



## **PLATED DINNER PACKAGE**

*Three Hour Package includes the following:  
Plated Sit Down Style*

*Bar Top Cheese & Veggie Display*

*Accompanied by your choice of Salad; Chefs Fresh Seasonal Vegetable & Starch*

*Freshly Baked Artisan Breads & Gourmet Flatbreads,  
Coffee, Tea and Decaffeinated Coffee*

### **Chicken: Choice of One**

*Piccata w/ lemons & capers,*

*Marsala w/ sweet peppers & onions*

*Parmesan w/ house red & imported cheeses*

**\$24**

### **Three Leaves Chicken**

*Lightly breaded Stuffed chicken breast w/ prosciutto,  
herbs, Jarlsberg Swiss, roasted and finished with a  
Chardonnay Veloute*

**\$26**

### **Alaskan Salmon**

*Pan Seared Salmon topped with a pineapple mango  
relish finished with a lemon beurre blanc*

**\$26**

### **Petite Beef Filet**

*Petite Beef Filet with a  
Classic red wine demi glace*

**\$32**

### **Duet Plates**

#### **Land & Sea \$32**

*Three Leaves Chicken, lightly breaded Stuffed chicken breast w/ prosciutto, herbs,  
Jarlsberg Swiss, roasted and finished with a Chardonnay Veloute paired with a **Pan Seared Salmon** topped  
with a pineapple mango relish finished with a lemon beurre blanc*

#### **Red & White \$34**

*Three Leaves Chicken, lightly breaded Stuffed chicken breast w/ prosciutto, herbs, Jarlsberg Swiss,  
Roasted and finished with a Chardonnay Veloute paired w/ **Petite Beef filet** w/ a cabernet reduction glaze*

#### **Mixed Grill \$35**

***Petite Beef Filet** with a cabernet reduction glaze paired with a **Pan Seared Salmon** topped  
with a pineapple mango relish finished with a lemon beurre blanc*

### **SALAD SELECTIONS**

*Harvest Garden Salad or Mayfair Salad*

### **STARCH SELECTIONS**

*Whipped Red Potatoes, Chef's Wild Rice Blend, Fingerling Potatoes  
Risotto w / imported parmesan & fresh herbs, Au Gratin Potatoes*

*All food & beverage subject to 18% gratuity and state/local taxes 2016  
Bar packages available upon request*