



## FIRST COURSE

Cheese & Charcuterie Plate  
Artichoke Tapenade - Olives  
Crostoni

## SECOND COURSE

Red & Golden Beet Salad  
Green Apples - Baby Lettuce - Walnuts  
Citrus Vinaigrette  
Gluten & Dairy Free  
Can be prepared nut free

## ENTREE COURSE

Egg Battered Chicken & Shrimp Florentine  
Sautéed Spinach & Fingerling Potatoes  
Lemon Sauce  
Gluten & Dairy Free  
\*Contains egg

Pappardelle  
Ragu of Braised Short Ribs  
Truffle Pecorino

Baked Eggplant Parmigiana  
Vegetarian

## DESSERT

White Chocolate Dipped Cannoli  
Brunoise Fruit & Berry Cup