

**Appetizers**

Nosh Tray with a Sampling of Artisan Cheeses, Charcuterie Meats, Grapes and Olives served with House Crostini

Chicken Knots with Apple Smoked Bacon and Fresh Jalapeno

The Artisan Flatbread with Shaved Prosciutto, Salami, Red Bell, Kalamata Olives, Artichokes, Sundried Tomatoes, Feta, and Mozzarella

**Salads**

Craft Salad – Artisan Mixed Greens with Red Peppers, Cucumbers, Red Onion, Baby Heirloom Tomatoes and Feta with Tomato Vinaigrette or Ranch Dressing

Marinated Grilled Salmon or Grilled Chicken

**Main Course - (Served with House-baked Bread)**

Pepper Crusted Sirloin with Cabernet Mushroom Sauce accompanied by Parmesan Crusted, White Cheddar Mac and Cheese, Grilled Asparagus with Lemon Butter Sauce

Bruschetta Chicken, Garlic Marble Potatoes, Grilled Asparagus with Lemon Butter Sauce

Creole Shrimp and Cheese Grits, Fire Roasted Vegetables and Garlic Crostini

**Dessert**

Grand Marnier Crème Brulee with Fresh Berries

S'mores bread pudding with Bailey's Chocolate Sauce