

Served Dinner Selections

All served Dinner selections include Assorted Rolls with Butter, Starch and Vegetable, Lightly Sweetened Iced Tea, Water and Freshly Brewed Coffee

Overture

Please select one of the following

Tossed Garden Salad with Cherry Tomatoes and choice of Ranch or Balsamic Vinaigrette
Moser Salad of Wild Greens with Strawberries, Bleu Cheese and Moser Dressing
Caesar Salad of Romaine Lettuce with Parmesan Dressing and Homemade Croutons
Spinach Salad with Gorgonzola and Toasted Walnuts in Balsamic Vinaigrette
Bowden Salad of Mixed Greens with Apricots, Chevre and Pistachios with Champagne Vinaigrette

Center Stage

Filet of Beef Béarnaise
Duet of Stuffed Alaskan Salmon with Creamy Tarragon
Sauce and Beef Medallion

Grilled Pork Loin with Apricot Glaze or Bourbon Mustard Glaze
Vegetable Napoleon

Alaskan Stuffed Salmon
Grilled Chicken Alfredo
Chicken Swiss Wellington
Portabella Wellington (Vegetarian)

French Cottage Chicken with Lemon Cream Sauce
Chicken Parisian with Sherry Mushroom Sauce
Chicken Florentine with Spinach Cream Sauce
Chicken Otemann with Roasted Red Pepper Cream Sauce
Garlic Baked Chicken

Curtain Call

New York Style Cheesecake
Pecan Pie
Fruit Trifle
Decadent Chocolate Cake
Chocolate Mousse
Other Seasonal Desserts Available

Above pricing is subject to a 20% administrative fee and 7% sales tax