

# Copper Plated Dinner Menu

## First Course

### **Simple Mixed Greens Salad**

Matchstick cucumbers and teardrop tomatoes, champagne-shallot vinaigrette

## Second Course

### **Spit Roasted Half Chicken**

Buttermilk mashed potatoes, julienne vegetable sauté, herb pan sauce

### **Seafood Stirfry**

Shrimp, tuna, shellfish & fish of the day, jasmine rice, Asian vegetable and chow mein noodles sautéed with sesame soy glaze

### **Beef Tenderloin Tips Bourignon**

Fettuccine pasta tossed with mushrooms, leeks, and baby carrots in a rich red wine sauce. Topped with fresh herbs and Grana Padano cheese

## Third Course

### **Warm Chocolate Brownie**

Served with vanilla bean ice cream

**\$30 per person plus tax and gratuity**

