



Breakwater

An Artistic Display of...

Grilled Parmesan Herb Flatbreads with a Tapenade Trio consisting of Hummus,
Artichoke Jalapeño and Kalamata Olive
Seasonal Vegetable Crudités with Curry Mango Dip
Artesian Cheeses from around the world with a selection of Gourmet Crackers

Plated Salad...

Field Greens Salad with Grape Tomatoes, English Cucumbers, Shaved Carrots and
White Balsamic Vinaigrette or
Classic Caesar Salad with Garlic Parmesan Croutons

Hearth Baked Breads with Whipped Butter

Entrée Selections...

(Please select two)

Grilled Bistro Filet with Port Wine Glace
Proscuitto and Parmesan Statler Chicken Breast with Roasted Tomato and Basil Oil
Grilled Vegetable Cannelloni with Roasted Tomato Sauce
Cilantro Roasted Salmon Fillet with Gazpacho Relish
Seafood Stuffed Sole with Lemon Beurre Blanc
Pan Seared Chicken Chardonnay with Shitake Mushrooms and Leeks
Panko Crusted Veal Cutlet, Wilted Lemon Arugula and Aged Provolone

The above entrees are available with our Chef's inspirational accompaniments

A selection from our extensive dessert menu

Freshly Brewed Coffee and Herbal Tea Station

\$ 67.95 per person

