

T - Bar Rehearsal Dinner ~ Party Menu

Select a salad

T Bar - mixed greens, cherry tomatoes, cucumbers, sliced onion & tri-color carrots with choice of dressing

Caesar - romaine lettuce, parmesan cheese, croutons, cherry tomatoes and house made Caesar dressing

Select an entrée

Pan Roasted Airline Chicken with whipped sweet potatoes, roasted garlic mushroom jus and green beans

Three Cheese Ravioli with forest mushroom-leek sauce and green beans

\$27.00 per person

Herb Crusted Salmon with champagne butter sauce, risotto cake & asparagus

Grilled New York Strip Loin with roasted fingerlings, bordelaise sauce, spinach and mushrooms

Smoked and Grilled Bone in Pork Chop with whipped yukon potatoes, apple thyme gastrique & green beans

\$35.00 per person

Beef Tenderloin Filet with roasted garlic mashers, demi-glace, balsamic roasted mushrooms and asparagus

Venison Chop with port wine sauce, braised greens & potato gratin

\$45.00 per person

Select a dessert

Crème Brulee with macerated berries

Chocolate Mousse Cake

Add family style served appetizers \$8.00 per person

Choose three

Baked Brie, spiced honey, candied walnuts wrapped in puff pastry, dried fruits and crostini's

Fresh Crudite, roasted red pepper hummus, herbed buttermilk dip, olive tapenade

Blackened Tuna on wontons, sambal aioli, ponzu sauce, toasted sesame seeds

Fresh Tomato Bruschetta, diced tomato, garlic, basil, balsamic glaze, toasted crostini

~ entrees accompanied by fresh rolls and whipped butter, one choice of salad and one dessert ~

(revised 11/6/17)