

## PLATED DINNER OPTIONS

(Pricing includes tea, coffee)

### Option #1 - \$32.00pp

*House salad with Creamy balsamic Dressing and Artisan Breads with herbed oil are included*

**Entrée Options (select two - each will be a 3oz portion)**

- Petite Filet with Wild Mushroom Bordelaise
- Flank Steak with Peppercorn Cream Sauce
- Pork Loin with Apple Cider Glaze
- Atlantic Salmon with Dijon Dill Cream Sauce
- Atlantic Salmon with Lemon Caper dill Sauce
- Grilled Chicken Breast with Lemon veloute
- Grilled Chicken Breast with sundried tomato cream sauce

**Vegetable options (select one)**

- Roasted seasonal vegetables
- Grilled Asparagus
- Honey Glazed Carrots
- Green Beans with Brown Sugar Walnuts

**Starch options (select one)**

- Parmesan Whipped Potatoes
- Rosemary Roasted potatoes
- Parmesan Orzo Pasta
- Wild Rice Medley

### Option #2 - \$34.00pp

**First Course:**

- Vine Ripened Tomato Bisque with Parmesan Crisp
- OR House Salad with Creamy Balsamic Vinaigrette

**Main Course: (choice of)**

- New York Strip with Mushroom Cream Sauce
- Grilled Chicken Breast with Lemon Veloute
- Atlantic Salmon with Lemon Caper Dill Sauce

*Entrees served with Grilled Seasonal Vegetables and Parmesan Mashed Potatoes*

*Fresh Artisan breads with Herbed oil*

**Third Course:**

- Sorbet with Fresh Berries

### Option #3 - \$36.00pp

**First Course:**

- House Salad with Creamy Balsamic Vinaigrette
- OR Caesar Salad

**Main Course: (choice of)**

- Beef Tenderloin with Demi Glace
- Shrimp and Jumbo Scallops
- Chicken Roulade with Lemon Tomato Cream Sauce

*Entrees served with Honey Glazed Carrots and Rosemary Roasted Potatoes*

*Fresh Artisan breads with Herbed oil*

**Third Course:**

- Chocolate Mousse with seasonal fruit



## PLATED DINNER OPTIONS *(CONTINUED)*

(Pricing includes tea, coffee)

### **Option #4 - \$38.00pp**

#### ***First Course:***

Hampton's Autumn Salad - Mixed Greens, Pears, Almonds and Goat Cheese  
OR Butternut Squash and Lump Crab Bisque (Bowl)

#### ***Main Course: (choice of)***

Prime Rib Crusted with Peppercorns and Horseradish  
Grilled Rosemary Chicken with Roasted Garlic Sage Cream  
Oven Seared Salmon with Blackberry Compound Butter

*Entrees served with Asparagus with Roasted Red Peppers and Garlic Mashed Potatoes  
Fresh Artisan Bread served with Herbed Oil*

#### ***Third Course:***

Crème Brulee with Fresh Fruit

### **Option #5 - \$40.00pp**

#### ***First Course:***

Vine Ripened Tomato Basil Bisque with Parmesan Crisp (Bowl)  
OR Greek Spinach Salad – Baby Spinach, Kalamata Olives, Feta Cheese, Tomato & Bacon

#### ***Main Course: (choice of)***

Filet of Beef Tenderloin with Stilton Bordelaise  
Pan Roasted Maple Leaf Farms Duck Breast with Red Grape Pear Chutney  
Pan Seared Grouper with Citrus Herb Butter

*Entrees served with Mixed Grilled Seasonal Vegetables, Twice Baked Potatoes  
Fresh Artisan Bread with Herbed Oil*

#### ***Third Course:***

Pumpkin Bread Pudding with whipped cream

