iced Jumbo Shrimp Served with Cocktail Sauce  
Sautéed Shrimp and Scallops in a Puff Pastry Shell  
with Chardonnay Cream Sauce  
Scallops Sautéed with Mushrooms, Shallots,  
White Wine and Light Cream Sauce  
Baked Artichoke and Brie in Puff Pastry served with  
Pommery Mustard Sauce  
\$5.95 per person

### **Salads**

#### **Caroline Salad**

Mixed Garden Greens,  
Sliced Cucumbers,  
Sweet Red Peppers,  
Swiss Cheese and  
Kalamata Olives with a  
Lemon Vinaigrette  
Dressing

#### **Caesar Salad**

Romaine Lettuce  
served with Seasoned  
Croutons and Aged  
Parmesan Cheese with  
Classic Caesar  
Dressing

#### **Petite Nicoise Salad**

Romaine Lettuce with  
Tomatoes, Onion, Egg  
and Olives  
Tossed with a Garlic  
Dijon Dressing

#### **Pear Salad**

Mixed Baby Greens  
with Julienne Pear  
Sherry Walnut  
Vinaigrette

#### **Rosemont Salad**

Boston Lettuce,  
Belgian Endive and  
Radicchio Lettuce,  
Tear Drop Tomato with  
Warm Tarragon  
Vinaigrette Dressing  
and Italian Ham

## PLATED DINNERS

### ENTREES

#### Beef and Pork

<p><b><u>Roast Loin of Pork</u></b> Served with Pommery Mustard Cream Sauce \$35.95</p>	<p><b><u>Roast Prime Rib of Beef</u></b> Served with Au Jus \$37.95 (Minimum of 15 people)</p>	<p><b><u>Sliced Roast Sirloin</u></b> Served with Merlot Demi Glaze \$38.95</p>	<p><b><u>Grilled Filet Mignon</u></b> Served with Portabella Mushrooms &amp; Balsamic Sauce \$45.95</p>
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#### Classic Combinations

<p><b><u>Petite Filet Mignon and Shrimp with Garlic and Herbs</u></b> Served with Herbed Cream Sauce \$43.95</p>	<p><b><u>Petite Filet Mignon &amp; Broiled Sea Bass</u></b> Served with a Light Basil Cream Sauce \$44.95</p>	<p><b><u>Sautéed Chicken Breast &amp; Salmon Fillet</u></b> Served with Champagne Cream Sauce \$39.95</p>	<p><b><u>Grilled Chicken &amp; Petite Filet Mignon</u></b> Served with Truffle Madiera Sauce \$41.95</p>
	<p><b><u>Roast Pork Loin and Grilled Chicken Breast</u></b> Served with Port Wine Sauce \$38.95</p>	<p><b><u>Sliced Roast Sirloin and Grilled Breast of Chicken</u></b> Served with Madiera Sauce \$39.95</p>	

#### Seafood

<p><b><u>Salmon Fillet Tapenade</u></b> Served with Cream Pesto Sauce \$35.95</p>	<p><b><u>Grilled Swordfish</u></b> Served with Lime Butter Sauce \$35.95</p>	<p><b><u>Alaskan Halibut</u></b> Served with Light Pesto Cream Sauce \$37.95</p>
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#### Poultry

<p><b><u>Chicken Marsala</u></b> Served with wild Mushrooms in Marsala Wine \$31.95</p>	<p><b><u>Chicken Vesuvio</u></b> Served with Garlic White Wine Sauce \$31.95</p>	<p><b><u>Grilled Breast of Chicken</u></b> Served with Basil Cream Sauce \$31.95</p>	<p><b><u>Chicken Wellington</u></b> With a Madeira Truffle Sauce \$33.95</p>
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## PLATED DINNERS

### Vegetarian

#### Vegetable Ravioli

Served with  
Marinara Sauce

\$29.95

#### Portabella Wellington

Grilled Portabella  
Mushroom Stuffed  
with Spinach  
Wrapped in a  
Puff Pastry  
Served with  
Marinara Sauce

\$34.95

#### Eggplant Lasagna

Layers of eggplant,  
Zucchini, Ricotta  
and Mozzarella  
Cheese  
Served with Tomato  
Basil Sauce

\$31.95

All entrees include your choice of an Appetizer or Soup, Salad, Dessert, Chef's Selection of Appropriate Accompaniments, Fresh Baked Bread and Butter, Freshly Brewed Tully's® Coffee, Decaf and Tea

### DESSERT

Chocolate Mousse Served with Fresh  
Seasonal Berries

Chicago Style Cheesecake with  
Raspberry Sauce

Vanilla Bean Ice Cream in a  
Chocolate Cup with  
Whipped Cream

Chocolate Truffle Torte with  
Raspberry Sauce

Fresh Berries with  
Frangelico Cream

Flourless Chocolate Mousse Cake  
with Chocolate Sauce

Mango Diamond Cheesecake with  
Raspberry Sauce

Strawberry Diamond Cheesecake  
with Raspberry Sauce

### ENHANCE YOUR DINNER

Upgrade Accompaniments:  
Please select one:  
Scalloped Potatoes  
Pear Potato  
Julienne Bundled Vegetables  
Asparagus  
\$1.95 per person

Unlimited Wine Service with Dinner  
Serving La Terre  
Chardonnay and Merlot  
\$6.95 per person

Serving Columbia Crest  
Chardonnay and Merlot  
\$7.95 per person

Champagne  
Served as a Toast  
\$4.95 per person

Menu Cards  
Placed at each Setting or  
Two Per Table  
\$1.50 each

White Floor Length Linen  
\$10.00 per Table