

THE CLASSIC

THREE-COURSE DINNER | SAMPLE MENU

APPETIZER

CHOOSE TWO - STATIONARY

SHRIMP + CRAB COCKTAIL

Jumbo shrimp and crab claws, chilled and served with lemon and cocktail

ARTISANAL CHEESE BOARD

An assortment of sweet, smoky, nutty, salty, creamy, and more

BREAD BOULE WITH DIP

Roasted kale + artichoke, buffalo chicken, crab + shrimp (add \$2), cranberry-walnut, or cheddar chili dip

FRUITS + VEGETABLES

Fresh assorted cut fruits, fresh berries, raw and grilled vegetables, and accompanying dips

SOUP/SALAD

CHOOSE ONE, PLEASE

CLASSIC GARDEN SALAD

Cucumbers, cherry tomatoes, sliced red onion, and shaved carrots

CAESAR SALAD

Romaine lettuce, Parmesan cheese, croutons, and creamy Caesar dressing

BROCCOLI CHEDDAR SOUP

Broccoli with sharp white and mild yellow cheddar in a creamy broth

ROASTED VEGETABLE NOODLE

An assortment of roasted vegetables in a savory broth with noodles

ENTREES

CHOOSE UP TO THREE

CHICKEN ENTREE

Marsala, Piccata, Parmigiana, Francaise, Primavera, Cordon Bleu, or Garlic Parm

BEEF ENTREE

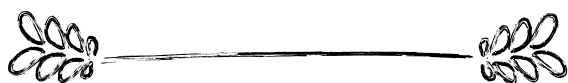
Pepper Steak, Bloody Mary, Garlic-Onion, Chimichurri, Horseradish Cream, Italian

FISH ENTREE

Lemon-Herb, Dijon Cream, Teriyaki, Hawaiian, Puttanesca, Florentine

PASTA ENTREE

Ziti, Marinara, ala Vodka, Primavera, Fra Diablo, Rose, Bolognese, Alfredo



Thank you for choosing
THE COMMUNITY PLATE