

# 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

