

Corporate DINNER

First Course

Select 1.

Baby Greens

mixed field greens done with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

Beets with Goat Cheese

white balsamic marinated beets over mixed greens and topped with crumbled goat cheese

Classic Caesar

tom romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

Fresh Mozzarella, Tomato, and Basil

sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

Gorgonzola Salad

fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

Spinach

dijon vinaigrette adorns baby spinach leaves, mandarin oranges, smoked gouda, and toasted slivered almonds

Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

