

# DINNER PACKAGES

## Monet

## Renoir

## Matisse

### Smoked Salmon Antipasto

Smoked Norwegian salmon served on a bed of mixed field greens, topped with sliced Bermuda onions and capers, drizzled in a well aged balsamic vinaigrette

### Casareccia Pasta al Sugo

An Italian delicacy, homemade pasta noodles prepared in a homemade fresh pomodoro tomato sauce

### Veal Roast & Lemon Grilled Salmon

A 6 oz. Veal roast loin served in a Rosemary infused natural jus and lemon grilled salmon accompanied with house roasted potatoes and seasonal vegetables

### California Salad

Mixed field greens along with radicchio lettuce dressed in our homemade balsamic honey vinaigrette

### Dessert a Trois

Pastry Chef's choice of 3 delectable mini desserts

**Plus Bar**

### Le Jardin Grilled Antipasto

Prosciutto, bocconcino, marinated mushrooms, marinated eggplant, grilled peppers & zucchini

### Casareccia Pasta al Sugo

An Italian delicacy, homemade pasta noodles prepared in a homemade fresh pomodoro tomato sauce

### Veal Roast au Jus

An 8 oz. Veal roast loin served in a rosemary infused natural jus, accompanied with house roasted potatoes and seasonal vegetables

### California Salad

Mixed field greens along with radicchio lettuce dressed in our homemade balsamic honey vinaigrette

### Dessert a Trois

Pastry Chef's choice of 3 delectable mini desserts

**Plus Bar**

### Soleil Antipasto Bar

Assorted pizzas, jardinière, salami, sopressata, prosciutto, turkey, provolone & cheddar cheese, caprese salad, sun-dried tomatoes, bruschetta, marinated mushrooms, black olives, grilled vegetables of eggplant, red peppers, zucchini & freshly baked gourmet buns

### Casareccia Pasta al Sugo

An Italian delicacy, homemade pasta noodles prepared in a homemade fresh pomodoro tomato sauce

### 11 oz. Grilled Double Cut Veal Chop

An 11 oz. Veal chop in a rosemary natural jus, accompanied with house roasted potatoes and seasonal vegetables

### California Salad

Mixed field greens along with radicchio lettuce dressed in our homemade balsamic honey vinaigrette

### Dessert a Trois

Pastry Chef's choice of 3 delectable mini desserts

**Plus Bar**

Minimum 100 guests

**\$65**

**\$60.75**

**\$72**



All Dinners include 100% Colombian Coffee, Decaffeinated Coffee and a variety of Herbal & Regular Teas, assorted Soft Drinks & Bottled Water.

MINIMUM NUMBERS APPLY - INCLUDES ROOM RENTAL