WE HAVE YOU COMPLETELY COVERED.

High-quality catering, professional service and lovely accommodations tailored to your every need.
NAVAL STATION EVERETT CATERING AND EVENT PLANNING is pleased to offer premium quality, all-in-one catering services at an exceptional value. Our distinct facilities offer gracious service in a comfortable and friendly environment.

Menu options are designed to fit your culinary taste, budget and style. Our catering professionals use their creativity and attention to detail to compose the perfect event for you.

This catering guide is available to provide you with helpful suggestions, but if you don’t see what you are looking for, please don’t hesitate to ask. We pride ourselves in our ability to fully customize a menu to suit any event. The success of your event is our priority. Our goal is to provide you and your guests with excellent food and gracious service in a pleasant environment.

If you would like to see our facilities, our regular office hours are Monday-Friday, 8:00am – 4:30 pm. If that does not work for you, we are happy to schedule you in the evening or over the weekend. Please give us a call (425) 304-3906. We look forward to serving you!

No matter the occasion, by using and supporting NRNW Catering & Conference Centers you are reinvesting in the quality of life for our Sailors, Marines and their family members.

The opportunity to arrange for catered events and carry-out is open to all eligible patrons and sponsored community support groups and other approved agencies. We can assist with base access for guests (certain information is required).

ACCOMMODATIONS

Navy Region Northwest, one of the most naturally beautiful areas of this country, features several lodging options. Our facilities have won numerous awards for providing unparalleled standards of service for our guests.

NAVY GATEWAY INNS & SUITES

5-Star Zumwalt accredited facilities committed to providing world-class customer service from the moment you arrive. We have locations at NBK Bangor, NBK Bremerton, NAVSTA Everett–Smokey Point and NAS Whidbey Island and are available to all authorized patrons.

NAVY GETAWAYS

Fun, adventure and relaxation begin with Navy Getaways! We have locations at Navy Getaways Pacific Beach (Pacific Beach, WA), Jim Creek Recreation Area (Arlington, WA) and Cliffside RV Park (Oak Harbor, WA).

MAKE RESERVATIONS @
WWW.DODLODGING.NET OR 1-877-NAVY-BED
EVENT FACILITIES

Naval Station Everett’s Grand Vista Ballroom is an elegant setting for any occasion. Our ballroom can seat up to 250 guests and can accommodate meetings, luncheons, retirement ceremonies, weddings and more. We offer a selection of set-up and catering options, including box lunches, plated meals as well as buffet stations. Just outside the ballroom doors is the bridge-way, which provides a great start for any occasion. It offers access to a full-service bar, appetizer buffet stations and casual conversational nooks for more intimate or private conversations.

GRAND VISTA BALLROOM
MAX. CAPACITY 250

<table>
<thead>
<tr>
<th>ROOM NAME with recommended setups</th>
<th>SQ. FOOTAGE</th>
<th>BANQUET</th>
<th>CLASSROOM</th>
<th>THEATER</th>
<th>U-SHAPE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grand Vista West</td>
<td>2800</td>
<td>125</td>
<td>128</td>
<td>150</td>
<td>75</td>
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<tr>
<td>Grand Vista East</td>
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<td>40</td>
<td>50</td>
<td>30</td>
</tr>
<tr>
<td>Grand Vista Ballroom</td>
<td>3800</td>
<td>250</td>
<td>208</td>
<td>250</td>
<td>100</td>
</tr>
</tbody>
</table>

40' Window

2' x 2' Dance Floor

20'

76'

50'

Bridgeway to Commons

We look forward to serving the best to the best! Phone: (425) 304-3906 · Fax: (425) 304-3921 · everett.catering@navylifepnw.com
MEETING & CONFERENCE FEES

Room will be set to the specific needs of your group. Breakfast, lunch and dinner service can also be made available. Break-out rooms are available. All arrangements must be made in advance to ensure availability.

CONFERENCE ROOM PACKAGE
275.00 for the first day, 150.00 each consecutive day.
75.00/day for additional breakout rooms

Package includes: a room for up to nine hours, linens, tables, chairs, podium, flip chart with markers, microphone, screen, TV monitor or LCD projector, complimentary coffee, hot tea and water service. Additional breakout rooms are available for a fee.

CONFERENCE FOOD PACKAGE
Available only to groups utilizing the Conference Package, 16.00 per person

BREAKFAST
Assorted muffins and pastries, chilled orange and apple juice

LUNCH
Chefs choice lunch buffet including two Chef selected entrees, mixed field greens with Ranch and Italian dressing, two additional salads, herb roasted potatoes or rice pilaf, and market fresh vegetables

AFTERNOON BREAK
Brownies or cookies and assorted chilled sodas and bottled water

ROOM USAGE FEE
Applies to breakout rooms or meetings requiring only the room usage that fall outside the Conference Package.

GRAND VISTA WEST 100
GRAND VISTA EAST 75
GRAND VISTA BALLROOM 150

CATERING & SPECIAL EVENTS

Room will be set to the specific needs of your group. All arrangements must be made in advance to ensure availability.

MEAL SERVICE
Menu price only, no additional room usage fees

Includes, linens, china, glass, silverware, guest chairs and tables, podium, microphone, use of LCD projector and registration tables. Guest setup time is allotted up to 2-hour prior to event start time.

EVENT SET-UP FEE
300.00 set-up fee will be waived for events over $5,000 in contracted food and beverage sales.

This fee applies to events that require additional services beyond a typical Meal Service. Included with fee is dance floor, cake tables, gift tables, up to 20 additional event support tables, and associated labor. Guest setup time is allotted up to 4-hours prior to the event start time.
BREAK PACKAGES

Prices are per person unless noted otherwise.

ALL-DAY BREAK PACKAGE 8.95
Morning: Chilled fruit juices, coffee, tea and donuts or breakfast pastries.
Mid Morning: Refresh coffee.
Mid Afternoon: Refresh coffee and assorted soft drinks, choice of cookies or brownies.

HALF-DAY BREAK PACKAGE 5.95
Morning: Chilled fruit juices, coffee, tea and donuts or breakfast pastries.
Mid Morning: Refresh coffee.

Add Oatmeal and Sliced Fruit 2.95

AFTERNOON DELIGHT 5.95
An assortment of oven-fresh cookies and assorted soft drinks.

COFFEE BREAK PACKAGE 39.00
Regular, decaffeinated, tea. Serves 25.

ALA CARTE
Prices are per person unless noted otherwise.

SLICED FRESH FRUIT 1.95
BREAKFAST PASTRIES 1.95
BAGELS AND CREAM CHEESE 1.95
DONUTS 10.95 per dozen
OVEN-FRESH COOKIES 10.95 per dozen
ASSORTED BROWNIES 12.95 per dozen
PRETZELS, POTATO CHIPS, OR TORTILLA CHIPS 25.95
Serves 25.

SNACK MIX 12.95 per pound
MIXED NUTS 13.95 per pound
BREACKFAST

Prices are per person unless noted otherwise.

WEST COAST CONTINENTAL  $6.95
Chilled fruit juices, an array of donuts or breakfast pastries, freshly brewed coffee, decaffeinated coffee and a selection of teas.

CASCADE EYE OPENER  $7.25
Chilled fruit juices, an array of donuts or breakfast pastries, fresh seasonal fruit, freshly brewed coffee, decaffeinated coffee and a selection of teas.

NORTHWEST BUFFET  $12.95
Chilled fruit juices, an array of donuts or breakfast pastries, seasonal fruits, scrambled eggs, honey-baked ham, breakfast sausage or bacon, French toast with maple syrup, breakfast potatoes, biscuits and country gravy, freshly brewed coffee, decaffeinated coffee and a selection of teas.
LUNCH

BUFFETS
Served with freshly brewed coffee, decaffeinated coffee and iced and hot tea. 45-minute service time. Priced per person, with a 25-person minimum. We will be happy to quote you for groups under 25.

MANHATTAN DELI 12.95
Platters of sliced smoked turkey, ham, roast beef, pastrami, Swiss and cheddar cheeses, lettuce, sliced tomatoes, red onions, kosher dill pickles, mayonnaise, Dijon and regular mustards, horseradish, fresh deli breads and rolls, potato salad, pasta salad and mixed field greens with dressings.

ITALIAN 15.95
Caesar salad, pesto pasta salad, marinated vegetable salad, garlic sautéed vegetables, garlic bread, chicken Marsala, herbed penne pasta, Bolognese and Alfredo sauces.

FIESTA 12.95
Fiesta green salad with jalapeño ranch dressing, spicy ground beef, flour tortillas, corn tortilla chips, shredded lettuce and cheddar cheese, diced tomatoes and onions, black olives, sour cream salsa, Mexican rice and refried beans and fruit salad.

ASIAN EXPRESS 13.95
Oriental cucumber salad, broccoli and peanut salad, sweet and sour chicken, teriyaki beef, fried rice, stir-fry ginger vegetables, mixed field greens with dressings and fortune cookies.

GRAND LUNCHEON 13.95
Choose two entrée selections: herb-roasted chicken, teriyaki chicken, chicken cacciatore, baked dill snapper, sirloin tips with mushrooms, sliced sirloin bordeaux, beef mandarin teriyaki, ham with champagne sauce, thyme-roasted pork loin, roast turkey with pan gravy, cod au gratin, pasta primavera Alfredo, or ying-yang vegetarian noodles, and Chef’s choice of accompaniment.

BAG LUNCHES 11.50
Served with chips, jumbo cookie and bottled water. Choose up to three options. Priced per person, with a 10-person minimum required for delivery, requires a 24-hour notice:

SANDWICHES
HAM AND SWISS CROISSANT
ITALIAN HOAGIE
ROAST BEEF AND CHEDDAR HOAGIE
CASCADE CLUB SANDWICH

SALADS
CHEFS SALAD
TURKEY COBB SALAD
GRILLED CHICKEN CAESAR

WRAPS
SMOKED TURKEY AND BACON CLUB WRAP
CHICKEN CAESAR WRAP
### PLATED ENTRÉES
Served with mixed field greens, rolls and butter, fresh vegetables, Chef’s choice of a side
dish, freshly brewed coffee, decaffeinated coffee and iced tea. Each group may choose any
two entrees. Available until 1:00 pm. Prices are per person unless noted otherwise.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN DIJONNAISE</td>
<td>13.25</td>
</tr>
<tr>
<td>CHICKEN MARSALA</td>
<td>13.25</td>
</tr>
<tr>
<td>ROAST SIRLOIN</td>
<td>13.95</td>
</tr>
<tr>
<td>PETITE TOP SIRLOIN</td>
<td>17.95</td>
</tr>
<tr>
<td>SIRLOIN TIPS</td>
<td>14.25</td>
</tr>
<tr>
<td>PASTA ALFREDO PRIMAVERA</td>
<td>12.95</td>
</tr>
<tr>
<td>TERIYAKI SALMON</td>
<td>16.95</td>
</tr>
<tr>
<td>COD AU GRATIN</td>
<td>13.95</td>
</tr>
</tbody>
</table>

**CHICKEN DIJONNAISE 13.25**
Chicken breast topped with a creamy blend of artichoke hearts, mushrooms and Dijon cream sauce.

**CHICKEN MARSALA 13.25**
Chicken breast topped with Marsala wine, mushrooms and garlic demi-glaze.

**ROAST SIRLOIN 13.95**
Thinly sliced and served with a rich mushroom Bordeaux.

**PETITE TOP SIRLOIN 17.95**
A 6 oz. broiled top sirloin steak served with sautéed mushrooms.

**SIRLOIN TIPS 14.25**
Braised with mushrooms, caramelized onions and sherry wine sauce.

**PASTA ALFREDO PRIMAVERA 12.95**
Pasta with a medley of vegetables and Alfredo sauce.

**TERIYAKI SALMON 16.95**
Fillet of salmon marinated in teriyaki sauce, baked and garnished with sesame seeds and green onions.

**COD AU GRATIN 13.95**
Baked fillet topped with fresh herb cheddar and Monterey jack cheese crust and white wine garlic butter sauce.
## DINNER

### DINNER BUFFETS

Served with freshly brewed coffee, tea and iced tea. 60-minute serve time. Priced per person, with a 25-person minimum. We will be happy to quote you for groups under 25.

### THE GRAND BUFFET

#### PRIME RIB & ONE ENTRÉE SELECTION 26.95

- **BARON OF BEEF & ONE ENTRÉE SELECTION 23.95**

Includes mixed field greens, marinated mushroom artichoke salad, Italian pasta salad, fresh fruit tray, Chef’s choice side dish, market fresh vegetables, Chef’s choice dessert. Entrée selections:

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HERB-ROASTED CHICKEN</td>
<td></td>
</tr>
<tr>
<td>TERIYAKI CHICKEN</td>
<td></td>
</tr>
<tr>
<td>CHICKEN ASTORIA</td>
<td></td>
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<tr>
<td>CHICKEN CACCIATORE</td>
<td></td>
</tr>
<tr>
<td>BAKED DILL SNapper</td>
<td></td>
</tr>
<tr>
<td>SLICED SIRLOIN BORDEAUX</td>
<td></td>
</tr>
<tr>
<td>BEEF MANDARIN TERIYAKI</td>
<td>26.95</td>
</tr>
<tr>
<td>HAM WITH CHAMPAGNE SAUCE</td>
<td></td>
</tr>
<tr>
<td>THYME-ROASTED PORK LOIN</td>
<td></td>
</tr>
<tr>
<td>ROAST TURKEY WITH PAN GRAVY</td>
<td></td>
</tr>
<tr>
<td>COD AU GRATIN</td>
<td></td>
</tr>
<tr>
<td>PASTA PRIMAVERA ALFREDO</td>
<td></td>
</tr>
<tr>
<td>YING-YANG VEGETARIAN NOODLES</td>
<td></td>
</tr>
<tr>
<td>SIRLOIN TIPS WITH MUSHROOMS</td>
<td></td>
</tr>
</tbody>
</table>

#### TWO ENTRÉE SELECTIONS 22.95

- **PRIME RIB & TERIYAKI SALMON 28.95**
- **PRIME RIB & HERB-CRUSTED HALIBUT 31.95**

#### WINE COUNTRY 26.95

Salmon fillet basted with basil garlic butter, mustard crusted pork loin with fire roasted apples and roasted pecans, sliced top round with Pinot Noir mushroom sauce, mashed potatoes, seasonal vegetables, spinach salad served with sun dried cranberries, grilled pear and tomato vinaigrette, cabbage slaw and chef’s dessert selection.

#### ITALIAN RIVIERA 22.95

Caesar salad, Italian pasta salad, marinated vegetable salad, seasonal fruit presentation, garlic sautéed vegetables, garlic bread, chicken Marsala, baked lasagna, penne pasta primavera with Alfredo sauce, chef’s dessert selection.

#### ISLAND LUAU 27.95

Kahlua roasted pork, sweet and sour Huli chicken, Polynesian mahi-mahi, stir-fry vegetables, teriyaki fried rice, exotic fruit assortment, marinated vegetable salad, Szechwan noodle salad, rolls, butter and pineapple upside-down cake.

#### INTERNATIONAL BUFFET 28.95

Includes each of the following stations as well as coffee service with freshly brewed coffee, decaffeinated coffee and iced tea and Chef’s choice dessert:

- **PASTA STATION (PREPARED IN ROOM)**
  - Tortellini and penne pastas, marinara, pesto and Alfredo sauces, garlic bread and garlic sautéed vegetables.

- **VIVA LA FIESTA STATION**
  - Marinated cilantro chicken, flour and corn tortillas, appropriate condiments and refried beans.

- **ASIAN WOK STATION**
  - Stir-fry beef, Szechwan noodle salad, jasmine rice.

- **CAESAR SALAD STATION (TOSSED IN ROOM)**
  - Crisp romaine lettuce, garlic croûtons, fresh Parmesan cheese and Caesar dressing.
PLATED ENTRÉES
Includes mixed field greens, rolls and butter, fresh vegetables, Chef’s choice of side dish, freshly brewed coffee, decaffeinated coffee and iced and hot tea. Priced per person, at two entrée options per event.

ROAST PRIME RIB OF BEEF 26.95
Herb rubbed and slow roasted, served with au jus and horseradish sauce.

KING HENRY TOP SIRLOIN 23.95
Grilled top sirloin, crouton with beef pate, Madeira wine demi glaze, topped with mushroom cap, bearnaise sauce.

TOP SIRLOIN CALIFORNIA 22.95
Top sirloin marinated and grilled with a delicious combination of soy sauce, beer, garlic and ginger.

PORK TENDERLOIN 20.95
Slices of prime pork tenderloin, eggplant capanata and tomato vinaigrette.

HALIBUT NEPTUNE 30.95
Dungeness crab, bay shrimp and hollandaise sauce.

PASTA PRIMAVERA 15.95
Pasta with a medley of vegetables and Alfredo sauce.

TERIYAKI SALMON 22.95
Marinated in teriyaki sauce and served with a pineapple citrus salsa.

CHICKEN INVOLTINE 20.95
Chicken breast stuffed with provolone and romano cheeses, prosciutto and asparagus, Marsala wine sauce.

CHICKEN ASTORIA 19.95
Chicken breast topped with a creamy blend of artichoke hearts, black olives and sherry wine.

CHICKEN SALTIMBOCA 19.95
Chicken breast topped with Italian prosciutto ham, provolone cheese and sage cream.

CHICKEN CORDON BLEU 19.95
The classic chicken breast stuffed with ham and Swiss cheese and laced with a Dijon sauce.

CHICKEN DIJONNAISE 18.95
Chicken breast topped with a creamy blend of artichoke hearts, mushrooms and Dijon cream sauce.
NIGHT OF ELEGANCE

47.95 per person, designed for groups from 30 to 200. Candles for your tables are included.

**CHOICE OF APPETIZER**
Jumbo shrimp cocktail or French onion en croûte.

**CHOICE OF SALAD**
Fresh spring mix or Caesar salad.

**CHOICE OF TWO ENTRÉES**

**FILLET OF HALIBUT**
Dungeness crab and Alaskan bay shrimp stuffing and chive tomato cream sauce.

**FILLET OF SALMON**
En croûte, with smoked salmon mousse and herb hollandaise.

**PRIME RIB**
Slow roasted, au jus and horseradish sauce.

**INVOLTINI DI PETI DI POLLO**
Chicken breast stuffed with prosciutto, provolone and Romano cheese and asparagus spears with Marsala wine mushroom sauce.

**FILET KING HENRY**
Filet Mignon on a mushroom cap with Bearnaise, croûton, Patê and Madeira wine sauce.
# HORS D’OEUVRES

Serves 25 unless otherwise noted.

## COLD HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Garden Vegetables with Herb Dip</td>
<td>79.00</td>
</tr>
<tr>
<td>Seasonal Fruits and Berries with Raspberry Yogurt Dip</td>
<td>79.00</td>
</tr>
<tr>
<td>Domestic Cheese Board</td>
<td>79.00</td>
</tr>
<tr>
<td>International &amp; Domestic Cheese Board</td>
<td>99.00</td>
</tr>
<tr>
<td>Antipasto Platter</td>
<td>99.00</td>
</tr>
<tr>
<td>Antipasto al Carne</td>
<td>135.00</td>
</tr>
<tr>
<td>Assorted Sandwich Platter</td>
<td>79.00</td>
</tr>
<tr>
<td>Deli Tray</td>
<td>129.00</td>
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<tr>
<td>Grilled Wild Salmon</td>
<td>195.00</td>
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<tr>
<td>7-Layer Bean Dip</td>
<td>59.00</td>
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<tr>
<td>Smoked Salmon Mousse</td>
<td>69.00</td>
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<tr>
<td>Assorted Canapes</td>
<td>99.00</td>
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<tr>
<td>Prosciutto Ham with Roasted Peppers Wrapped Asparagus</td>
<td>129.00</td>
</tr>
<tr>
<td>Deviled Eggs with Assorted Garnishes</td>
<td>69.00</td>
</tr>
<tr>
<td>Jumbo Prawns on Ice</td>
<td>198.00</td>
</tr>
<tr>
<td>Bruschetta with Mozzarella Pesto</td>
<td>89.00</td>
</tr>
<tr>
<td>Prosciutto Ham and Melon</td>
<td>89.00</td>
</tr>
<tr>
<td>Shrimp and Avocado Mousse in a Tortilla Pinwheel</td>
<td>99.00</td>
</tr>
<tr>
<td>Cocktail Prawns on Ice</td>
<td>129.00</td>
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</tbody>
</table>

## HOT HORS D’OEUVRES

<table>
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<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>Potstickers with Ginger-Soy Sauce</td>
<td>79.00</td>
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<tr>
<td>Chicken Strips with Honey Mustard Sauce</td>
<td>89.00</td>
</tr>
<tr>
<td>Petite Meatballs (Teriyaki, Swedish or BBQ)</td>
<td>89.00</td>
</tr>
<tr>
<td>Chicken Drummettes (BBQ and Spicy Sauce)</td>
<td>69.00</td>
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<tr>
<td>Lumpia with Sweet Chili Sauce</td>
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<tr>
<td>Spanakopita Triangles</td>
<td>79.00</td>
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<tr>
<td>Chicken Teriyaki Sate</td>
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<tr>
<td>Vegetarian Springrolls</td>
<td>79.00</td>
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<tr>
<td>Beef Brochette with Spicy Thai Peanut Sauce</td>
<td>125.00</td>
</tr>
<tr>
<td>Coconut Prawns with Spicy Orange Sauce</td>
<td>99.00</td>
</tr>
<tr>
<td>Crab Stuffed Mushroom Caps</td>
<td>99.00</td>
</tr>
<tr>
<td>Baked Brie</td>
<td>99.00</td>
</tr>
</tbody>
</table>
CARVING STATIONS
We recommend one or more of the following professionally carved items, served with rolls and condiments.

HERB-RUBBED ROAST PRIME RIB $375.00
Serves 45

WESTERN TOP ROUND $295.00
Serves 85

ROASTED TURKEY BREAST $175.00
Serves 50

SUGAR-CURED HAM $195.00
Serves 80
SWEET SENSATIONS

Prices are per person unless noted otherwise.

CHOCOLATE DIPPED STRAWBERRIES 129.00
100 pieces. Seasonal strawberries dipped in white and/or dark chocolate.

GOURMET CAKE TRAY 169.00
100 pieces. Choose chocolate tuxedo or strawberry.

PETITE DESSERT SELECTIONS 169.00
100 pieces. Mini cheesecakes, mini éclairs, mini cream puffs and assorted chocolate brownies.

NY CHEESECAKE WITH RASPBERRY SAUCE 6.95

GOURMET TURTLE CHEESECAKE 6.95

CHOCOLATE OR STRAWBERRY MOUSSE 4.95

CHOCOLATE FOUNTAIN 6.95
Belgian chocolate served with miniature éclairs, fresh strawberries, lady fingers, pretzels, miniature cream puffs, French waffle cookies and marshmallows. 50-person minimum.

ICE CREAM OR SORBET 2.95

MOLten CHOCOLATE CAKE 6.95

PINEAPPLE UPSIDE-DOWN CAKE 6.95

MOUSSE CAKE CAPPUCCINO 7.45

MOUSSE CAKE FOUR SEASONS 7.45

MOUSSE CAKE TIRAMISU 7.45
DINING IN DINING OUT

Non-alcoholic beverages may be substituted in lieu of wine. The following items are provided at no additional charge for all packages: “Parading of the Beef”, Blue and Gold Napkins, Smoking Lamp, Starter Pistol, Gavel. Grog 3.95 or Non-alcoholic Grog 1.75 available for purchase.

PACKAGE A 49.95

FIRST COURSE French onion soup gratinée and a glass of Chardonnay.
SECOND COURSE Shrimp cocktail served on a bed of chiffonade.
THIRD COURSE Fresh Caesar salad or mixed greens garden salad.
FOURTH COURSE Roast prime rib of beef, potatoes with sour cream and chives, garden fresh vegetables, warm rolls and butter and a glass of Merlot.
FIFTH COURSE Chocolate mousse or cheese cake, glass of port and a chocolate mint.

PACKAGE B 44.95

FIRST COURSE Minestrone soup and a glass of Chardonnay.
SECOND COURSE Bay shrimp cocktail.
THIRD COURSE Mixed greens with dressing, warm rolls and butter.
FOURTH COURSE Beef Rolletine and Salmon Portabella combo plate, filet mignon of beef stuffed with prosciutto, provolone and romano cheeses served with marsala wine mushroom demi-glaze and fillet of wild salmon with spinach, portabella slice and topped with mozzarella cheeses served with fresh basil, dill and chive butter sauce, broiled tomatoes, fresh vegetables and radiatore pasta sauté and a glass of Merlot.
FIFTH COURSE Hazelnut chocolate mousse with Frangelico sauce and a glass of port wine.

PACKAGE C 34.95

FIRST COURSE French onion soup gratinée and a glass of Chardonnay.
SECOND COURSE Baked salmon fillet appetizer, smoked salmon with horseradish crust and lemon butter sauce.
THIRD COURSE Mixed greens with dressing, warm rolls and butter.
FOURTH COURSE Top sirloin, Madeira wine sauce and mushroom cap, fresh vegetables and herb-roasted red potatoes and a glass of Merlot.
FIFTH COURSE Raspberry chambord chocolate mousse and a glass of port wine.

PACKAGE D 24.95

FIRST COURSE French onion soup en croûte and a glass of sparkling cider.
SECOND COURSE Bay shrimp cocktail.
THIRD COURSE Mixed field greens with dressing with warm rolls and butter.
FOURTH COURSE Chopped steak wrapped in bacon with Madeira sauce and mushroom cap, market fresh vegetables and herbs, roasted red potatoes and a glass of sparkling grape juice.
FIFTH COURSE Chocolate mousse and cookie garnish and a glass of sparkling grape juice.