

First Course

Local Field Greens, Grape Tomatoes, European Cucumbers and Vegetable Curls
Raspberry-Walnut Vinaigrette

Main Course

Vegetarian

Napoleon of Portabella Mushrooms
Roasted Peppers
Zucchini and Spinach
Herb and Truffle Scented Orzo

or

Boneless Pork Chop, Maple-Ginger Demi-Glaze over
Whipped Potatoes
Chef's Expert Selection of Vegetables

or

Apricot Chipotle Glazed Chicken Breast over
Whipped Potatoes
Chef's Expert Selection of Vegetables

Freshly Baked Breads and Sweet Cream Butter

Dessert Course

Classic New York Cheesecake with Coffee and Hot tea Service