



## **Three Course Plated Dinner**

### **Salad**

Local Arugula Salad Fig Jam, Toasted Hazelnuts,  
Drake Family Farms Goat Cheese, Cider Vinaigrette

Warm Artisan Breads & Rolls with Sweet Butter

### **Main Course**

Jidori Chicken with Wild Mushroom Demi Glaze, Potato Dauphinoise,  
Roasted Seasonal Vegetables

*Gluten Free Option* – Jidori Chicken with Rosemary Pan Jus, Wild Rice  
Pilaf, Roasted Seasonal Vegetables

*Vegetarian Option* – Burst Cherry Tomato Campanelle Pasta with Fresh  
Basil

### **Dessert**

Classic New York Cheesecake with Fresh Berries, Raspberry Coulis and  
Whipped Cream

Iced Tea, Freshly Brewed J. Gurse Coffee, Decaffeinated Coffee and  
Gourmet Tazo Tea Service