

VIP TABLE DINNER MENU

APPETIZER

Rice Paper Spring Rolls

Julienned carrots & cucumber with basil & mint in a rice paper wrapper served with Thai peanut sauce.

SALAD

Waldorf Salad

Fuji apples & blistered grapes in a light yogurt dressing topped with candied walnuts served on butter lettuce.

ENTRÉE

Roasted New York Strip Loin with Sauce Chasseur

Served with a bleu cheese & bacon twice-baked potato, seasonal root vegetables, rolls and butter.

DESSERT

Great Gatsby Themed Tiramisu

Ladyfingers dipped in coffee layered with a mascarpone cheese cream flavored with cocoa.

COMPLIMENTARY

BEVERAGES

**Freshly Brewed Coffee ~ Tazo Hot Teas
Iced Tea ~ Water**