



DINNER

POULTRY

Chicken Piccata Breast of chicken sautéed with lemon, capers and wine sauce	\$38.00
Chicken Azteca Herb roasted breast of chicken over Indian corn pudding with light lemon cream sauce	\$39.00
Chicken a la Duren Breast of chicken stuffed with spinach, sun dried tomato, basil and buffalo mozzarella	\$39.00

FISH

Standing stuffed sole with lemon cream sauce	\$40.00
Pan seared trout with fresh lemon and dill	\$42.00
Grilled salmon served over cucumber linguini	\$42.00
New England crab cakes with tomato aioli	\$42.00
Broiled swordfish with lemon caper sauce	\$44.00

BEEF, LAMB AND VEAL

Morel-crusted tenderloin of beef with red wine demi sauce	\$45.00
Beef tenderloin stuffed with red pepper, leeks and bleu cheese	\$46.00
Petite filet stuffed with thyme and Asiago cheese	\$48.00
Herb crusted lamb chops with peppercorn demi sauce	\$48.00
Veal chop with bordelaise sauce	\$50.00
Stuffed veal loin with natural veal demi sauce	\$52.00

If you would like to offer your guests a choice of two to three entrees in advance, the pricing for all entrees will be based on the highest priced entrée.

Entrées include freshly baked multigrain rolls, coffee and tea, Chef's choice of seasonal vegetable and starch, and your choice of salad and dessert.

20% gratuity and 6% sales tax (unless event is tax-exempt) will be added to all menu prices. DIA member's discount does not apply. Prices subject to change without notice.

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V10/08



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DUETS

Breast of chicken stuffed with truffle pate and Maryland crab cake	\$42.00
Champagne chicken and broiled swordfish with lemon caper sauce	\$44.00
Breast of chicken stuffed with truffle pate and pan-seared salmon filet	\$44.00
Morel-crusted tenderloin with Norwegian salmon	\$48.00

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SIDE SALADS <i>(Choose One)</i>	PER PERSON
Wedge Salad Wedge of Iceberg lettuce with crumbled bleu cheese and roasted red peppers; served with creamy onion dressing	Included with Dinner
Mesclun Salad With orange segments, julienne cucumber, and sliced radishes; served with citrus vinaigrette dressing	Included with Dinner
Spinach Salad Baby spinach, red onions, dried cranberries, candied pecans, and mandarin oranges; served with raspberry vinaigrette dressing	Included with Dinner
Rivera Salad Romaine and radicchio with julienne vegetables, Parmesan, and croutons; served with sweet pepper champagne vinaigrette	Included with Dinner
Baby field greens In a cucumber ribbon with toasted pecans, sun dried tomato, fried goat cheese medallion; served with balsamic vinaigrette	\$3.00
Lentil Salad In cucumber ribbon, with fried lotus root and smoked salmon	\$4.00
Smoked duck breast On field greens with red currant dressing and pan-fried orange segment	\$5.00
Grilled asparagus White and green asparagus with smoked trout on mache, acid free yellow and red tear drop tomatoes, and horseradish cream in a cucumber boat	\$5.00

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DESSERT <i>(Choose One)</i>	PER PERSON
Cheesecake	Included with Dinner
Lemon mousse torte	Included with Dinner
Apple and cranberry or chocolate bread pudding with a warm vanilla bean sauce	Included with Dinner
Triple chocolate layered mousse cake	Included with Dinner
Peach and berry melba with sugar fan <i>(For groups of 50 or less)</i>	\$5.50
Pear poached in red wine filled with crème fraiche on chocolate painted plate	\$6.00
Chocolate d' Art Choose from an abundant selection of molded chocolates filled with dark or white chocolate mousse and garnished with seasonal berries	\$8.00

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