

Menu #5

Salad Options

- (1) Meg's Waldorf: Baby mixed greens, red grapes, gorgonzola, candied walnuts, crunchy celery served with balsamic vinaigrette.
- (2) Summer Strawberry Fields, Voigner whipped goat cheese, toasted cashews and heirloom tomatoes served over mixed kale with a champagne vinaigrette.

Main Course

- (1) Beef Tenderloin with caramelized onions and a horseradish sauce.
- (2) Herb de Provence grilled brick chicken.
- (3) Sage Tarragon Brown Butter Seared Cod.

Vegetarian Option

Butternut Squash, spinach and ricotta strudel.

Sides

- (1) White Cheddar, Roasted garlic mashed potatoes.
- (2) Roasted Wild Mushrooms with parsley and light gorgonzola butter.